

*Food Technology Scheme of Work*

Year 3	Year 4	Year 5	Year 6
<b>Autumn 1</b> <b>T1:</b> Basic recognition of ingredients	<b>Autumn 1</b> <b>T1:</b> Basic recognition of fruit and vegetables	<b>Autumn 1</b> <b>T1:</b> Basic understanding of where fruit and vegetables are grown	<b>Autumn 1</b> <b>T1:</b> Basic understanding of foods around the world
<b>Autumn 2</b> <b>T2:</b> All about Christmas	<b>Autumn 2</b> <b>T2:</b> Christmas celebrations	<b>Autumn 2</b> <b>T2:</b> Food celebrations around the world	<b>Autumn 2</b> <b>T2:</b> Food festivities around the world
<b>Spring 1</b> <b>T3:</b> Can recognise some correct behaviours in the Food Technology room	<b>Spring 1</b> <b>T3:</b> Can recognise some hazards in the Food Technology room	<b>Spring 1</b> <b>T3:</b> Can recognise some health and safety features of the kitchen	<b>Spring 1</b> <b>T3:</b> Health and Safety in the kitchen
<b>Spring 2</b> <b>T4:</b> Using fruit in different dishes	<b>Spring 2</b> <b>T4:</b> Using fruit and vegetables in different dishes	<b>Spring 2</b> <b>T4:</b> Healthy eating	<b>Spring 2</b> <b>T4:</b> Healthy eating and exercise

## I.Craven

<b>Summer 1</b> <b>T5:</b> Using and practicing a knife, fork and spoon with different dishes.	<b>Summer 1</b> <b>T5:</b> Mixing and using weighing scales	<b>Summer 1</b> <b>T5:</b> Using and recognising kitchen equipment	<b>Summer 1</b> <b>T5:</b> Using and recognising kitchen equipment and kitchen appliances
<b>Summer 2</b> <b>T6:</b> Recognising the difference between 'clean' and 'used' equipment – why we clean	<b>Summer 2</b> <b>T6:</b> Washing up	<b>Summer 2</b> <b>T6:</b> Washing up and putting away	<b>Summer 2</b> <b>T6:</b> Germs and Bacteria