

Stone Hill School
Curriculum Plan 2020/21
Food Technology Year 6

Intent:
To promote health awareness.
To increase independence (preparation methods and following a recipe).
To prepare and produce a wide range of sweet and savoury dishes.
Encourage pupils to start evaluating their own work.

Term	Week/s	Topic/Theme Key vocabulary including Tier 3 subject specific words	Learning Objective/s Knowledge and Skills To know, to use, to apply...	Links to: Literacy, Numeracy, SMSC, Gatsby Benchmarks
Autumn (1) 8 weeks	1-3	Eat well plate Healthy, varied, food groups	To use the basic principles of a healthy and varied diet to prepare dishes To name and sort foods into the five groups on the Eat Well plate. Transfer this knowledge during snack and lunch times.	Literacy: Talk or write about text/pictures. Numeracy: Draw a pie chart, Interpret a pie chart. Gatsby Benchmark (8) SMSC: Interested in others beliefs and religion.
	4-6	Health and Safety in the Food Tech room Safety, instructions, rules, hygiene, contamination, instructions	To identify and follow at least five basic rules. To be able to answer 'why' these rules are put in place. To begin to develop their awareness of hygiene and cross contamination. Listening and following instructions. To have an awareness and understanding of being 'safe'.	Literacy: Reading and following instructions. Numeracy: Working systematically.
	7-8	Preparation method: Boiling Boiling, preparation, equipment, water	To recognise the term 'preparation'. To understand the term 'boiling'. To recognise and put into practice preparation method: boiling. To recognise preparation methods used in previous weeks.	Literacy: Ask questions. Answer questions. Numeracy: Timing ingredients to boil.
Autumn (2) 7 Weeks	1-3	Germs and Bacteria Germs, bacteria, outlets, washing hands, instructions, soap, water	To know what germs and bacteria are. To recognise ways in which germs and bacteria can find their way into our food and kitchen (not washing hands, etc.). To begin to research how food outlets keep germs and bacteria out of the food we eat. To know how to wash hands and begin to know how to load the washing machine. Research food outlets.	Literacy: Reading with support, reading independently. Numeracy: Logical reasoning. Gatsby Benchmark: 4
	4-7	Festivities Recipes, differences, similarities, events	To recall festive recipes. To recognise differences and similarities between food festivities throughout the world. Follow simple recipes. Recall key events in the year (Easter, Christmas, etc.)	Literacy: Give opinion. Numeracy: Working systematically. SMSC: Enjoy learning about the world around them.
Spring (1) 6 Weeks	1-6	Sweet vs Savoury Sweet, savoury, taste, texture, preparation, opinion	To recognise and understand the term 'sweet'. To recognise and understand the term 'savoury'. To recognise the different preparation methods used for sweet and savoury foods. To recognise recipes that are sweet and savoury. To be able to say which they prefer (sweet/ savoury).	Literacy: Develop vocabulary, comprehend. Numeracy: Trial and improvement.
Spring (2) 5 Weeks	1-3	Washing up and preparing the work space	To follow instructions on washing up.	Literacy: Take part in discussion. Numeracy: Sequence events.

		Preparation, weighing, instructions, equipment, resources, independently	To gather at least two pieces of equipment needed to prepare the chosen dish. To begin to independently weigh out ingredients needed for the chosen dish. Know where equipment and resources are kept in the food technology room. Know some preparation methods needed to prepare food dishes.	Gatsby Benchmark: 4
	4-5	Preparation method: Grating Grating, preparation, instructions, equipment, clean, unclean, sharp, texture	To know the term 'grate'. To know the piece of equipment needed to grate ingredients. To be able to locate graters. To correctly wash graters and ensure they are fully clean before putting them away. To recognise different sides of the grater.	Literacy: Develop vocabulary. Numeracy: Visualisation.
Summer (1) 7 Weeks Cooking outside	1-7	Cooking on residential Residential, preparation, trips	To research the type of food eaten on residential (BBQ, Packed lunches, etc.). To cook and prepare food used for residential. To know what happens on residential trips. To know the food dishes commonly used for residential trips.	Literacy: Ask questions. Answer questions. Numeracy: Measure temp (cooking times).

Intended impact:
To prepare students for KS3 cooking. For students to combine all their skills, knowledge and understanding taught throughout Lower School and implement into their practical and written work. To encourage confidence and independence and instil an interest in their lifestyle and diet. Some units will also cover topics such as 'outdoor cooking' and 'packed lunches'. This is in preparation for Upper School residential visits.

