



# Design Technology



## Knowledge organiser – Food – An Italian Meal (EYFS)

### What will we be learning?

The food topic will focus on savoury food and preparation of food. The children will be encouraged to explore materials and tools throughout all projects.

#### Research

Research where ingredients used to make and to pizza (such as some fruit and vegetables) are grown and harvested. Visit the garden area at school and talk with the gardening club about how fruit and vegetables are grown. Taste a variety of healthy toppings (fruit and vegetables) and identify them. Rate / evaluate the taste of each item with a view of including them as ingredients for an Italian pizza.

#### Design

Design a healthy pizza. This should be influenced by tasting any possible ingredients.

#### Make

Make a healthy pizza. Children should learn how to prepare food safely and hygienically. The children should experience peeling, grating, chopping, slicing and mixing.

#### Evaluate

Evaluate the success of the food that has been prepared by tasting and rating how well each part has been prepared and how tasty the overall effect was. Children should evaluate how healthy their prepared food was.

### Key knowledge

- I know a range of food products e.g. fruit and vegetables
- I can peel, grate, chop, slice and mix
- I can work safely
- I can talk about my designs and identify good and bad points



Key Vocabulary	Possible Evidence
Taste, smell, Fruit, vegetable Cut, peel, grate, chop, slice, mix	Can develop a food vocabulary Can say what I like and do not like Can say how tasty my pizza was.