

Stone Hill School
Curriculum Plan 2020/21
Food Technology Year 5

Intent:

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

Term	Week/s	Topic/Theme <i>Key vocabulary including Tier 3 subject specific words</i>	Learning Objective/s Knowledge and Skills To know, to use, to apply...	Links to: Literacy, Numeracy, SMSC, Gatsby Benchmarks
Autumn (1) 8 Weeks	1-2	How to wash up Germs, washing up, bacteria, sponge, bowl, washing up liquid	To correctly identify the equipment needed to wash up (bowl, sponge, washing up liquid). To give at least one way to clean up any spills during washing up. To begin to transfer these skills taught in the Food Tech room at home or in the classroom.	Literacy: Following instructions (verbal, picture prompts, etc.) Numeracy: Working systematically.
	3-4	Where food is sourced Sourced, plant animal, countries	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. To begin to broaden their understanding of how and where in the world food has been sourced.	Literacy: Develop vocabulary. Numeracy: Making connections and comparisons. SMSC: Learning about others.
	5	Cooking technique: Mixing Mixing, mix, equipment, instructions	To correctly identify the piece of equipment needed to mix. To recognise how to mix correctly and the importance of mixing mixture well.	Literacy: Take part in discussion. Numeracy: Measuring mixture accurately.
	6	Cooking technique: Spreading Spreading, spread, equipment, instructions	To correctly identify the piece of equipment needed to mix. To understand the term 'spread'.	Literacy: Take part in discussion. Numeracy: Measuring mixture accurately.
	7	Cooking technique: Grating Grating, grate, equipment, instructions	To correctly identify the piece of equipment needed to grate. To understand the term 'grate'. To name the piece of equipment when grating.	Literacy: Take part in discussion. Numeracy: Measuring mixture accurately.
Autumn (2) 7 Weeks	1-3	Exercise and Eating Healthy, exercise, protein, energy, healthier	To recognise how a healthy diet can help us exercise. To recognise the types of food needed for energy and protein. To recognise healthier food options.	Literacy: Develop vocabulary. Numeracy: Pattern spotting.
	4-7	Food festivities Originated, festivities countries, culture, traditions	To recognise where some food has originated from. To begin to explore other countries and their festivities. To recognise some common UK food Christmas dishes. To know what happens during UK festivities.	Literacy: Look at pictures. Numeracy: Making connections and comparisons. SMSC: Celebrate diversity.
Spring (1) 6 weeks	1-6	Fruit & Vegetables Food plate, fruit, vegetables, recommended, balanced	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. Recognise food dishes which contain fruit and vegetables. Know fruit and vegetables contribute to a balanced diet.	Literacy: Talk or write about text/pictures. Numeracy: Estimate how many.