



Newlaithes Nursery and Infant School Medium Term Planning

Year Group: 1

Term: Sum 1

Subject: DT

Learning/ Skill: Food dips and dippers

Resources

Ingredients, sample dips
kitchen equipment aprons
Phunkyfoods
www.phunkyfoods.co.uk/resources/powerpoint-presentations/

National Curriculum

Links/Learning:DESIGNING

Work confidently within a range of contexts-imaginary.
State what products they are making and who it is for.
Use simple design criteria.

-Communicate ideas through drawings.

MAKING

Children should be able to :

Follow a simple recipe

To know that food has to be farmed.

chop food with bridge and claw method.

prepare a dish that is healthy.

use a blender/grater/zester/scissors

Stir/ mix food with control.

can use different techniques for preparing food:

Be aware of sugar in convenience foods and understand this is a healthy snack.

To know they need to wash their hands before they prepare food and that they should wear an apron.To tidy up with help.

EVALUATING

I can suggest how my dip could be improved.

I can evaluate if its best to cut in chunks/strips.

TECHNICAL KNOWLEDGE

Use the correct technical vocabulary

Prior Learning:Having baked in Reception

aware of basic hygiene. Awareness of 5 a day. Food workshop with where food comes from home grown fields etc

Activities/Teaching

FOOD ALLERGIES TO BE CHECKED

What am I making? Who is it for and what is it for?

Children taste some ready made dips .

Use knowledge of tasting products to generate ideas for dips and dippers. Which do they like? Why? Which texture smooth or lumpy? Which dippers could they use? How should it taste?

Design criteria – have a pleasant taste, texture, be healthy, how it looks

Select a recipe they think is healthy and with support look to see where some of the ingredients fit on the eatwell plate. Look at potential dippers- peppers, carrots, celery, cucumber apple breadsticks wholemeal pitta bread. Where is food grown? Phunkyfoods powerpoint How does our Food begin? Sort into fruit and vegetables. Mackerel paste – talk about fish. Remind children of 5 a day.

Make the dips and cut the dippers using techniques and safety outlined in food skills- claw and bridge technique (peppers celery cucumber). Watch on Phunkyfoods website cookery skills snippets. Decide on chunks or strips grater.

Children to have a plate with a spoonful of dip and dipper to taste and give their opinion. Talk about how it could be improved

Phunkyfoods recipes –, salatit zabadi, egg and cress dip, Mexican frijole mole.

Subject Specific Vocabulary

Healthy- showing good physical and mental condition

Hygiene the practice of keeping clean to stay healthy.

Safety- free from danger or harm

Recipe what you need and how to make a type of food.

Ingredients what is used to make the food item.

Cutting Texture

Bridge and claw method

Lumpy

Runny

Crunchy

Creamy

Smooth

Cutting

Spicy

Salty

Any subject specific requirements?

User their classmates, teachers
Purpose of product picnic food packed lunch idea party food

Future learning:

Designing and Making
Explorer bars and naan breads in Y2 – see food skills list