

## Caterpillar Kebabs

Design, make and evaluate a fruity kebab for the very hungry caterpillar

Working towards ...each child makes a fruit kebab that looks like the very hungry caterpillar children choose the fruit they want to eat in the kebab – group work in that all contribute to preparing the ingredients, working on peeling and cutting in small groups

**Links to PHSE big question—How do I live well? Healthy eating**



### Prior Learning (skills and knowledge)

Previously, Chn have ...

- Experience of common fruit and their sensory qualities
- Able to describe a fruits appearance, taste, texture
- Some experience cutting fruit and using kitchen utensils

They have learnt about...

- Awareness of food hygiene

### Possible links to other curriculum areas

- Science—talking about food and hygiene
- Writing—instruction texts
- Maths—cutting into halves and quarters
- Art and Design—developing drawing skills and considering patterns in designing fruit kebab
- Links to PHSE big question—How do I live well? Healthy eating

### Essential skills

This time Chn will ...

- Take part in sensory test of fruits using all senses to evaluate food
- Food handling skills and good food hygiene practices
- Holding and using kitchen knife correctly
- Slicing, chopping, cutting, grating and peeling food using utensils
- Chopping food into halves and quarters
- Modelling food processing skills using plasticine
- Planning, creating a design template and following a step by step plan / model

### Key content

- **Name Fruit**—class discuss names of fruit and veg, *what are these called? Can you think of a word to describe them? Do you like to eat them?* Draw Pictures of different types of fruit and vegetables and write one word to describe them (eg – apple, crunchy)
- **Taste Test**—children examine different fruits and veg, handling these and describing shape, smell and taste of fruit and veg, children give examples of word for each of these senses. Grid taste test chart and finish sentence starters writing at least 1 word to describe fruit
- **Design Kebab**—children plan what fruit they want to use to make their fruit kebab. Showing examples of kebabs and thinking about colour, pattern, taste of combinations of fruit they use. Children cut out pictures of different fruits and stick into paper straw to make paper model of the kebab they want to make.
- **Practice Chopping**—demonstrate practical skills. Slicing and chopping plasticine using butter knives and laminated paper as chopping boards. Each child gets a lump of plasticine, children should split plasticine into 2, roll one piece into a fat sausage shape and one piece into at least 3 balls. Practice chopping slices of the “sausage” and chopping the balls into halves and quarters
- **Make kebab**—demonstrate how to peel fruits and veg (using peelers) then in groups give children fruits and veg they can peel (apples, carrot, cucumber) Remind how to chop different fruit and vegetables, using butter knives and chopping boards, Once chopped put pieces into large bowl, organise children into groups of 3, 1 type of fruit or veg between 3 children. Gather bowls onto one table and children take turns selecting ingredients to put on their kebab, put fruit and veg into foil pot, children put ingredients on skewer then photo children for books then eat
- **Evaluation**—children comment on what they have learned this unit, what skill they were very good at and why and also what they would want to do better. Children also comment on how they feel about their final outcome and discuss their thoughts with others

### Key vocabulary to be taught/embedded

Names of fruit and names of tools (knife, chopping board, skewer)

Sensory vocabulary (soft, juicy, crunchy, sweet, sticky, smooth, sharp, crisp, sour, hard)

Flesh, skin, seed, pip, core, slicing, peeling, cutting, squeezing, healthy diet, ingredients, plan, kebab, pierce, chop, wash, peel, eat, push

### Linked texts

- The Very Hungry Caterpillar
- Handa's Surprise