

Stone Hill School
Curriculum Plan 2019/20
FOOD TECHNOLOGY: YEAR 5

Intent:

- To develop their independence
- To create opportunities for pupils to develop their food pallet (particularly focused on fruit and vegetables)
- To continue to build upon basic skills and expectations when in the Food Technology room

KEY WORDS: Wash, dry, sourced, packaged, mixing, spreading, grating, exercise, healthy, unhealthy, originate, Christmas, celebrations, texture, taste, preparation, 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	1-2	How to wash up	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To correctly identify the equipment needed to wash up (bowl, sponge, washing up liquid) -To give at least 1 way to clean up any spills during washing up <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To begin to transfer these skills taught in the Food Tec room at home or in the classroom. 	Literacy: Following instructions (verbal, picture prompts, etc.)
	3-4	Where food is sourced	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To know that all food comes from a plant or an animal. -To begin to know food can be sourced from all over the world. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To begin to broaden their understanding of how and where in the world food has been sourced. 	SMSC: Beginning to look at different cultures and the foods they produce
	5	Cooking technique: Mixing	<p>Learning Objective</p> <ul style="list-style-type: none"> -To correctly identify the piece of equipment needed to mix. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To recognise how to mix correctly and the importance of mixing mixture well. 	
	6	Cooking technique: Spreading	<p>Learning Objective</p> <ul style="list-style-type: none"> -To correctly identify the piece of equipment needed to mix ingredients together. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To understand the term 'spread'. 	
	7	Cooking technique: Grating	<p>Learning Objective</p> <ul style="list-style-type: none"> -To correctly identify the piece of equipment needed to grate. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To understand the term 'grate'. -To name the piece of equipment when grating. 	
Autumn (2) 7 Weeks	1-3	Exercise and Eating	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To recognise how a healthy diet can help us exercise. -To recognise the types of food needed for energy and protein. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To recognise healthier food options 	
	4-7	Food festivities	<p>Learning Objectives</p>	SMSC: To learn about other cultures and traditions at the festive period.

			<ul style="list-style-type: none"> -To recognise where some food has originated from -To begin to explore other countries and their festivities <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To recognise some common UK food Christmas dishes -To know what happens during UL festivities 	
Spring (1) 6 weeks	1-6	Fruit & Vegetables	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To explore the food plate and recognise how many fruit and vegetables are recommended in our daily allowance. -To identify what is a fruit and what is a vegetable -To know where and how fruit and vegetables are grown. <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -Recognise food dishes which contain fruit and vegetables -Know fruit and vegetables contribute to a balanced diet. 	
Summer (1) 5 Weeks	1-5	Taste and Texture	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To explore different tastes and textures -To describe food dishes using correct terminology (spicy, sour, etc.) <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -To know what different terminology means 'spicy, bland, etc.) 	
Summer (2) 7 Weeks	1-3	Picnic preparation	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To know food that can be used for a picnic -To know some preparation and storage methods needed for picnic food (e.g. meats need to be in a cool box) <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -Prepare common picnic food. -To know what happens at a picnic and what items are needed (blanket, packed lunches, etc.) 	
	4-7	Summer cooking	<p>Learning Objectives</p> <ul style="list-style-type: none"> -To know the term 'seasonal cooking'. -To know why some foods are seasonal (growing, manufacturing, etc.) -To recognise foods predominantly eaten during summer time (ice lollies, BBQ, etc.) <p>Knowledge and Skills</p> <ul style="list-style-type: none"> -Know the types of food available whilst on residential. 	

Intended impact:

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

A broader understanding of different tastes. To reduce the culture of 'I do not like fruit and vegetables' and instead provide engaging and stimulating activities to learn and appreciate new tastes, flavours and textures.