

Stone Hill School
Curriculum Plan 2019/20
FOOD TECHNOLOGY: YEAR 4

Intent:

- For children to develop an understanding and appreciation of cooking and to understand the importance of a healthy and varied diet.
- To use prior knowledge to further develop their skills
- To begin developing pupils independence
- To recall basic routines and expectations in the Food Technology room to help develop their independence

KEY WORDS: Healthy, diet, water, knife, fork, spoon, bowl, pan, Christmas, hygiene, clean, used, rules, like, dislike, washing up, mix, chop, fruit, vegetables

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
Autumn (1) 8 Weeks	1-4	Healthy diet	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To provide meaning to the term 'healthy'. -To begin to distinguish between 'healthy' and 'unhealthy' options (Opportunities within school: Small world play, dining hall, snack time). <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To begin to understand why it is important to keep our bodies healthy. -To begin to make choices based on 'being healthy' during meal times. 	<p>Literacy: Definition of meanings</p> <p>SMSC: Making choices</p>
	5-8	Importance of drinking water	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To begin to understand where water is sourced. -To begin to learn what foods naturally contain water. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To begin to link drinking water and a healthy diet together. 	<p>SMSC: Understanding the importance of looking after yourself.</p>
Autumn (2) 7 Weeks	1-4	Recognising equipment	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To correctly identify at least 1 piece of equipment -To understand the importance of using equipment safety <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To be able to correctly use and identify pieces of equipment during practical sessions. 	
	5-7	Food festivities	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To recognise at least one festive pieces of food from the UK. -Begin to explore other countries and their food festivities. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -Begin to understand that every country celebrate festivities differently. 	
Spring (1) 6 weeks	1-3	Hygiene in the kitchen	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To begin to understand the term 'hygienic'. -To know the importance of washing our hands. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To know how to wash our hands -To recognise key times in a day to wash our hands (after the toilet, before food prep, etc.). 	
	4-6	Routine and rules	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To understand and follow at least 2 basic rules of the Stone Hill kitchen. -To be able to identify some dangers of not following the rules <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To be able to follow instructions. 	<p>Gatsby Benchmark: 8</p>

			-To remember the routine of the lesson (washing hands, apron on, etc.)	
Spring (2) 6 Weeks	1-3	Cooking for different occasions	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To recognise at least 2 food occasions -To be able to recognise some food dishes from common occasions (e.g. Birthday/birthday cakes Easter/Easter eggs) <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -Recognising what happens at different occasions during the year. 	
	4-6	Washing up and putting away	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To begin to take responsibility for the equipment you use. -To follow one-step instructions -To recognise the importance of washing up (germs/bacteria) <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To be able to source equipment from around the kitchen -To know simple routines in the kitchen. 	Literacy: Following instructions.
Summer (1) 5 Weeks	1-5	Cooking skills	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To begin to know the equipment needed to grate, chop and mix. -To carefully follow instructions when preparing ingredients. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -Recognising equipment. 	
Summer (2) 7 Weeks	1-4	Keeping hydrated	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To be able to name at least 2 drinks. -To begin to recognise the importance of drinking liquids. -To begin to explore the importance of drinking water over fizzy pop. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -Recognising different drinks. -Know the method to make some drinks (juice). 	
	5-7	Summer time cooking	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To recognise and name at least 2 pieces of fruit and vegetables -To recognise some food used for BBQ's and Packed lunches. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -Be able to pack a packed lunch -Chop fruit and vegetables 	

Intended impact:

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

To build upon their independence and broaden pupils their understanding of basic recipes and the skills needed to produce food dishes.

To instil a level of care and understanding when using equipment and utensils.