

Strands:
Cooking & Nutrition

What have I learnt already:

In EYFS you learnt how to hold & use cutlery safely.

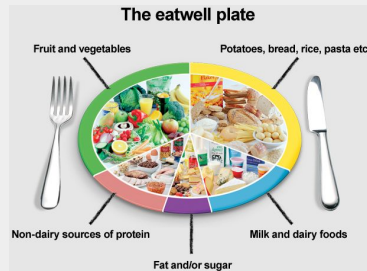
You talked about who you were making your product for & the steps you took to make them.

In Year 1, you learnt that there are different food groups.

You learnt to measure out ingredients.

You prepared simple dishes safely & hygienically.

Key knowledge that will be learnt:



You will learn about a balanced diet by grouping food into the five groups on the Eatwell Plate.



To cut, grate & peel ingredients safely.



To prepare different healthy dishes safely & hygienically.

To measure or weigh using equipment including electronic scales.



Key Vocabulary:

ingredients

The food items needed to prepare or cook a certain dish.

Hygiene



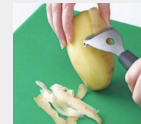
Washing & cleaning hands, tools and food items to prevent the spread of harmful germs.

grate



To rub a food item against a grater to cut it into lots of small pieces.

peel



To pull, tear or cut the outer skin from a fruit or vegetable. You can use a tool called a peeler.

Year Group 2
Summer

Knowledge Organiser: Design & Technology

Theme: Globetrotters



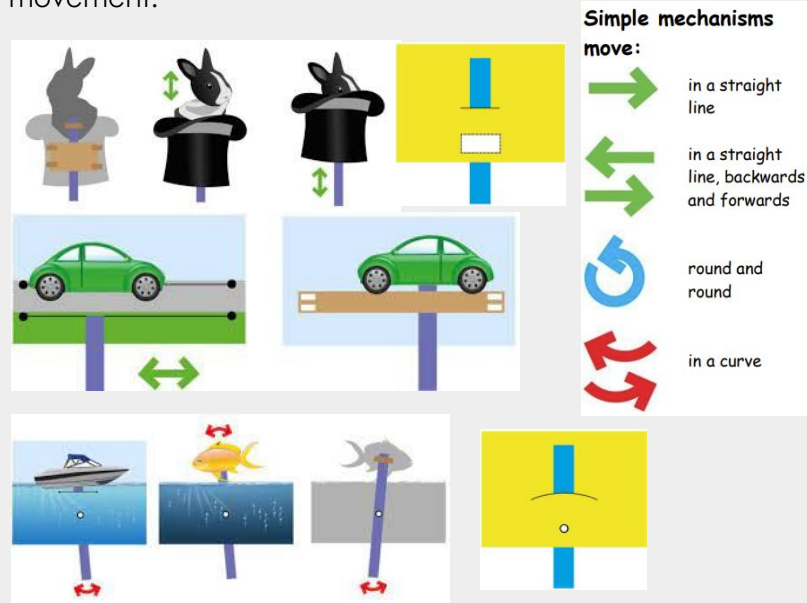
Strands:
Mechanisms:
Levers and sliders

What have I learnt already:

In Year 1, you learnt that wheel & axle mechanisms enable things to move easily.

Key knowledge that will be learnt:

Lever and slider mechanisms produce different kinds of movement.



You will design, make and evaluate a moving picture.

Key Vocabulary:

mechanism	A device used to create movement in a product.
lever	A rigid bar that moves around a pivot in a curve.
pivot	Joins a lever to the base card & enables the lever to move in a curved line.
slider	A rigid bar that moves backwards & forwards along a straight line.
slot	The cut through which a lever or slider is placed to enable part of a picture to move.
guide	A card strip that keeps sliders in place and controls movement.