

Willerby Carr Lane Primary School – Design and Technology

Topic:

Year: EYFS

Strand: Cooking and Nutrition

What should I already know?

- Knives can be used to cut things

What will I know / be able to do by the end of the unit?

How can I cut safely?	<ul style="list-style-type: none"> Knives can be dangerous Knives need to be handled safely to avoid cutting yourself
Can you recognise and name these fruits?	<ul style="list-style-type: none"> I can recognise and name the following fruits: apples, strawberries, bananas, raspberries, blueberries, melons, kiwis, oranges and pineapples
How do we prepare fruit hygienically?	<ul style="list-style-type: none"> Hands need to be washed prior to preparing food Surfaces need to be cleaned to get rid of germs Fruit needs to be washed or peeled in order to be clean before eating

Vocabulary

clean	free from germs
cut	use a knife to chop things up
dangerous	not safe
fruit	part of a plant or tree that can be eaten
hygiene	free from germs
knives	object used to cut things
peel	take the skin off
prepare	get ready
safety	avoid or preventing harm
surface	the top
washed	cleaned with water



Key Design Decisions & Skills

- Know how to use a knife to cut safely
- Know how to peel and chop fruit

Tools and Resources

- Plastic knives
- Fruits
- Handwash / washing facilities
- Chopping boards
- Bowls