

PENTECOST TERM 2

DESIGN AND TECHNOLOGY – Year 1 - Medium Term Planning – COOKING AND NUTRITION

Design and produce a fruit lolly

<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 animals or plants. (Recap FS2)</p> <p>To know that a fruit is part of a plant that has seeds and flesh.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> Say where some foods come from, (i.e. plant or animal). Describe differences between some food groups (i.e. fruit, sweet, vegetable etc.) <p>Aim: Understand and apply the principles of nutrition and learn how to cook.</p>	<p>COOKING AND NUTRITION</p> <p>LEARNING INTENTION: To know that specific tools are used in different ways when preparing food.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> Cut, peel and grate safely, with support. <p>Aim: Understand and apply the principles of nutrition and learn how to cook.</p>	<p>COOKING AND NUTRITION</p> <p>LEARNING INTENTION: To know that an appealing fruit ice lolly needs to taste good and look good.</p> <p>Disciplinary Knowledge:</p> <ul style="list-style-type: none"> Discuss how fruit and vegetables are healthy. <p>Aim: Understand and apply the principles of nutrition and learn how to cook.</p>
<p>Key Vocabulary: dairy, meat, fish, fruit, plants, vegetables, grains, beans, nuts, animal products.</p>	<p>Key Vocabulary: knife, grater, peeler, masher, germs, hygiene, purpose.</p>	<p>Key Vocabulary: products, healthy, flavour, improve, texture, freeze, fruit, juice, water</p>
Recap & retrieval	Recap & retrieval	Recap & retrieval

	<ul style="list-style-type: none"> Fruit is the fleshy part of a plant that contains seeds. 	<ul style="list-style-type: none"> Fruit is the fleshy part of a plant that contains seeds. Specific kitchen tools are used in different ways when preparing food.
<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Fruit, vegetables, grains, beans and nuts come from plants. Fruit is the fleshy part of a plant that contains seeds. A fruit salad has a mixture of different coloured and flavour fruits. <p>Teacher:</p> <ul style="list-style-type: none"> Some foods come from animals, such as meat, fish and dairy products. In cooking, fruits are a sweet product. Fruit is an important part of a healthy diet. It is recommended that people eat at least five portions of fruit and vegetables every day. 	<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Specific kitchen tools are used in different ways when preparing food. Hand washing and good hygiene are important parts of a healthy lifestyle and prevent the spread of germs. <p>Teacher:</p> <ul style="list-style-type: none"> A knife is used for slicing and chopping. A grater is used for grating. A vegetable peeler is used for peeling. A masher is used for crushing. Fruits and vegetables can be mixed to make a healthy salad. 	<p>Key Knowledge:</p> <p>Child:</p> <ul style="list-style-type: none"> Fruit ice lollies need to have something that will freeze the fruit together such as juice or water. Fruit and vegetables are an important part of a healthy diet. <p>Teacher:</p> <ul style="list-style-type: none"> It is recommended that people eat at least five portions of fruit and vegetables every day.

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<u>LESSON 4</u>	<u>LESSON 5</u>	<u>LESSON 6</u>
DESIGN LEARNING INTENTION: To know that the design needs to meet specific criteria for a usable product. Disciplinary Knowledge: <ul style="list-style-type: none"> Design a product for themselves following design criteria. 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.	MAKE COOKING AND NUTRITION LEARNING INTENTION: To know that design ideas need to be followed and amended whilst making a product. Disciplinary Knowledge: <ul style="list-style-type: none"> Work in a safe and hygienic manner. Wash hands & clean surfaces. Think of interesting ways to decorate food. 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.	EVALUATE LEARNING INTENTION: To know that a product can be improved by using others ideas. Disciplinary Knowledge: <ul style="list-style-type: none"> Talk about existing products, and say what is and isn't good. Aim: Critique, evaluate and test their ideas and products and the work of others.
Key Vocabulary:	Key Vocabulary:	Key Vocabulary:

design, fruit, taste, appearance	design, fruit, flavour, chop, dice, slice, grate, peel, hygiene, safety	strengths, weaknesses, products, improve, healthy, delicious
Recap & retrieval <ul style="list-style-type: none"> Fruit is the fleshy part of a plant that contains seeds. Specific kitchen tools are used in different ways when preparing food. Fruit ice lollies need to have something that will freeze the fruit together such as juice or water. 	Recap & retrieval <ul style="list-style-type: none"> Fruit is the fleshy part of a plant that contains seeds. Specific kitchen tools are used in different ways when preparing food. Fruit ice lollies need to have something that will freeze the fruit together such as juice or water. Design criteria are the explicit goals that a project must achieve. 	Recap & retrieval <ul style="list-style-type: none"> Fruit is the fleshy part of a plant that contains seeds. Specific kitchen tools are used in different ways when preparing food. Fruit ice lollies need to have something that will freeze the fruit together such as juice or water. Design criteria are the explicit goals that a project must achieve. Different products can be used to change the flavour of a product.
Key Knowledge: Child: <ul style="list-style-type: none"> Design criteria are the explicit goals that a project must achieve. Teacher: <ul style="list-style-type: none"> The importance of a product may be that it fulfils its goals and performs a useful purpose. The product must be healthy, have at least three ingredients, have an appealing appearance, taste good and be easy to eat by hand. 	Key Knowledge: Child: <ul style="list-style-type: none"> Different products can be used to change the flavour of a product. Wash hands before touching food. Teacher: <ul style="list-style-type: none"> Rules are made to keep people safe from danger. Safety rules include always listening carefully and following instructions. Use equipment only as and when directed. 	Key Knowledge: Child: <ul style="list-style-type: none"> Testing other products can help identify strengths and weaknesses. Teacher: <ul style="list-style-type: none"> A strength is a good quality of a piece of work. A weakness is an area that could be improved.
Assessment Cumulative quiz. Retrieval practice.		