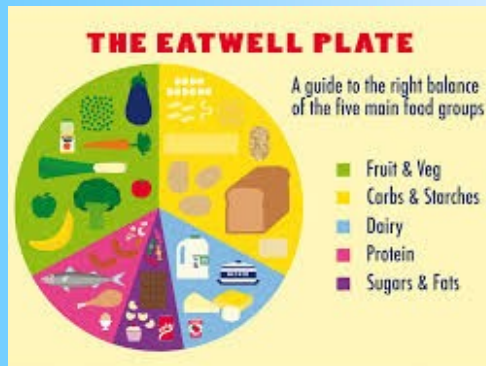


Knowledge Organiser Design Technology

Fruit Salads Key Stage 1

Key Vocabulary

Chop, Grate, Peel, Mix,
Mould, Slice, Cut, Squeeze
Skin, Seed, Pip, Core.

Names of fruits and vegetables

Sensory vocabulary e.g. crispy, sour, sweet, waxy,
smooth, sharp, juicy, crunchy.

Chopping board, Grater, Knife

Hygiene

Hands washed, hair tied back,
sleeves rolled up, aprons on,
cuts covered with blue waterproof plaster

Design, Make, Evaluate

Key Questions.

Who is your fruit salad for?

How will you prepare your ingredients?

What ingredients will you choose to include in your design?

How can you improve your finished product?

Food Processing Skills



Cutting, squeezing, grating, peeling, slicing.