**Design and Technology Curriculum – Summer Term**

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| **Theme: Food Technology** | | | | | | | |
| **Curriculum objectives** | | | **Vocabulary** | | | | **Links across the curriculum** |
| Key stage 1   * use the basic principles of a healthy and varied diet to prepare dishes * understand where food comes from.   Key stage 2   * understand and apply the principles of a healthy and varied diet * prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques * understand seasonality,and know where and how a variety of ingredients are grown, reared, caught and processed. | | | **Keyword** | Definition | **Keyword** | Definition | **Geography-** where our food comes from. Food miles and local produce**.**  **Science –**  Growing plants and seasonality.  .  **Mathematics-** measuring using g/kg, ml/l. |
| Seasonality | Food varying depending on the season. | Claw technique | Fingers hold the food down and the knife runs over the knuckles. |
| Food miles | How far food has travelled. | Sieving | Separating process. |
| Farm to fork. | Processes in the chain from agriculture production to consumption. | Peeling | To remove the outer skin. |
| Bridge technique | Holding food between the fingers and thumb creating a bridge to cut through. | Kneading | To work the dough to develop the glutens in the flour. |
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| **Prior knowledge:** *What specifically have pupils learned that is relevant to this unit that they are building upon?* | | | | | **Future knowledge:** *What specifically will pupils learn in the future that is relevant to this unit?* | | |
| Knowledge that food gives us energy and that healthy food options are important for a well-balanced diet. | | | | | The skills and knowledge taught can be applied when creating their own recipes. | | |
| **Lesson Sequence**  **Food for life recipes.** | | **Key Knowledge** | | | | **Key Skills** | |
| Year 1  Buried Treasure | | * Field to fork (You tube) Know how strawberries grow. | | | | * Sieving, bridge and claw knife techniques | |
| Year 2  Kachumbari – Kenyan salad | | * Know how avocados grow. (You tube - Avocados from Mexico) | | | | * Bridge and claw knife techniques | |
| Year 3  Butternut and thyme scones | | * Know how squashes grow. Farm to fork Tesco video (You tube) | | | | * Scooping, rubbing fat into flour, making a dough, beating an egg | |
| Year 4  Chocolate and courgettes muffins | | * Know where chocolate comes from and how it is made. Tesco- Eat Happy project video. | | | | * Grating, creaming the fat and sugar, folding in the flour | |
| Year 5  Tuna and broccoli pasta bake | | * How tuna is farmed. You tube – Farming tuna in the Mediterranean. | | | | * Bridge and claw knife techniques, draining through a colander, grating | |
| Year 6  Spicy potato wedges and onion bhajis | | * Know how potatoes grow. Farm to fork Tesco You tube video (Earthy potatoes) | | | | * Scrubbing potatoes, cut into wedges, measure spices | |
| **Themes and links** | | | | | | | |
| **Themes** | **Where these are covered:** | | | | | | |
| **Farm to fork** | * Each lesson incudes an ingredient which is tracked from farm to fork. | | | | | | |
| **Evaluation** | * Each lesson the children will evaluate e.g., What went well… Even better if … | | | | | | |
| **Healthy food choices** | * Each recipe includes at least one of the children’s five a day | | | | | | |