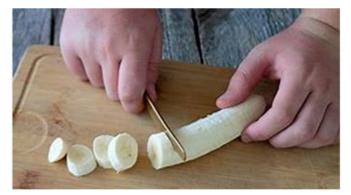
Willerby Carr Lane Primary School – Design and Technology					
Topic: Year		Year:	EYFS	Strand: Cooking and Nutrition	
What should I already know?			Vocabulary		
Knives can be used to cut things			clean	free from germs	
What will I know / be able to do by the end of the unit?			cut	use a knife to chop things up	
How can I	v can I • Knives can be dangerous		dangero	ous not safe	
cut safely?			fruit	part of a plant or tree that can be eaten	
	avoid cutting yourself		hygiene	free from germs	
	•		knives	object used to cut things	
Can you recognise and name these fruits?	 I can recognise and name the following fruits: apples, strawberries bananas, raspberries, blueberries, 	ne	peel	take the skin off	
			prepare	e get ready	
			safety	avoid or preventing harm	
	melons, kiwis, oranges and pineapples		surface	the top	
			washed	cleaned with water	
How do we prepare fruit hygienically?	 Hands need to be washed p preparing food Surfaces need to be cleaned of germs Fruit needs to be washed or order to be clean before eat 	to get rid peeled in			







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