

Design and Technology – Vegetable Soup

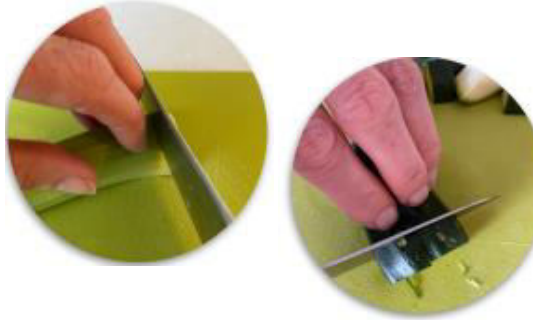
Designers must always keep safety in mind when they are making their products and when thinking about the user. Always check the ingredients and be aware of food allergies.

Finger Fluency

By practicing cooking techniques in lots of different ways, your hands become fluent in cutting and juicing.

The Claw Grip is the best method to use when food needs sliced or diced.

This method ensures four fingers are tucked in and out of the way.



Key Vocabulary	Definition
Inspiration	Where you get your ideas from.
Purpose	The reason for which something is made.
User	The person for whom the product is designed.
Automatically	An automatic action is one that you do without thinking about it.
Fluency	If you are fluent in something you do it effortlessly.
Accurate	If you do something accurately you do something without making mistakes.
Prototype	A first, experimental model of your design to test out your ideas.

Design Diagram

Creating a design diagram before creating a product can help organise all your ideas and processes into one place.

Product	
Purpose	Intended user(s)
Inspiration	Features
Ingredients	Techniques

Sometimes, as you make your product, things don't go as planned. Your practical techniques might not be very accurate. Re-thinking your techniques as you go helps you to see how to improve your product. This is called **evaluation**.

Here is where you can:

Break it: Something didn't quite go to plan.

Re-think it: Decide what could be done to fix the problem.

Modify it: Alter something to make improvement.