St Peter's Roman Catholic Primary School

Year D Design and Technology

KS1 –

Food from World War 2

Design Brief -

To design, make and evaluate a world war 2 recipe



By the end of this project pupils will know-

- Food was rationed (shared out) during the war.
- Some foods were scarce and not available.
- Foods contain energy and vitamins our bodies need to grow strong and healthy.
- Our bodies need a variety of foods in a diet.

How will I do this?

- Group familiar food products e.g. sugar, fruit and vegetables.
- Cut, peel, chop a range of ingredients.
- Stir and combine ingredients
- Work safely and hygienically.

KEY VOCABULARY

A variety of fruit and vegetable names,

sensory vocabulary e.g. soft, juicy, crunchy, sweet, sticky, smooth,

sharp, crisp, sour, hard, flesh, skin, seed, pip,

core, slicing, peeling, cutting, squeezing,

healthy diet, choosing, ingredients, planning, investigating, tasting,

arranging, rationing, rationed, design, evaluate.