| Year 2 Technology | | | |
|-------------------|----------|----------|--|
| | Autumn 1 | Spring 2 | Summer |
| | Term1 | Term 2 | Term 2.2 |
| | | | Scones and Sandwiches for Afternoon Tea |
| (knowledge) | | | Name the ingredients they are using. Name the equipment they are using. |
| | | | Use the appropriate verbs to explain what they are doing. |
| | | | Explain the process. |
| | | | The traditional use of butter and jam. |
| | | | Know and name a range of sandwich fillings: Egg Salad, Tuna and Sweetcorn, Cheese with |
| | | | cucumber, beetroot, onions or tomatoes. |
| | | | Self-Raising Flour Rises |
| | | | Know what can happen if they do not practise health and safety |
| | | | Know the reasons for hygiene-washing hands, wearing apron and hair being tied. |
| | | | Know that cream tea usually consists of tea and scones with clotted cream and jam. |
| | | | Know that Afternoon Tea is a meal composed of sandwiches (usually cut delicately into 'fingers'), |
| | | | scones with clotted cream and jam, sweet pastries and cakes |
| | | | Cucumber sandwiches are most often served for a light snack or at afternoon tea, a formal light meal |
| | | | served at four in the afternoon or early evening before the main supper. |
| | | | Traditionally, Devon spread clotted cream on the scone , then finish with a dollop of jam , while the |
| | | | Cornish tradition does the reverse, with jam going first and clotted cream on top. |
| (skills) to | | | To master practical skills |
| | | | • Cut, peel or grate ingredients safely and hygienically. |
| | | | Measure or weigh using measuring cups or electronic scales. |
| | | | Assemble or cook ingredients. |
| Key Vocab | | | Cream Tea Afternoon Tea Royal Ascot Self Raising Rise Bake |
| ulary | | | Lunchtime Teatime Supper Dough Knead Spread Butter |
| <u>د</u> | | | Cross Curricular Links to Art and Design (Making Hats and Paper Mache Hats and dying and tieing |
| Links | | | crevettes) |
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