

Brough Primary School – Curriculum Intention Plan 2022 - 2023



Subject: Design and Technology Year Group: Year 1/2		Area of learning: Cooking and Nutrition – making a healthy Indian Curry Thakkali meen kari).
Links to previous work/Remember when	<ul style="list-style-type: none"> The children in Year 2 made an apple and bramble crumble last year but have no experience of making a curry within school. Some of course will have experienced curry at home. In EYFS children have had very little experience of preparing any food in school. 	
Term	Year 1/2	Key Skills to be taught
Spring 2023 What the children should know at the end of this series of lessons		<u>Design</u> <ul style="list-style-type: none"> Design purposeful, functional, appealing products for themselves and others based on the design criteria. Generate, model and develop their ideas through talking and talking. <u>Make</u> <ul style="list-style-type: none"> Select from and use a range of tools and equipment to perform practical tasks. (Utensils, pots, plates etc) <u>Evaluate</u> <ul style="list-style-type: none"> Explore and evaluate a range of products – types of Indian curry. Evaluate their ideas and products against design criteria.

Vocabulary

Curry, chilli powder, ground coriander, ground turmeric, vegetable oil, mustard seeds, onion, curry leaves, garlic, ginger, tomato puree, hake fillets, lime, sugar, coriander, basmati rice, naan bread, knife, spoon, chopping board, bowl, hygiene, frying pan.

Sequence of learning	Objectives and suggested details provided by subject leader.
1	<p>Investigating –</p> <ul style="list-style-type: none"> Sample a range of different Indian curries. To express an opinion about ingredients they taste using sensory vocabulary. Learn different ingredients that might be found in an Indian Curry. What makes a meal healthy? <ul style="list-style-type: none"> Provide a range of different curries for the children to sample. This could be microwavable options – as long as cooking etc can be arranged so that the food is safe to eat. Explain the importance of eating healthily.

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	<ul style="list-style-type: none"> What do we already know from our locational study work on India that will help us with Indian food? How many of us have been to an Indian restaurant? – Share any appropriate video of an Indian restaurant serving food.
2	<p>Designing –</p> <ul style="list-style-type: none"> To be able to state what might make food healthy (i.e. food, drink and inclusion of a 5 A Day item) To know that we all need to eat at least 5 portions of fruit and vegetables each day – examples provided by the teacher. How should we ensure that food preparation is done hygienically? <ul style="list-style-type: none"> Look in detail at the recipe for the Thakkali meen kari Indian Curry. What do the children think of this? How many have tasted coriander or turmeric? Can they identify the root vegetable?
3, 4 & 5 This would be best done in small groups, if there are any additional staff available, if not, adults will have to do some of the preparation and certainly most of the cooking.	<p>Making –</p> <ul style="list-style-type: none"> To be able to carry out the steps required to ensure the area is hygienically clean, with support from an adult. To perform simple food preparation tasks to assist with the making of the curry. <ul style="list-style-type: none"> Put the chilli powder, ground coriander and turmeric in a small bowl. Mix with 2 tbsp of water to form a paste and put to one side. Heat the oil in a large heavy bottomed saucepan over a medium heat, add the mustard seeds. When they begin to crackle, add the onions. Fry for 6 mins to soften. Add the curry leaves, garlic and ginger paste; fry for one min. Add the tomato puree; fry for 6 mins, stirring well. Add the spice paste and fry for 1 min. Add 400ml of water and season to taste, then bring to the boil Reduce the heat to low and add the fish, cover and simmer for about 10mins. Stir gently half way through try to keep the fish intact Remove from heat and quarter each piece of fish with the spoon. Add the lime juice, sugar and fresh coriander. Serve with basmati rice or naan bread.
6	<p>Evaluating/Assessing their product –</p> <ul style="list-style-type: none"> To express a preference about the likes and dislikes of their finished product. To consider ways in which the curry could be improved, bearing in mind that taste is an individual thing a lot of the time. <ul style="list-style-type: none"> Children: - <ul style="list-style-type: none"> How successfully did the end curry dish meet the design criteria? Was the completed dish healthy? How do you know? Did the completed dish look appealing? Did it smell appealing? If they had a free hand, what would they change and why?

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Learning Outcome/product

<p>To investigate Indian Curry, and then to follow a set of instructions with adult help to gain an understanding of the need for hygiene, care with equipment and the need for accurate measurement. All children will make an Indian curry with help as necessary, then evaluate the completed dish.</p>
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Assessment records	List only those children who have not achieved the expected outcomes.

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

End of unit assessment question
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Please refer to the evaluation/assessment lesson for the end of unit questions.
