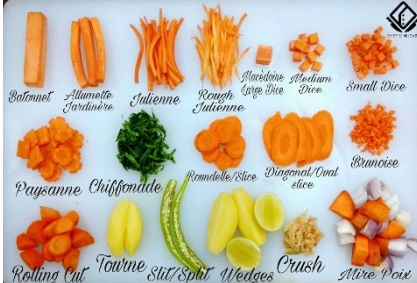




Subject: DT	Year group: 5 Term: Autumn 2	Title: Food, Glorious food!
What should I know? • How to research the needs of the user • How to develop more than one design and decide which one to develop • How to measure and weigh food items • How to select from a range of tools for cutting, shaping, joining and finishing and use these with accuracy • How to select from ingredients according to their functional properties • How to analyse the taste, texture, smell and appearance of a range of foods • How to follow 	Facts I will learn ... • Where and how ingredients are grown and processed • How food products are prepared taking into account the properties of ingredients and sensory characteristics • The rules for working safely and hygienically with food using a range of cooking techniques • The names of influential chefs that share their recipe ideas online 	Key questions ... • What foods are important for a healthy diet and as part of Eatwell plate? • How healthy/unhealthy are the food items? • What do these different food items taste, smell and look like? • What is their texture? • Could we alter the appearance by finishing the food differently? 

instructions/recipes														
• How to join and combine a range of ingredients														
Key Skills...	Experiences that school will provide:	Key vocab Definition												
• To record and sketch model ideas using annotated diagrams • To list tools needed before starting the activity • To devise step by step plans which can be read/followed by someone else • To produce detailed lists of ingredients • To select from and use a wide range of tools/ingredients • To identify the strengths and weaknesses of their design ideas. • To prepare food products taking into account the properties of ingredients and sensory characteristics • To weigh and measure ingredients using scales	• A visit to a local restaurant 	<table><tr><td>Ingredient s</td><td>One of the parts of a mixture.</td></tr><tr><td>Properties</td><td>A quality that something is known by; A characteristic.</td></tr><tr><td>Sensory</td><td>Of or pertaining to the senses.</td></tr><tr><td>Weigh</td><td>To measure the weight of by using a scale.</td></tr><tr><td>Texture</td><td>The feel or look of a surface.</td></tr><tr><td>Recipe</td><td>A list of ingredients and instructions for making a food dish.</td></tr></table>	Ingredient s	One of the parts of a mixture.	Properties	A quality that something is known by; A characteristic.	Sensory	Of or pertaining to the senses.	Weigh	To measure the weight of by using a scale.	Texture	The feel or look of a surface.	Recipe	A list of ingredients and instructions for making a food dish.
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- To work safely and hygienically using a range of cooking techniques



Web links

<https://www.bbcgoodfood.com/recipes/collection/kids-pizza>

<https://www.tasteofhome.com/collection/easy-recipes-for-kids-to-make-by-themselves/>

Experiences that could be provided at home...

- Look at a recipe book and identify the ingredients and tools needed
- Cook a healthy meal at home