



Somerset Bridge Primary School  
Aspire - Brave - Care - Collaborate

# Design and Technology Summer - Year 1

## Key Learning

Know possible ingredients that would be used in a salad: lettuce, cucumber, onion, radish, tomato, beetroot, olives.

Know how to evaluate a range of salads based on their appearance and healthiness.

Know how we share our ideas by drawing a plan with labels.

Know how different tools are suited to different jobs; a small sharp knife is better for cutting small foods.

Know how to use tools safely to peel, slice and chop foods for their salad.

Know how to present the salad to make it appealing to others to eat.

Know how to evaluate the salad according to how it looks and taste.

## Vegetable Salad

Vegetable salad is usually made out of lettuce, cucumber, onion, radish, tomato, beetroot and olives.



## Key Vocabulary

Ingredients	The vegetables needed to make the salad.
Plan	When you talk about, draw and write about what you are going to make before you make it.
Peeler	A tool used to take the skin off vegetables safely.
Chopping Board	A metal or plastic board used to safely cut food.
Plate	A flat dish used for serving food.
Knife	A sharp tool used for cutting food.
Safe/ Safety	Making sure you use tools in a way that will not harm yourself or others.
Evaluate	Thinking about what went well and what you could do to make your salad better next time.

Design



Make



Evaluate

