

Previous Topic

Greek cuisine

Food & Nutrition– Time for sushi

Year Six

Next Topic








Prior learning:

- To understand products can be fresh, pre-cooked or processed.
- To begin to understand about food being grown reared or caught in the UK or wider world
- To prepare and cook some dishes safely and hygienically.

Vocabulary:

 seasonality	 allergy	 intolerance	 seasonality
 ingredients	 innovative	 combine	 utensils
 shape	 evaluate	 improvements	 design specification

Equipment

 knives	 weighing	 scales
 chopping board	 utensils	
 parchment paper	 bowl	

Key skills:

- To explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose. To understand how key chefs have influenced eating habits to promote varied and healthy diets. To understand about seasonality in relation to food products and the source of different food products. To have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.
- To generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification. To use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas.
- To make, decorate and present the food product appropriately for the intended user and purpose.
- To evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements. Record the evaluations using e.g. tables/graphs/charts such as star diagrams. To know and use relevant technical and sensory vocabulary.

Key Questions:

- *Why is a computer control program used to operate the products?*
- *What are the advantages of using computer control?*
- *What input devices, e.g. switches, and output devices, e.g. bulbs and buzzers, have been used?*
- *Who have the products been designed for and for what purpose?*