

Year 2 Design and Technology: Cooking

Key Learning

Food must be grown or caught.

Food can be sorted into one of 5 groups.

We should eat more of some groups than others.

The size of each section shows what we should eat more or less of.

Fruit and vegetables

Bread, other cereals and pulses



Meat, fish and alternatives

Milk and dairy foods

Food containing fat/sugar

Design

Make

Evaluate

I am designing for _____



You must make sure your hands and equipment are clean before cooking.

I think the product/my product is successful because _____

It would be better if _____

My product will be _____



Peelers and graters can be used to prepare ingredients.

Key Vocabulary

equipment	Things used for cooking. For examples spoons, bowls, knives.
grater	A piece of equipment cut food into very small pieces.
grating	Making food into small pieces by rubbing it on a grater.
hygienic	Making sure everything is clean from germs.
peeler	A piece of equipment used to take the skin off fruit or vegetables.
peeling	To take off the skin from a fruit or vegetable.
prepare	Get food ready for cooking or eating.
recipe	A set of instructions for how to make something which can be eaten.