



Curriculum

Year 6 Scheme of Work Design Technology		
Term: Spring 2	Topic: Come Dine With Me	
Key Skills and Knowledge:		
<p>Key Skills</p> <p>Developing, planning and communicating ideas</p> <ul style="list-style-type: none"> Writing a recipe, explaining the key steps, method and ingredients. Include facts and drawings from research undertaken. Following a recipe, including using the correct quantities of each ingredient. Adapting a recipe based on research. <p>Working with tools, equipment, materials and components</p> <ul style="list-style-type: none"> Working to a given timescale. Working safely and hygienically with independence. 	<p>Evaluating processes and products</p> <ul style="list-style-type: none"> Evaluating a recipe, considering: taste, smell, texture and origin of the food group. Taste testing and scoring final products. Suggesting and writing up points of improvements in productions. Evaluating health and safety in production to minimise cross contamination. <p>Key Knowledge</p> <ul style="list-style-type: none"> That 'flavour' is how a food or drink tastes. That many countries have 'national dishes' which are recipes associated with that country. That 'processed food' means food that has been put through multiple changes in a factory. That it is important to wash fruit and vegetables before eating to remove any dirt and insecticides. What happens to a certain food before it appears on the supermarket shelf (farm to fork). 	
Reading and Writing Opportunities (Long and Short Activities)		
Creative Ideas and Hooks		
<p>Hooks</p> <ul style="list-style-type: none"> Taste testing Growing own seasonal fruits/ herbs. What does a 'balanced diet' mean? Section a paper plate and collage foods Opportunities for children to look at/ read books linked to healthy eating. 	<p>Writing Opportunities</p> <ul style="list-style-type: none"> Instructional writing Designing a healthy eating poster Write a recipe for a healthy snack. Design a menu/ dish promoting healthy eating. Write a recipe for a healthy snack 	
Links to PSHCE, Equality and British Values Work		Resources Available / Visits/Visitors
<p>British Values</p> <p>Democracy The children must take the views and opinions into account but still have the right to make their own choices.</p> <p>The Rule of Law</p> <ul style="list-style-type: none"> To understand the importance of safety rules when using tools. <p>Individual Liberty</p> <ul style="list-style-type: none"> To understand that they are able to listen to others but can use their own ideas and design choices. To understand that many great design ideas originate from other cultures. <p>Mutual Respect</p> <ul style="list-style-type: none"> To listen to and consider the ideas and opinions of others even if they differ from your own. To offer supportive comments in evaluations that will improve learning outcomes in a way that is objective but sensitive to the listener. 		<ul style="list-style-type: none"> Paper plates Range of foods (sweet, sour, salty, bitter & umami) Vegetable knife Grater Chopping board Measuring jug Weighing scales Selection of cook books.
Key Vocabulary:	Previous Knowledge:	Useful Websites:
Balance, bitter, bridge method, complement, cookbook, cross-contamination, enhance, equipment, farm to fork, flavours, ingredients, method, research, pairing, recipe, preparation, salty, sour, storyboard, sweet, umami	<ul style="list-style-type: none"> Do I know how to safely prepare food? Do I know how to store and handle food correctly? Do I know a variety of healthy ingredients? 	https://www.kapowprimary.com/subjects/design-technology/upper-key-stage-2/year-6/new-cooking-and-nutrition-come-dine-with-me/