



Making Healthy Snacks							
Group: Year: Term:							
DT							
Lesson 1	Can children identify a variety of common fruits and vegetables?						
	Do children understand that different fruits and vegetables grow in different places, e.g. underground, on the ground, in bushes or on trees?						
	Can children name some fruits and vegetables that grow in the UK, and some that grow in hotter countries?						
Lesson 2	Can children describe how different fruits and vegetables look, smell, taste and feel?						
	Can children express which fruits or vegetables they like or dislike and explain why?						
	Can children use sensory vocabulary (e.g. crunchy, sweet, juicy, soft) to compare different fruits and vegetables?						
Lesson 4 Lesson 3	Do children follow basic hygiene rules before and after handling food?						
	Can children demonstrate safe use of a knife using the bridge hold or claw grip?						
	Can children identify or explain what makes a cutting technique safe or unsafe?						
	Can children select a variety of fruits or veget <mark>ables</mark> for a healthy s <mark>nack</mark> ?						
	Can children explain their ingredient choices using sensory or colour vocabulary?						
	Can children create a labelled design that shows a clear plan for their snack?						
n 5	Can children follow their design plan to make a fruit or vegetable kebab using appropriate cutting and food-handling skills?			8			
esson	Do children recognise and explain how their kebab meets (or does not meet) the design criteria?						
Le	Can children evaluate their finished kebab by completing sentence starters using simple vocabulary?						

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