

FUNCTIONALITY PROBLEM SOLVING INNOVATION
Reception - Subject planning overview: DT Food & Nutrition

Year		Unit/key question	
Reception		Can we make a healthy fruit snack? recognise fruits have different tastes, textures and colour	
Enquiry questions			
Can they talk about the final product: its taste and appearance? Can they select the correct tool and cut food safely?		Can they talk about what he/she eats at home and begin to discuss what healthy foods are?	
Prior learning		Future learning	
		Follow safe procedures for food safety and hygiene Use a knife to cut, peel, grate - bridge and claw techniques Weigh using cups and scales Assemble ingredients Name food groups - Understand that food must be farmed, grown or caught. Understand 5 portions of fruit & veg	
What children need to know or do to be secure			
<u>ESSENTIAL KNOWLEDGE</u> Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function Share their creations, explaining the process they have used Make use of props and materials when role playing characters in narratives and stories		<u>CORE KNOWLEDGE</u> - I will: Use basic hygienic food handling processes Know the importance for good health of physical exercise and a healthy diet. <u>SKILL</u> - I can: Handle equipment including knives effectively. Select appropriate fruit and/or vegetables for a given task Use simple finishing techniques to improve the appearance of their finished product	
Key vocabulary			
Plan, Draw. Ideas, Design, Complete, Product, Final	Make, Build, Combine, Join, Shape, Tools	Change, Like, Dislike, Next Time, Better, Worse, Different, Instead	
Common misconceptions			