



St John Vianney Catholic Primary School



What I am Learning in

D&T this Term...

Year 5/6 Food-Celebrating culture and seasonality

Topic Overview – Lesson Objectives

Lesson 1	Use first hand and secondary sources to carry out relevant research into existing products to include personal/cultural preferences, ensuring a healthy diet, meeting dietary needs and the availability of locally sourced/seasonal/organic ingredients. Visit Aldi if possible. Consider such things as 'How have ingredients been processed?' 'What is the nutritional value of a product?'
Lesson 2	Carry out sensory evaluations of a variety of existing food products and ingredients relating to the project. Answer questions to evaluate food ingredients and products. Learn or recap methods such as kneading and how to use appropriate utensils and equipment safely and hygienically.
Lesson 3	Design a product and design brief within a context that is authentic and meaningful, e.g., design criteria relating to nutrition and health eating. Discuss the purpose and who the product will be for. Use annotated sketches and information technology to develop and communicate ideas.
Lesson 4	Write a step-by-step recipe, including a list of ingredients, equipment and utensils.
Lesson 5	Make the food product by selecting and using appropriate utensils and equipment to measure and combine ingredients. Decorate and present the food product appropriately for the intended user and purpose.
Lesson 6	Evaluate the final product against the intended purpose and user reflecting on the design specification. Consider the views of others when identifying improvements.

Assessment – National Curriculum

NC Statement	Maths/Literacy opportunity	Child led enquiry
<ul style="list-style-type: none"> *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. 	<p>Present results of sensory evaluations using graphs. Handle and interpret data. Measuring mass kg/g. Understand and use approximate equivalences between metric and imperial units.</p> <p>Spoken language-develop relevant vocabulary including sensory descriptors. Give well-structured explanations. Listen and respond to adults and peers.</p>	<p>Which foods are the healthiest and why?</p>

Topic Vocabulary

ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs, fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality, utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble, design specification, innovative, research, evaluate, design brief