DT - Year 1/2 Spring 2 Cycle B - Food Apple Crumble

What do I already know?

- Use a range of small tools, including cutlery.
- Improve my ideas.
- Work together to share ideas, resources and skills.
- Share our creations, explaining the process we have used.

I will know how to design and make an apple crumble by:

- with support, following a simple plan or recipe.
- washing hands and cleaning work surfaces.
- selecting and using hand tools and equipment safely such as graters and safe knives.
- cutting, peeling and grating ingredients, measuring and weighing ingredients using measuring cups.

Key Vocabulary

Carbohydrates



The human body uses carbohydrates as a source of energy. Found in foods such as pasta and bread.

Grate



To cut food into very small pieces by rubbing it against a special tool called a grater

Healthy



Healthy food gives you all the nutrients you need to stay healthy, feel well and have plenty of energy.

Ingredients



The different foods you use when you are cooking.

Measure



Working out the amount of each ingredient.

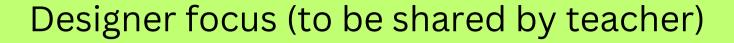
Recipe



A list of ingredients and instructions for making a food dish.

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Delia Smith

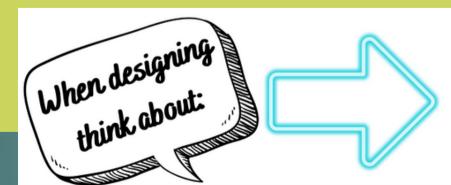
Delia Ann Smith CH CBE (born in Woking, Surrey, 18 June 1941) is a traditional English cook, cook book writer and television presenter, known for teaching basic cookery skills.

In 1971, she published her first cookbook, "How to cheat at cooking." She has since written over 20 books and has sold more than 20 million books altogether.

Our brief: Bake a pudding to remind your grandparents of their school dinners

What ingredients will you for your crumble?

What flavours work together? What ingredients are seasonal?



- User who is the product for?
- Purpose what task does the product need to perform?
- Functionality will it work?
- Design Decisions what choices do you have?
- Innovation how is your product unique?
- Authenticity is the product believable?

