

Inspiring and enabling our school community to live life to the full

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 FIVE

Subject: DT
Unit: Cooking and nutrition - Greek Food

Characteristics of an Effective Learner

Courage
Commitment
Collaboration
Creativity
Curiosity

Prior Learning:

- Year 1 – Preparing a healthy salad (no cooking)
- Year 2 - Learn about the 'Eatwell plate' (Science)
- Year 2 – Cooking different Mexican dishes (supervised use of oven/hob)
- Year 1,2,3 – Cutting, grating and peeling different foods
- Year 1,2,3 – Kitchen safety and hygiene rules
- Year 2 and 3 - Following a simple recipe
- Year 3 – Making pizzas
- Year 5 – Learning how much of each food group we need to be healthy and the benefits of each food group (Science)

Key Vocabulary taught in this unit:

Seasonality, moussaka, olives, feta cheese, hummus, pitta bread, tzatziki, taramasalata and kebab, transmit, bacteria, lamb kofta

Intent: What do we want the children to know, be able to do by the time they complete this unit?

Design

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 group Design a healthy Greek meal which include the correct amounts of each food group from the 'Eat well Plate'.

Generate, develop, model and communicate their ideas through discussion, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design- Draw labelled diagrams to show how the meal will be presented and includes ingredients. Children produce a labelled cross sectional diagram of a moussaka as part of the research process.

Make

Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately- prepare foods safely and hygienically; choose foods for a purpose (ie to create a Greek dish) showing awareness of the need for a balanced diet; choose foods which are in season and know where the food has come from or how it is grow; weigh ingredients using kitchen scales; cut, slice, peel and grate foods as appropriate; cook foods on a stove or in an oven as appropriate.

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- Children are given a selection of ingredients generated from group designs which they select from to make their Greek dish.

Evaluate

Investigate and analyse a range of existing products- Children try a wide range of dishes as well as ingredients and produce a diagram for each product

evaluating appearance, smell, taste and texture

Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work- Children discuss their design ideas with peers to ascertain a range of views on their intended product and make adjustments to their design accordingly; once they have made their meal they evaluate it against the same criterion used when tasting foods at the start of the un (appearance, taste, texture, smell)it; they also develop own criteria for evaluation and critically evaluate against this too.

Understand how key events and individuals in design and technology have helped shape the world- The refrigerator

Cooking and Nutrition

Understand and apply the principles of a healthy and varied diet- prepare foods safely and hygienically; choose foods for a purpose (ie to create a Greek dish) showing awareness of the need for a balanced diet;

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques- children create a healthy Greek meal consisting of a meat and vegetable kebab, a traditional Greek village side salad, pitta bread ad homemade dip. They use peeling, chopping, marinating, cooking.

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed- know how some foods are grown, reared, caught or processed; choose foods which are in season and know where the food has come from or how it is grown

Impact / Outcome: What will the final product / result be?

Design brief: Design and make a savoury Greek dish to impress a food critic visiting the Y5 Greek Restaurant.

P4C Inquiry (where appropriate) – n/a