



Design and Technology – Year 2

Summer 1 – **Design, make and evaluate a cold bean salad and a wholemeal roll**

In Design & Technology I have already learnt:

- To cut, slice, peel and chop ingredients safely
- To use the claw grip when slicing and chopping
- To select healthy ingredients for my product
- To practise good hand washing and hygiene when preparing food
- To mix ingredients in a mixing bowl

Design, make, evaluate, user, purpose, ideas, design criteria, product, Knife, slice, peel, cut, spread, chop, healthy diet, choosing, ingredients, planning, investigating, tasting, arranging

I can use scales and a measuring jug to **weigh and measure ingredients**.

I can use the skills of mixing, **kneading**, rolling, pushing, folding and proving to make bread.

I am beginning to use heat sources safely.

New Design & Technology words:

Mixing, **kneading**, rolling, pushing, folding, **proving**, Weigh, measure, **scales**, vocabulary of ingredients



Kidney beans

Butter beans

Haricot beans

Correct kneading technique with the heel of your hand

A labelled diagram of different beans