St John Fisher RC Primary School

Year Two Knowledge Organiser – Autumn Term Two – Design & Technology

Things I will be taught

I know:

Lesson 5

- Christopher Columbus discovered The Bahamas – a country in the Caribbean.
- That tropical fruits grown in the Bahamas include pineapple, Guava, Papaya and Mango.
- How to recognise some of the tropical fruits grown in the Bahamas.
- How to taste the fruits to say which ones I like or dislike.
- How to taste fruits grown in this country and say which I like or dislike-
- How to find out which fruits are the most popular.

Lesson 6

- How to look at pictures of fruit kebab designs and say which looks attractive and which ones I would like to taste.
- How to draw my own design and label the fruits.
- How to use tools to prepare food safely.

Key facts to remember

- **Food comes from all over the world**
- **Food has to be grown, farmed or caught**
- **Humans need a varied, balanced diet that includes fruit or veg**
- **Food needs to be prepared in a clean, hygienic environment**

Key Vocabulary

Chop	cut with repeated sharp blows
Slice	to cut into thin pieces
Grate	reduce to shreds by rubbing on a grater
Hygienic	keeping clean to stay healthy
Ingredients	any food or substances combined to make a particular dish

Design

Key Knowledge: I need to research fruit that is grown in the Bahamas. I need to research fruit kebab designs. My healthy kebab design will be based on fruits from the Bahamans (tropical fruit) or fruits grown in this country. The decision for my choice of fruit in the design will be based on the fruits that I have tasted and those I prefer. I will arrange the fruits in patterns to make it look appealing. I will label the fruits in my drawn design.



Make

Key Knowledge: I need to prepare the area I will be using to cook my food so that it is clean and hygienic. Some foods cannot be prepared on the same surface. I need to be safe when using dangerous equipment. I will chop and slice my fruit and arrange on a kebab stick to make it look appealing.



Evaluate

Key Knowledge: I need to evaluate my kebab so that I can make it better next time. I need to make sure my kebab meets the criteria I set out to meet at the beginning of my design. I will ask questions about my own skills and if they need to be improved. I know that this kebab will count towards my five-a-day healthy snacks.





