

Our DT Curriculum gives children the opportunity to develop skills, knowledge and understanding through designing and making functional products for a range of different users. They learn about key inventions and designers. Children are encouraged to think creatively and produce innovative designs as they explore the designed and made world in which they live.



YEAR 3

Subject: DT
Unit: Cooking and nutrition - Pizzas

Characteristics of an Effective Learner

- Courage
- Commitment
- Collaboration
- Creativity
- Curiosity

<p>Prior Learning:</p> <ul style="list-style-type: none"> - Year 1 and 2 – cutting, grating and peeling different foods - Year 1 and 2 – kitchen safety and hygiene rules - Year 1 – Preparing a healthy salad (no cooking) - Year 2 – cooking different Mexican dishes (supervised use of oven/hob) - Year 2 – learning the basics of healthy eating 	<p>Key Vocabulary taught in this unit:</p> <p>Healthy eating, nutrition, eatwell plate, carbohydrates, fats, sugars, fibre, protein, slice, chop, dice, knead, dough, yeast, raising agent, canning, preserving, bacteria</p>
<p>Intent: What do we want the children to know, be able to do by the time they complete this unit)?</p> <p><u>Design</u> - 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 - Design a healthy pizza a supermarket’s new Healthy Eating range.</p> <p>Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design – Create an exploded diagram of their pizza to plan toppings. Plan the order of work needed to make their pizza. Combine food to make a tasty pizza, taking flavour and texture into account.</p> <p><u>Make Select</u> from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately- Cut, chop, peel and slice food safely and hygienically. Use an oven under close supervision.</p> <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 - choose healthy ingredients to top their pizzas with and design the pizza to include a variety of colours, textures and flavours.</p> <p><u>Evaluate Investigate</u> and analyse a range of existing products - Taste test pizzas and use a star graph to evaluate different elements.</p> <p>Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work - Repeat the use of this graph to evaluate their own pizza when cooked. Evaluate how well their pizza meets the requirement to be healthy.</p> <p>Understand how key events and individuals in design and technology have helped shape the world- Learn about the invention of the canning process and how this extended the shelf life of many foods.</p> <p><u>Cooking and nutrition</u> Understand and apply the principles of a healthy and varied diet - Learn about the ‘Eatwell plate’ and how this applies to planning their cooking. Create a ‘healthy’ pizza and be able to explain their choices based on this criteria.</p> <p>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques - Follow a simple pizza recipe.</p>	
<p>Impact / Outcome:</p> <p>What will the final product / result be?</p> <p>Design brief: Design and make a healthy pizza for a supermarket’s new Healthy Eating range.</p> <p>P4C Inquiry (where appropriate) n/a</p>	

