Year 1/2: Food-Preparing fruit and vegetables-What makes a great tropical fruit salad?

Experience of common fruit and vegetables, undertaking sensory activities i.e. appearance taste and smell.  Experience of cutting soft fruit and vegetables using appropriate utensils.  Future Learning Y3/4  Have knowledge and understanding about food hygiene, nutrition, healthy	<ul> <li>Understand where a range of fruit and vegetables come from e.g. farmed or grown at home.</li> <li>Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The eatwell plate.</li> <li>Know ways to talk about the food they try.</li> <li>Taste and evaluate a range of fruit and vegetables to determine the intended</li> </ul>
smell. Experience of cutting soft fruit and vegetables using appropriate utensils.  Future Learning Y3/4  Have knowledge and understanding about food hygiene, nutrition, healthy	<ul> <li>Understand and use basic principles of a healthy and varied diet to prepare dishes, including how fruit and vegetables are part of The eatwell plate.</li> <li>Know ways to talk about the food they try.</li> <li>Taste and evaluate a range of fruit and</li> </ul>
Future Learning Y3/4  Have knowledge and understanding about food hygiene, nutrition, healthy	<ul> <li>plate.</li> <li>Know ways to talk about the food they try.</li> <li>Taste and evaluate a range of fruit and</li> </ul>
t. about food hygiene, nutrition, healthy	
eating and a varied diet.	user's preferences.  • Use simple utensils and equipment to
Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients.	e.g. peel, cut, slice, squeeze, grate and chop safely.
TROPICAL FRUIT	Peeling Cutting Slicing
SAMAD	10/3
	Grating Squeezing
	Hygiene – some key pointers  • Jewellery is removed  • Hair is tied back
	Sleeves are rolled up
_	SALAD