

Design Technology: What makes a hero super?

What should I already know?

In EYFS, we have learned about food (links to body parts as we made a pizza creating a face), structures (a boat for our pond area) and construction (as part of our forest schools work, we built a bug house in our woodland area). For each product, we looked at different joining tools. In Year I, so far we have learned about mechanisms. We created a model of a car using play dough then evaluated existing toy cars. We then planned how to make a moving car. We practiced measuring in centimetres, marking out, cutting using scissors and joining materials using tape, masking tape and blue-tac before making our toy car.

recipe	ingredients	tool	knife	local produce	evaluate	garnish
A set of	Any of the	A kitchen tool is a	A type of kitchen	Food that is	Think of an idea	An item mainly
instructions for	foods that are	piece of equipment	tool used to cut	produced in the	then assess it	used as a
preparing a food	combined	that is used for	or chop food	local area such	how well it has	decoration on a
dish.	together to	preparing food,	items. There are	as from	been	food dish.
Frozen Fruity Yoghurt Bites Method	make a dish.	usually held in the	different types	farms/bakeries.	made/worked.	
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A salad is usually a cold dish made with raw (or cooked) vegetables. Oil or a dressing is sometimes added to a salad at the end. Sometimes salads have meat or fish added to them too. Common salad ingredients are lettuce, tomatoes, cucumber and peppers.

Preparing

Measuring the correct

amount of product using

measuring spoons, cups

Equipment, surfaces, and raw vegetables need to be cleaned before they are used.

Cooking skills

Chopping

pieces.

Slicing raw

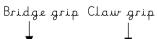
vegetables into

Grating Reduce food into smaller pieces using a grater.

Cutting Using a knife (serrated knife) to chop food into smaller pieces. We must use a safe grip.

Peelina Using a peeler to remove the







Measuring

and jugs.