

ADVENT TERM
DESIGN AND TECHNOLOGY – YEAR 4 - Medium Term Planning – Food and Nutrition
Healthy Ready-to-Go Snacks

<u>LESSON 1</u>	<u>LESSON 2</u>	<u>LESSON 3</u>
<p>Cooking and Nutrition</p> <p>LEARNING INTENTION: To know that decay can be prevented or delayed by preservation methods.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> Understand ingredients can be fresh, pre-cooked or processed. <p>Aim: Build and apply a repertoire of knowledge understanding and skills in order to design and make high quality products for a wide range of users.</p>	<p>Cooking and Nutrition</p> <p>LEARNING INTENTION: To know that food packaging is made to keep food fresh for longer but needs to be environmentally friendly.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> Think about presenting product in interesting/ attractive ways. <p>Aim: Build and apply a repertoire of knowledge understanding and skills in order to design and make high quality products for a wide range of users.</p>	<p>Make</p> <p>LEARNING INTENTION: To know that most cardboard packaging is produced from a net.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> Apply a range of finishing techniques with some accuracy. Assemble, join and combine materials and components with some accuracy. <p>Aim: Develop the creative, technical, and practical expertise to perform everyday tasks confidently and to participate successfully in an increasingly technological world.</p>
<p>Key Vocabulary: decay, deteriorates, pasteurisation, micro-organisms</p>	<p>Key Vocabulary: plastic, design features, preserve, investigate, packaging</p>	<p>Key Vocabulary: annotated sketches, exploded diagrams, nets, shell frame</p>
<p>Recap & retrieval</p> <p>Recap Year 3: Key inventions in design and technology have changed the way people live.</p>	<p>Recall & retrieval</p> <ul style="list-style-type: none"> Decay can be prevented or delayed by preservation methods, such as drying, salting, pickling, canning, pasteurising, refrigerating or freezing the food. 	<p>Recall & retrieval</p> <ul style="list-style-type: none"> Decay can be prevented or delayed by preservation methods, such as drying, salting, pickling, canning, pasteurising, refrigerating or freezing the food.

		<ul style="list-style-type: none"> Plastic is a harmful and wasteful material because it takes thousands of years to break down.
<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Food deteriorates due to the growth of microorganisms. Decay can be prevented or delayed by preservation methods, such as drying, salting, pickling, canning, pasteurising, refrigerating or freezing the food. Food packaging plays an important role in keeping foods fresh. The 'use by' date shows when the food is no longer safe to eat. The 'best before' date shows the date after which the food will lose some flavour or texture. <p>Teacher:</p> <ul style="list-style-type: none"> By the 1990s, consumers did not understand how long their products would actually last. As a result, sell by dates were creating heaps of food waste. Use by and best before dates are the outcome of work by campaigners who asked for something more accurate than a sell by dates In 1864, French scientist Louis Pasteur invented the pasteurization process after experimenting with heated wine. 	<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Food packaging is important for several reasons. Plastic is a harmful and wasteful material because it takes thousands of years to break down. <p>Teacher:</p> <ul style="list-style-type: none"> Food packaging protects food, makes food last longer, makes it easier to transport, makes food encourages people to buy it and provides information about the product. 36% of plastics are used in packaging of which 85% of single use plastics ends up in landfills. Significant designers and inventors can shape the world. Design features are the aspects of a product's design that the designer would like to emphasise, such as the use of a particular material or feature that makes the product easier to use or more durable. 	<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Food packaging is produced using a net, which is a 2-D piece of material that is folded and secured to make a 3-D shape. Annotated sketches and exploded diagrams show specific parts of a design, highlight sections or show functions. <p>Teacher:</p> <ul style="list-style-type: none"> They communicate ideas in a visual, detailed way. Shell and frame structures can be strengthened by gluing several layers of card together, using triangular shapes rather than squares, adding diagonal support struts and using 'Jinks' corners (small, thin pieces of card cut into a right-angled triangle and glued over each joint to straighten and strengthen them).

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<u>LESSON 4</u>	<u>LESSON 5</u>	<u>LESSON 6</u>
Design Cooking and Nutrition LEARNING INTENTION: To know that a product must be fit for purpose. Disciplinary Knowledge: <ul style="list-style-type: none"> • Use research for design ideas. • Show design meets a range of requirements and is fit for purpose. Aim: Build and apply a repertoire of knowledge understanding and skills in order to design and make high quality products for a wide range of users.	Cooking and Nutrition LEARNING INTENTION: To know that you can modify a design after discussing with others. Disciplinary Knowledge: <ul style="list-style-type: none"> • Use some of the following techniques: peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. Aim: Develop the creative, technical, and practical expertise to perform everyday tasks confidently and to participate successfully in an increasingly technological world.	Evaluate Cooking and Nutrition LEARNING INTENTION: To know that testing a product can help evaluate the successes and identify the improvements Disciplinary Knowledge: <ul style="list-style-type: none"> • Use criteria to evaluate product. • Describe 'Eat Well' plate and how a healthy diet / variety / balance of food and drinks. Aim: Critique, evaluate and test their ideas and products and the work of others.
Key Vocabulary: healthy, taste, practicality	Key Vocabulary: materials, components, fresh, damage, best before, use by, healthy, packaging	Key Vocabulary: evaluation, design criteria, evidence, supervision
Recall & retrieval <ul style="list-style-type: none"> • Decay can be prevented or delayed by preservation methods, such as drying, salting, pickling, canning, pasteurising, refrigerating or freezing the food. • Plastic is a harmful and wasteful material because it takes thousands of years to break down. 	Recall & retrieval <ul style="list-style-type: none"> • Decay can be prevented or delayed by preservation methods, such as drying, salting, pickling, canning, pasteurising, refrigerating or freezing the food. • Plastic is a harmful and wasteful material because it takes thousands of years to break down. 	Recall & retrieval <ul style="list-style-type: none"> • Decay can be prevented or delayed by preservation methods, such as drying, salting, pickling, canning, pasteurising, refrigerating or freezing the food. • Plastic is a harmful and wasteful material because it takes thousands of years to break down.

<ul style="list-style-type: none"> Food packaging is produced using a net, which is a 2-D piece of material that is folded and secured to make a 3-D shape. 	<ul style="list-style-type: none"> Food packaging is produced using a net, which is a 2-D piece of material that is folded and secured to make a 3-D shape. Healthy snacks include fresh or dried fruit and vegetables, nuts and seeds, rice cakes with low-fat cream cheese, homemade popcorn or chopped vegetables with hummus. 	<ul style="list-style-type: none"> Food packaging is produced using a net, which is a 2-D piece of material that is folded and secured to make a 3-D shape. Healthy snacks include fresh or dried fruit and vegetables, nuts and seeds, rice cakes with low-fat cream cheese, homemade popcorn or chopped vegetables with hummus. Recipe ingredients have different tastes and appearances.
<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Healthy snacks include fresh or dried fruit and vegetables, nuts and seeds, rice cakes with low-fat cream cheese, homemade popcorn or chopped vegetables with hummus. <p>Teacher:</p> <ul style="list-style-type: none"> Cooking techniques include baking, boiling, frying, grilling and roasting. A healthy packed lunch might include a brown or wholemeal bread sandwich containing eggs, meat, fish or cheese, a piece of fresh fruit, a low-sugar yoghurt, rice cake or popcorn and a drink, such as water or semi-skimmed milk. 	<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Recipe ingredients have different tastes and appearances. They look and taste better and are cheaper when in season. <p>Teacher:</p> <ul style="list-style-type: none"> It is important to select the correct material or component for the specific purpose, depending on the design criteria. Foods need packaging to keep them fresh, safe to eat and free from damage. Food packaging also provides nutritional information, 'use by' and 'best before' dates, and the materials and recyclability of the packaging. Different materials and components have a range of properties, making them suitable for different tasks. 	<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Evaluation also includes suggesting improvements and explaining why they should be made. <p>Teacher:</p> <ul style="list-style-type: none"> Evaluation can be done by considering whether the product does what it was designed to do, whether it has an attractive appearance, what changes were made during the making process and why the changes were made.
<p>Assessment</p> <p>Cumulative Quiz. Retrieval Practice.</p>		