

Our DT Curriculum gives children the opportunity to develop skills, knowledge and understanding through designing and making functional products for a range of different users. They learn about key inventions and designers. Children are encouraged to think creatively and produce innovative designs as they explore the designed and made world in which they live.



YEAR 2

Subject: DT
Unit: Cooking and nutrition - Mexican Food

Characteristics of an Effective Learner

Courage
Commitment
Collaboration
Creativity
Curiosity

<p>Prior Learning: Year 1 – Children have learned about where different salad vegetables come from and practised cutting using a sharp knife to create their own healthy snack. Year 2 – Learning the basics of healthy eating in Science. Year 2 – Know why hygiene (eg hand washing) is important (Science)</p>	<p>Key Vocabulary taught in this unit: Fajita, tortilla, enchiladas, burrito, guacamole, salsa Chop, slice, fry, mix, bake, mash</p>
<p>Intent: What do we want the children to know, be able to do by the time they complete this unit?</p> <p><u>Design</u> Design purposeful, functional, appealing products for themselves and other users based on design criteria Use the basic principles of a healthy and varied diet to design a Mexican meal option to add to the school dinner menu.</p> <p><u>Make</u> Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing] Select from and use a range of kitchen tools and equipment to perform practical tasks (eg. chopping, stirring, heating using the hob/oven). Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics Select from and use a range of Mexican ingredients.</p> <p><u>Evaluate</u> Explore and evaluate a range of existing products Explore a range of different Mexican dishes, identifying the key ingredients. Evaluate their ideas and products against design criteria Evaluate their finished meal against design criteria by inviting Year 1 to taste test</p> <p><u>Cooking and nutrition</u> Use the basic principles of a healthy and varied diet to prepare dishes Use the basic principles of a healthy and varied diet to design a Mexican meal option to add to the school dinner menu. Know and use basic food handling, hygienic practices and personal hygiene, including how to control risk by following simple instructions. Select from and use a range of kitchen tools and equipment to perform practical tasks (eg. chopping, stirring, heating using the hob/oven) Understand where food comes from. Understand where different ingredients in Mexican food come from.</p>	
<p>Impact / Outcome: What will the final product / result be? Design brief: Design and make a Mexican dish that could be added to the school dinner menu.</p>	
<p>P4C Inquiry (where appropriate) – n/a</p>	

