



## Curriculum

### Year 5 Scheme of Work Design Technology

Term: Summer 2

Topic: Developing a recipe

#### Key Skills and Knowledge:

##### Key Skills

##### Developing, planning and communicating ideas

- Using preparation skills.
- Designing a jar label.
- Analysing nutritional content.

##### Working with tools, equipment, materials and components

- Understanding cross-contamination.
- Making a developed recipe.

##### Evaluating processes and products

- Explaining the farm-to-fork process.
- Writing an alternative recipe.
- Suggesting alternative ingredients.

##### Key Knowledge

- That beef comes from cows reared on farms.
- That recipes can be adapted to suit nutritional needs and dietary requirements.
- That nutritional information is found on food packaging.
- That coloured chopping boards can prevent cross-contamination.
- That food packaging serves many purposes.

#### Reading and Writing Opportunities (Long and Short Activities)

##### Creative Ideas and Hooks

##### Hooks

- 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.

##### Writing opportunities

- 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

##### British Values

##### Democracy

The children must take the views and opinions into account but still have the right to make their own choices.

##### The Rule of Law

- To understand the importance of safety rules when using tools.

##### Individual Liberty

- 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.

##### Mutual Respect

- 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.

##### PSHCE

- Link to 'Healthy Me' unit and taking care of ourselves.

##### Equality

- Research famous chefs from different countries of the world.
- Fair trade
- Know where and how a variety of ingredients are grown, reared, caught and processed.

#### Key Vocabulary:

Abattoir, adaptation, balanced, beef, brand, cook, cross-contamination, cut, design, enhance, equipment, evaluate, farm, grate, hygiene, ingredients, measure

#### Resources Available / Visits/Visitors

2x sample Bolognese sauces, ingredients for Bolognese recipes, hob, chopping boards, peelers, vegetable knives, pans, wooden spoons, graters, garlic crushes, empty clean jars, thin card

#### Useful Websites:

<https://www.kapowprimary.com/subjects/design-technology/upper-key-stage-2/year-5/new-cooking-and-nutrition-developing-a-recipe/>

#### Previous Knowledge :

Can I identify what makes food healthy or unhealthy?