

**Stone Hill School**  
**Curriculum Plan 2019/20**  
**FOOD TECHNOLOGY: YEAR 3**

**Intent:**

- To create learning opportunities through play and practical activities.
- To develop pupils fine motor skills
- Create a basic foundation of knowledge based on: safety, being healthy and following simple one-step instructions.

**KEY WORDS**

Safe, knife, fork, spoon, hot, cold, right, wrong, clean, used, sweet, sour

Term	Week/s	Topic/Theme <i>Steam</i>	Learning Objective/s Knowledge and Skills To know, to use, to apply...	Literacy Link Numeracy Link SMSC Link Gatsby Benchmark Link
Autumn (1) (8 weeks)	1-4	Basic safety & good behaviour	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>- To understand the basic rules, expectations and conduct in the Food Tec room.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To understand what can be 'hot' in the Food Tec room (prior learning needed of 'hot' and 'cold').</li> <li>-To be respectful of equipment.</li> </ul>	<p><b>Literacy:</b> Following pictures/words</p> <p><b>SMSC:</b> Learning about 'right' from 'wrong'.</p>
	5-8	How to correctly use/hold/recognise cutlery	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To develop their knowledge to use cutlery correctly (demonstrations, hand over hand, small world play. with play dough, prompts in the dining room)</li> <li>- To identify 3 basic pieces of cutlery (knife, fork and spoon).</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To apply their knowledge in 'real life' situations (e.g. dining hall).</li> </ul>	<p><b>Literacy:</b> Following instructions</p> <p><b>SMSC:</b> Learning how to be safe whilst using equipment</p> <p><i>Gatsby Benchmark (3)</i></p>
Autumn (2) 7 Weeks	1-3	What equipment do I need?	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To recognise some pieces of cutlery</li> <li>-To begin to answer questions about cutlery ('What is this?' 'What do I eat my dinner with?' etc.)</li> <li>-To begin to know where cutlery is kept and stored in the food technology room.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To begin to know what cutlery is needed to set a table.</li> <li>-To know cutlery is needed when eating food</li> <li>-To develop independence when eating or sourcing equipment from around the kitchen.</li> </ul>	<p><b>Literacy:</b> Answering simple questions.</p>
	4-7	Christmas celebrations	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To recognise some key recipes used in Christmas cooking.</li> <li>-To recognise some traditional Christmas cooking</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To know some preparation methods used to prepare festive dishes.</li> </ul>	<p><b>SMSC:</b> Learning about culture</p>
Spring (1) 6 weeks	1-3	'Clean' and 'Used'	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To understand the terms 'clean' and 'used'.</li> <li>-To recognise if a piece of equipment is 'clean' or 'used'.</li> <li>-To begin to know and refer to items needed to clean pieces of equipment 'washing up liquid' 'sponge'.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To follow simple one-step instructions to clean pieces of equipment.</li> <li>-to begin to know and follow the routine of cleaning equipment.</li> </ul>	

	4-6	Hygiene (brushing teeth)	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To begin to recognise the equipment needed to brush your teeth</li> <li>-To know key times in the day to brush teeth</li> <li>-To know why it is important to brush your teeth (sugary foods, food that can stain teeth, etc.)</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To practice brushing teeth</li> <li>-To learn the time and motion needed to brush teeth</li> </ul>	<p><b>Literacy:</b> Following instructions <b>SMSC:</b> Learning about self-care</p> <p><i>Gatsby Benchmark (3)</i></p>
Spring (2) 6 weeks	1-6	Basic recognition of ingredients	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To recognise at least 5 fruits and vegetables</li> <li>-To recognise at least 1 main ingredient used in each dish</li> </ul> <p><b>Knowledge and skills</b></p> <ul style="list-style-type: none"> <li>-Encourage children to recognise ingredients in their school dinners/ packed lunches/ during snack time</li> </ul>	<p><b>Numeracy:</b> Counting ingredients/measurements <b>Literacy:</b> Discussions</p>
Summer (1) 5 weeks	1-5	Teddy bears picnic (Packed lunches)	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To know types of food that can be in a packed lunch.</li> <li>-To take part in a picnic</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-Each week make something to go in a packed lunch.</li> <li>-To begin to learn why some food cannot be put in a packed lunch.</li> </ul>	
Summer (2) 7 Weeks	1-3	Mix, stir and chop	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To begin to know the skills needed to mix, stir and chop ingredients.</li> <li>-To begin to recognise the correct equipment needed to mix, stir or chop.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To find the correct pieces of ingredients.</li> <li>-To begin to recognise what ingredients need mixing, stirring and chopping.</li> </ul>	<p><b>Literacy:</b> Following instructions</p>
	7-8	Trying new foods	<p><b>Learning Objectives</b></p> <ul style="list-style-type: none"> <li>-To recognise at least 2 different types of flavours (sweet, sour, etc.)</li> <li>-To begin to try and simply explain why they do or do not like the taste of certain foods.</li> </ul> <p><b>Knowledge and Skills</b></p> <ul style="list-style-type: none"> <li>-To develop pupil's confidence when trying new foods.</li> <li>-To begin to recognise different tastes and textures.</li> </ul>	

**Intended impact:**

***Explain how the above will ensure pupils are ready for their next year***

Y3 builds a foundation of learnt skills, understanding of acceptable behaviours and exploration of different tastes, textures and flavours. The above will also provide a purpose to daily routines (brushing teeth, washing hands, etc.) and why it is important we carry out these routines.