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| updated logo Badgers Class Medium Term Planning for Design and Technology Autumn 2023 |
| Topic: FoodExploring and preparing food | There will be specific planned opportunities to support the children’s progress in design and technology throughout the year.Design and technology will be continually developed throughout the curriculum through opportunities in continuous provision.  |

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| **Lesson 1 Know it****Select tools and ingredients to practice food prep skills**Choose and add ingredients Use whisks, sieves, peelers, butter knives etc | **Lesson 2 – Show it****Copy food prep**Lesson 3 Watch an adult make Victoria sponge and copy some skills – whisking, sieving, stirring, spooning etcLesson 4 Make microwave jamLesson 5 Make butter creamSupport each child to use equipment.Plenary – Share photos from the session –What did we Make. | **Lesson – 6 Check it****Copy a simple recipe**Repeat lesson 3, have the children retained knowledge and from previous session , further developed skills?Support children to use tools | **Lesson 7 – Learn it it****Make chocolate cake demonstrating** Use previous skills to make a chocolate cakePlenaryTaste, shareLook at photos | **Lesson 8 Show it****Tea party**Using a range of photos from previous weeks children begin to remember.What did they do by themselves.Have tea party, express preferencesIs support still needed to engage?Plenary – Show our photos |
| **Continuous provision throughout this half term:**  |

Take the objectives for the LO stickers from this section

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| Substantive Knowledge (Content) | Disciplinary Knowledge (Skills)  |
| * EYFS Children use what they have learnt about equipment and foods in original ways, thinking about uses and purposes.
 | * Use tools with purpose in mind,.
* Create and evaluate simple foods
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**Progression of Learning**

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| ‘Link It’  | ‘Learn It’ | ‘Check It’  | ‘Show It’ | ‘Know It’ |
| Previous learning of pupils * What foods do we know, choose, can prepare
 | Activities provided during lesson Resources Learn to use equipment and resources | Independent activities linked to lesson Resources Practice own prep | How will the pupils share knowledge during or end of lessonShare food creations. | Retrieve or generalization of learning after lesson Remember what we like and make appropriate choices. |