

Brough Primary School – Curriculum Intention Plan 2021 - 2022



Subject: Design and Technology Year Group: Y6		Area of learning: Cooking and Nutrition	
Links to previous work/Remember when	Limited cooking experience in school due to COVID. Links with History topic - Victorians.		
Term	Year 6	Key Skills to be taught	
Autumn 2021 What the children should know at the end of this series of lessons		<u>Progression of Skills</u> <ul style="list-style-type: none"> • Observe basic food hygiene procedures – washing hands, washing fruit/veg; avoiding cross contamination, cleaning surfaces before and after preparing food. • Use appropriate tools to peel, chop, slice, grate and mix ingredients. • Cook food in the oven and/or on a stove top, ensuring it is fully cooked. • Serve food in an appealing way. • Clean/wash up after themselves. 	

Vocabulary

Hygiene, cross contamination, preparation, local produce, seasonality, cooking technique, combine, grease proof paper, spatula, palette knife.

Sequence of learning	Objectives and suggested details provided by subject leader.
1	i). To compare Victoria advertising with modern day adverts for food products. <ul style="list-style-type: none"> • Examine some Victorian advertisements for different food products. Whole class discussion. What is the advert for? Who is it aimed at? How do they make their products sound appealing? • Pick out any interesting language used. • Compare these to modern day adverts for food products especially desserts.
2	i). To investigate the Victorian diet and find out where the Victoria sponge cake originated. <ul style="list-style-type: none"> • Generate some key questions together as a class to help guide the children in their research. What would a poor Victorian child eat? What types of food were eaten by more affluent Victorian families? What type of ingredients were most commonly used? Why?

Brough Primary School – Curriculum Intention Plan 2021 - 2022



	<p>What did the Victorians eat for dessert? What did the Victorians drink?</p> <ul style="list-style-type: none"> • Using ipads, chn independently research this topic. • Chn present their findings to the rest of the class.
3	<p>i). To learn about the importance of food hygiene and safety in the kitchen.</p> <ul style="list-style-type: none"> • Chn look at a selection of food products and sort them into groups according to their correct storage method. (fridge, cupboard, fruit bowl, freezer) • Move on to look at packaging and discuss use by dates and why these are important to check. • Next mind map dangers and hazards in the kitchen and from this, chn write a list of safety tips.
4	<p>i). To design and plan their own recipe for a Victoria sponge with a twist.</p> <ul style="list-style-type: none"> • Look at the ingredients in a classic Victoria sponge recipe and talk through the method. • Watch some cookery videos for a Victoria sponge https://www.youtube.com/watch?v=hR_N3vAOZEg&t=15s https://www.youtube.com/watch?v=CXWaiMC3tuE • Next, chn move on to design their own version of this classic dessert. This could involve adding food flavourings to sponge mixture, use of different jams, fruits (either in between layers or on the top), decorative elements etc. • Chn write out full ingredients and method ready to follow in the next session.
5	<p>i) To make my Victoria sponge cake with a twist.</p> <ul style="list-style-type: none"> • Chn work within small groups in the school kitchen to make their Victoria sponge. • Chn will follow their recipe as independently as possible but will need an adult when it comes to using the oven. • Take photographs of finished product.
6	<p>i) To evaluate my Victoria sponge cake.</p> <ul style="list-style-type: none"> • Chn write an evaluation of their cakes explaining in detail what went well and what they might do differently next time.

Learning Outcome/product

To produce a Victoria sponge pudding with a twist.

Assessment records

List only those children who have not achieved the expected outcomes.

Brough Primary School – Curriculum Intention Plan 2021 - 2022



--	--

Assessment records	List only those children who have exceeded the expected outcomes.

End of unit assessment question