

Subject: Design and Technology Topic

Topic: Food

Year Group: 5

Prior Learning: In Year 4, I gained a deeper understanding of food production in the UK, Europe and the world and how this relates to the dish I am making. I learned about the seasonality of food in the UK. I learned how to follow a simple recipe with some independence and used the technical skills I have learned in previous years. I measured ingredients with some accuracy and some independence. I was able to show an understanding of the safety precautions I need to take when baking. I was also able to show that I understand hygiene measures I need to take when handling food. I showed that I know how to research, plan and consider the views of people who might eat my product and how I can make my product look more appealing. I learned how to evaluate my own product.

What I will know or be able to do by the end of the unit:

- That seasons, politics, weather may affect the food that is available
- How food is processed into ingredients that can be eaten or used in cooking
- Show increasing independence when following a recipe
- Gain more confidence in the technical skills taught in previous years I
- How to knead dough
- How to research, plan and consider the views of others to improve my work (e.g. taste testing)
- How to evaluate my own product
- To consider the appearance of my product and how important this is when cooking
- With support, to cost my product
- Demonstrate an understanding of the safety precautions needed to bake using an oven

Vocabulary

Varied diet – Eating a variety of foods which have different nutrients. Eating a healthy, balanced diet is an important part of maintaining good health.

Grown – Food that is grown such as apples, potatoes and wheat.

Reared – Animals that are reared for food such as pigs, cows and chickens.

Caught – Fish and shellfish are caught

Seasonality – The times of the year when the harvest or the flavour of a given type of food is at its peak.

Processed – A processed food is any food that has been altered in some way during preparation.

Food costs – Many factors affect food prices, such as supply and demand, weather, disease outbreaks, war and natural disasters.

Natural disasters – A major adverse event resulting from natural processes of Earth such as floods, hurricanes and volcanic eruptions.

Supply and demand – The relationship between the quantity of a product producers wish to sell and the quantity consumers wish to buy.

National Curriculum

Pupils should be taught to:

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.

Design Brief: TO BE DECIDED AND COMPLETED WITH THE CLASS

Design Considerations: TO BE DECIDED AND COMPLETED WITH THE CLASS

