

Design and Technology Knowledge Organiser

Year 1: Spring 1
Let's Celebrate
Day 3/4

Design and Technology Process

- ▶ Research
- ▶ Design Brief
- ▶ Design Specification
 - ▶ 4 Ideas
- ▶ Using generated ideas- sketch and experiment
- ▶ Choose final product
- ▶ Diagram of final product
- ▶ Flowchart/Instructions
 - ▶ Make product
 - ▶ Evaluation

Health and Safety Food

- Only cut fruits with adult supervision
- Store foods correctly
- Wash hands thoroughly when dealing with food



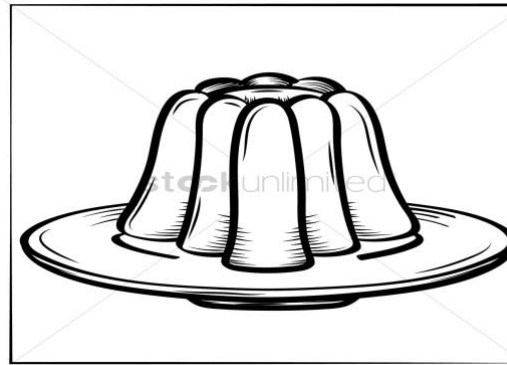
Job Links

Creating a mindmap of different jobs within the food industry.
What skills are required to complete these jobs?
What qualifications are required?

YES Programme Links:

http://school.yesprogramme.co.uk/browse_videos/content/79
http://school.yesprogramme.co.uk/browse_videos/content/58
http://school.yesprogramme.co.uk/browse_videos/content/38

Using Generated Ideas Sketch and Experiment



Choosing the Final Product

Why has this design been chosen?

What are the positive aspects about this design?

What could still be improved?

How will this design be created?

What resources are required?

Skill Focus:

Cutting:

How can we cut fruits effectively to use within our jelly?
Do different fruits require different pieces of equipment to cut them safely?
Which fruits could be cut safely with a small, plastic knife?
Which fruits would require adult support or intervention?

Provide a demonstration of cutting

How could we present jellies?



Online Links

https://e-bug.eu/junior_pack.aspx?cc=eng&ss=2&t=Food%20Hygiene
https://e-bug.eu/junior_pack_ks1.aspx?cc=eng&ss=2&t=KS1%20Lesson%20Pack
<https://www.foodstandards.gov.scot/education-resources>
<https://www.bbc.co.uk/bitesize/topics/z9wdmp3/resources/1>
<https://www.bbc.co.uk/bitesize/clips/z78b4wx>