

Brough Primary School – Curriculum Intention

Plan 2022 - 2023



Subject: Design and Technology Year Group: Year 3/4		Area of learning: Cooking and nutrition-making a balanced vegetable tart to celebrate the coronation
Links to previous work/Remember when	<ul style="list-style-type: none"> • The children in Year 3 completed an area of work on textile in the autumn term of their Year 2. This involved them in using templates and cutting and stitching to create fabric faces. • This will be the first time the Year 4 children have met textile work in KS2. • Y3 have looked at healthy eating and understand where our food comes from, learned how to wash and prepare fruit safely and hygienically. Planned a recipe including the method, equipment and ingredients I will use. • Y3/4 have covered the Eatwell Plate in Spring science. 	
Term	Key Skills to be taught	
Summer 2023 What the children should know at the end of this series of lessons	<p>Design</p> <ul style="list-style-type: none"> - use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups - generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design <p>Make</p> <ul style="list-style-type: none"> - select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately - select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities <p>Evaluate</p> <ul style="list-style-type: none"> - evaluate their ideas and products against their own design criteria and consider the views of others to improve their work <p>Cooking and nutrition</p> <ul style="list-style-type: none"> - understand and apply the principles of a healthy and varied diet - prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. 	

Vocabulary

Design,- functional, appealing, cross-sectional design, diagrams and design criteria.
 Make- select, equipment, utensils, ingredients, recipe, quantities, cooking techniques, roast, pastry, combine, chop and peel.
 Evaluate- improve, consider and taste.
 Nutrition- healthy, balanced, diet, proportions, savoury, food groups- carbohydrates, proteins, dairy, fruit and vegetables and Eatwell Plate.

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Sequence of learning	Objectives and suggested details provided by subject leader.
1	<p><u>Investigate/Research Phase</u></p> <ul style="list-style-type: none"> - Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups. - Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. - Understand and apply the principles of a healthy and varied diet. <p>Look at examples of tarts- what are their common themes/ingredients, look at the their shape, how they are form and how they are usually a pastry element combined with a filling.</p> <p>Explain that they are making a vegetable tart.</p> <p>What vegetables could it include? Make a list.</p> <p>Revisit the Eatwell plate and look at the ingredients for a vegetable tart- see recipe sheet.</p> <p>What parts of the Eatwell plate are found in a vegetable tart? Is this a balanced snack?</p> <p>Create a class tally chart of favourite vegetables for their twist on the recipe.</p>
2	<p><u>Design Phase</u></p> <p>Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.</p> <ul style="list-style-type: none"> - Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design. - Understand and apply the principles of a healthy and varied diet. <ul style="list-style-type: none"> - Create a simple class design criteria- must include reference to the balanced snack and the way it is designed to celebrate the King's coronation (e.g. a crown pastry decoration) and the minimum number of veg to be in the filling <p>Draw an image of their tart with a cross-section diagram of the fillings.</p> <p>Add the food groups to the labels.</p> <p>Discuss the method for making the tarts- this will be written into their booklets when in the canteen- while the food is cooking.</p> <p>Discuss the safety tips for chopping and working around hot food.</p>
3	<p><u>Make Phase</u></p> <ul style="list-style-type: none"> - Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.

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	<p>- Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities.</p> <p>In the canteen, work with groups to</p> <ul style="list-style-type: none"> - make the pastry- weigh and combine ingredients- pop in fridge - chop and prep veg - add tart fillings and decorate. <p>Rest to</p> <ul style="list-style-type: none"> - write recipe into their book - add front cover image - complete block graph on the favourite veg from class tally chart. <p>Back in class carry out taste test and evaluation (see below)</p>
4	<p><u>Evaluate Phase</u></p> <p>- Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</p> <p>Taste the pies and write a review of the filling, pastry and look of the tart. Evaluate their product against the design criteria.</p>

Learning Outcome/product

To prepare vegetables using a safe cutting method.
 To understand how a balanced diet is important.
 To evaluate their product based on their design criteria.
 Make a vegetable tart that has a mix of vegetables and a royal embellishment to show that it is for the King's coronation.

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

What makes a snack part of a healthy, balanced diet?