



Design and Technology – Year 3

Summer 1 – **Design, make and evaluate a healthy soup and a savoury scone**

In Design & Technology I have already learnt:

- To cut, slice, chop and peel ingredients safely.
- To use scales to measure and weigh ingredients.
- To knead dough by mixing, folding, pulling and rolling.
- To select healthy ingredients for my product
- To practise good hand washing and hygiene when preparing food

Design, make, evaluate, user, purpose, ideas, design criteria, product, knife, slice, peel, cut, spread, chop, healthy diet, choosing, ingredients, planning, investigating, tasting, arranging, mixing, kneading, rolling, pushing, folding, proving, weigh, measure, scales

I can follow a recipe.

I can accurately and safely peel, cut, chop, slice and grate.

I can use the bridge technique and the claw technique to cut harder items safely.

I can use a heat source safely to fry vegetables.

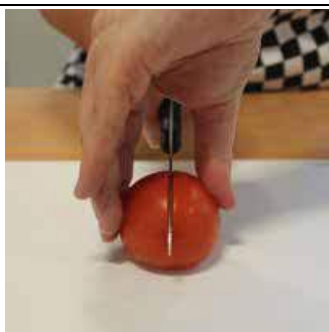
I can use a heat source safely to simmer the soup.

I can use a hand blender.

I can use the techniques of rubbing, binding and rolling to make savoury scones.

New Design & Technology words:

Claw and bridge technique, rub, bind, roll, rise, dust, cool, fry, **simmer**, blend, vocabulary of ingredients.



Bridge technique of cutting



Rubbing dough