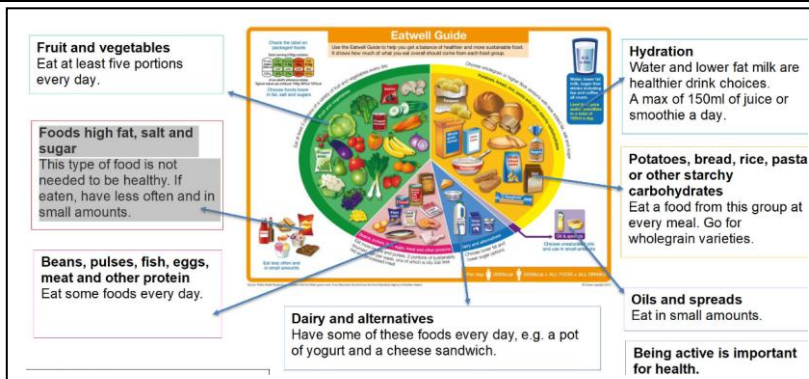


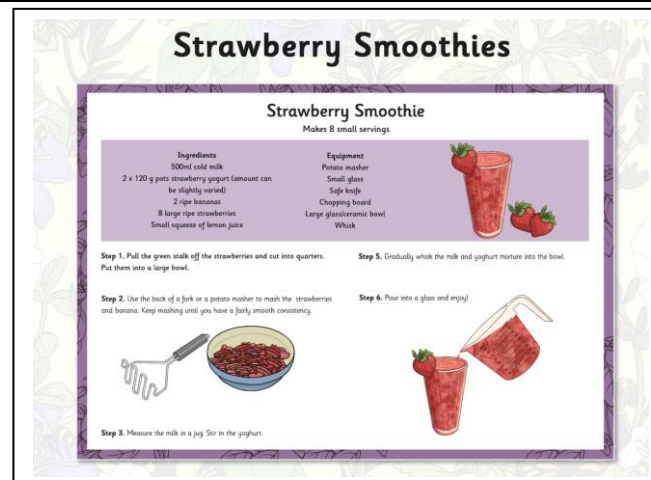


Key Facts



People all around the world need a variety of food from different food groups to have a healthy diet.

Styles



Key Learning:

Designing

Generate and clarify ideas through discussion with peers and adults to develop design criteria including appearance, taste, texture and aroma for an appealing product for a particular user and purpose.

Use annotated sketches and appropriate information and communication technology, such as web-based recipes, to develop and communicate ideas.

Making

- Plan the main stages of a recipe, listing ingredients, utensils and equipment.
- Select and use appropriate utensils and equipment to prepare and combine ingredients.
- Select from a range of ingredients to make appropriate food products, thinking about sensory characteristics.

Evaluating

- Carry out sensory evaluations of a variety of ingredients and products. Record the evaluations using e.g. tables and simple graphs.
- Evaluate the ongoing work and the final product with reference to the design criteria and the views of others.

Technical knowledge and understanding

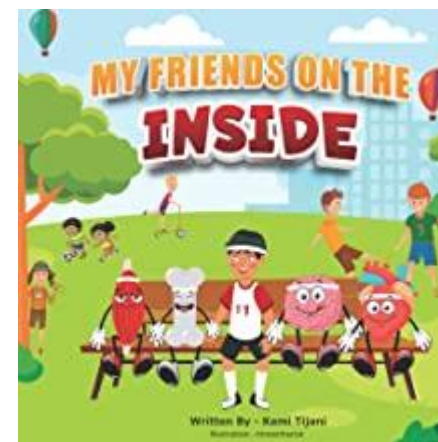
- Know how to use appropriate equipment and utensils to prepare and combine food.
- Know about a range of fresh and processed ingredients appropriate for their product, and whether they are grown, reared or caught.
- Know and use relevant technical and sensory vocabulary appropriately.

Prior Learning:

Previously, children have:

- Looked at ways to prepare ingredients safely and hygienically.
- Have some basic knowledge and understanding about healthy eating and The eatwell plate.
- Have used some equipment and utensils and prepared and combined ingredients to make a product.

Books for support/ Enrichment Opportunities:



Subject Specific Vocabulary	
Key word	Definition
Appearance	How the food looks to the eye
Texture	How the product feels in the mouth
Sensory evaluation	Evaluating the food in terms of taste, smell, texture and appearance
Preference Test	Trying different foods and deciding which you like best
Processed food	Ingredients that have been changed in some way to enable them to be eaten or used in food preparation and cooking.