



YEAR 1

Design Technology: Food Afternoon Tea

What I should already know

We should always wash our hands before preparing and eating food.

When using any utensils, always do so under adult supervision.

By the end of this unit:

Use the basic principles of healthy and varied diet to prepare dishes.

Understand where food comes from.

Be able to follow a recipe.

Be able to lay a table correctly for a special occasion.

Follow procedures for safety.

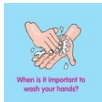
Design Criteria:

I am making sandwiches and preparing scones for the Queen for afternoon tea.



Health and safety

Always wash hands before preparing and cooking food.



Adult supervision when using knives and cooking over heat.

Adult supervision when handling hot drinks.



Choose a filling for the sandwich, cut off the crusts and cut into triangles



Use a teapot, cup and saucer



Scones with jam and cream



Laying the table



Royal guest-the Queen

Vocabulary

Afternoon tea	A small meal of sandwiches and scones, traditionally served in the afternoon
Doily	Small ornamental mat made of paper with a lace pattern that is put on a plate under cakes or other sweet food
Equipment	Tools used for carrying out the tasks necessary for cooking
Filling	The ham, cheese or other food item that is in a sandwich
Ingredients	Items that are mixed together to make a specific dish
Lay the table	Prepare the table for a meal using items such as plates, napkins, cups, saucers
Mix	Combine the ingredients together to form one mixture
Prepare	Make something ready
Recipe	A set of instructions that describes how to prepare or make something
Sandwich	Food consisting of two pieces of bread with a filling between them, eaten as a light meal
Scones	Small unsweetened or lightly sweetened cake traditionally eaten during afternoon tea
Spread (butter)	To use a knife and scrap over bread in order to make a sandwich

