

ADVENT TERM
DESIGN AND TECHNOLOGY – YEAR 2 - Medium Term Planning – Cooking and Nutrition
Design and make a meal

<u>LESSON 1</u>	<u>LESSON 2</u>	<u>LESSON 3</u>
<p>Cooking and Nutrition</p> <p>LEARNING INTENTION: To know that food comes from either plants or animals.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> ● Say where food comes from (animal, underground etc.) ● Describe how food is farmed, home-grown, caught; describe “five a day”. <p>Aim: Develop the creative, technical and practical expertise needed to perform everyday tasks confidently.</p>	<p>Cooking and Nutrition</p> <p>LEARNING INTENTION: To know that different tools have characteristics that make them suitable for specific purposes.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> ● Cut, peel and grate with increasing confidence. <p>Aim: Develop the creative, technical and practical expertise needed to perform everyday tasks confidently.</p>	<p>Cooking and Nutrition</p> <p>LEARNING INTENTION: To know that cooking food can change the flavour, texture and appearance of foods.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> ● Describe properties of ingredients and importance of varied diet. <p>Aim: Understand and apply the principles of nutrition and learn how to cook.</p>
<p>Key Vocabulary: sources, animal, plant, fruit, vegetables, poultry, beef, pork, fish, milk</p>	<p>Key Vocabulary: ingredients, preparations, tools, chopping, dicing, mashing, grating</p>	<p>Key Vocabulary: flavour, taste, texture, cool, heat, bacteria,</p>
<p>Recap & retrieval</p> <ul style="list-style-type: none"> ● Vegetables and fruit (plants) meat and dairy (animals). 	<p>Recall & retrieval</p> <ul style="list-style-type: none"> ● Food comes from two main sources: animals and plants. ● Fruit and vegetables come from plants. 	<p>Recall & retrieval</p> <ul style="list-style-type: none"> ● Food comes from two main sources: animals and plants. ● Fruit and vegetables come from plants. ● Different tools have characteristics that make them suitable for peeling, grating, chopping and slicing.

<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> • Food comes from two main sources: animals and plants. • Fruit and vegetables come from plants. • Milk comes mainly from cows but also from goats and sheep. • Most eggs come from chickens. • Honey is made by bees. <p>Teacher:</p> <ul style="list-style-type: none"> • Cows provide beef, sheep provide lamb and mutton and pigs provide pork, ham and bacon. • Examples of poultry include chickens, geese and turkeys. • Examples of fish include cod, salmon and shellfish. • Oils are made from parts of plants. • Sugar is made from plants called sugar cane and sugar beet. • Plants also give us nuts, such as almonds, walnuts and hazelnuts. 	<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> • Different tools have characteristics that make them suitable for peeling, grating, chopping and slicing. • There are many ways to prepare ingredients. • Some ingredients need to be prepared before they can be cooked or eaten. <p>Teacher:</p> <ul style="list-style-type: none"> • You can peel skins using a vegetable peeler, such as potato skins. • You can grate hard ingredients, such as cheese or chocolate. • You can chop vegetables, such as onions and peppers. • You can slice foods, such as bread and apples. 	<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> • Choosing how to cook an ingredient will affect the taste and texture. • Meat needs to be cooked for it to be safe to eat. <p>Teacher:</p> <ul style="list-style-type: none"> • Some foods, such as ice and chocolate, melt when heated, but then harden (solidify or freeze) when cooled • Vegetables soften when cooked. • Meat browns and changes texture when cooked.
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<u>LESSON 4</u>	<u>LESSON 5</u>	<u>LESSON 6</u>
Design LEARNING INTENTION: To know that design criteria are the goals the product must achieve to be successful. Disciplinary Knowledge: <ul style="list-style-type: none"> Use knowledge of existing products to produce ideas. Aim: Build and apply a repertoire of knowledge, understanding and skills in order to design and make high-quality prototypes and products for a wide range of users.	Cooking and Nutrition Make LEARNING INTENTION: To know that when following a recipe, measurements need to be correct. Disciplinary Knowledge: <ul style="list-style-type: none"> Explain hygiene and keep a hygienic kitchen. Explain what they are making and why it fits the purpose. Aim: Understand and apply the principles of nutrition and learn how to cook.	Evaluate LEARNING INTENTION: To know that finished products can be compared with design criteria to see how closely they match. Disciplinary Knowledge: <ul style="list-style-type: none"> Evaluate how good existing products are. Aim: Critique, evaluate and test their ideas and products and the work of others.
Key Vocabulary: ingredients, recipe, measurements, design criteria	Key Vocabulary: hygiene, equipment, safety, diagrams, modelling, design criteria.	Key Vocabulary: taste, evaluate, amendments, appeal,
Recall & retrieval <ul style="list-style-type: none"> Food comes from two main sources: animals and plants. Fruit and vegetables come from plants. Different tools have characteristics that make them suitable for peeling, grating, chopping and slicing. Choosing how to cook an ingredient will affect the taste and texture. 	Recall & retrieval <ul style="list-style-type: none"> Food comes from two main sources: animals and plants. Fruit and vegetables come from plants. Different tools have characteristics that make them suitable for peeling, grating, chopping and slicing. Choosing how to cook an ingredient will affect the taste and texture. 	Recall & retrieval <ul style="list-style-type: none"> Food comes from two main sources: animals and plants. Fruit and vegetables come from plants. Different tools have characteristics that make them suitable for peeling, grating, chopping and slicing. Choosing how to cook an ingredient will affect the taste and texture.

	<ul style="list-style-type: none"> A recipe can be created using design criteria to know the goals of the finished product. 	<ul style="list-style-type: none"> A recipe can be created using design criteria to know the goals of the finished product. When cooking by hand, surfaces and equipment must be cleaned. Tools must be handled safely.
Key Knowledge: Child: <ul style="list-style-type: none"> A recipe can be created using design criteria to know the goals of the finished product. Teacher: <ul style="list-style-type: none"> Ideas can be communicated in a variety of ways, including written work, drawings and diagrams, modelling, speaking and using information and communication technology. Is the product going to be sweet or savoury? This will affect which ingredients to use. 	Key Knowledge: Child: <ul style="list-style-type: none"> When cooking by hand, surfaces and equipment must be cleaned. Tools must be handled safely. Teacher: <ul style="list-style-type: none"> Stir-frying involves cooking the ingredients in a wok over high heat. A wok is a cooking pan shaped like a shallow bowl with handles. This unique shape allows the heat to distribute evenly in the bottom, while the deeper sides make for easier stirring or tossing of the ingredients. 	Key Knowledge: Child: <ul style="list-style-type: none"> Finished products can be compared with design criteria to see how closely they match. Improvements can then be planned. Teacher: <ul style="list-style-type: none"> Taste testing can be used to evaluate food products. Testing other people's products can help to improve your future products.
Assessment Cumulative quiz. Retrieval practice.		