Springfield School

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| Blackbirds Class Medium Term Planning for D&T |
| Topic: India  | Vocabulary: Design, make, evaluatePrepare, mix, cook, stir  |

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| **Lesson 1 ‘link it’** **Cooking and preparing. How can we be safe whilst we are cooking?** Exposition – What are the rules when cooking? What sort of food can we find in India? Groups – Create our H&S rules for cooking. Taste a range of different India foods. Plenary – Share work  | **Lesson 2 ‘learn it’** **Cooking Curry**  Exposition – Look at the recipe together and edit accordingly (design)Group – Prepare and make curry (make)Plenary – Taste the curry (evaluate) |  **Lesson 3 ‘learn it’**  **Cooking Nan Bread**  Exposition – Look at the recipe together and edit accordingly (design)Group – Prepare and make nan bread (make)Plenary – Taste the nan bread (evaluate) | **Lesson 4 ‘learn it’** **Cooking Onion Bhaji**  Exposition – Look at the recipe together and edit accordingly (design)Group – Prepare and make onion bhaji (make)Plenary – Taste the onion bhaji (evaluate) |
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Take the objectives for the LO stickers from this section

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| Substantive Knowledge (Content) | Disciplinary Knowledge (Skills)  |
| **Design** use annotated sketches and cross-sectional drawings to develop and communicate their ideas;When designing, explore different initial ideas before coming up with a final design;**Make** use a wider range of materials and components, including construction materials and kits, textiles and mechanical and electrical components;**Evaluate** consider their design criteria as they make progress and are willing to alter their plans, sometimes considering the views of others if this helps them to improve their product;evaluate their product against their original design criteria;* **User** – who the products are for
* **Purpose** – what tasks the products will perform
* **Functionality** – how the products will work
* **Design decisions** – the opportunities pupils have to make choices
* **Innovation** – the scope pupils have to be original with their thinking
* **Authenticity** – how believable/ real the products will be to pupils

**Cooking and nutrition**Children understand and apply the principles of a healthy and varied diet. They prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. They understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.**Children can:**a start to know when, where and how food is grown (such as herbs, tomatoes and strawberries) in the UK, Europe and the wider world; b understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically;c with support, use a heat source to cook ingredients showing awareness of the need to control the temperature of the hob and/or oven; d use a range of techniques such as mashing, whisking, crushing, grating, cutting, kneading and baking;e explain that a healthy diet is made up of a variety and balance of different food and drink, as represented in the Eatwell Guide and be able to apply these principles when planning and cooking dishes;f understand that to be active and healthy, nutritious food and drink are needed to provide energy for the body;g prepare ingredients using appropriate cooking utensils;h measure and weigh ingredients to the nearest gram and millilitre;i start to independently follow a recipe;j start to understand seasonality.  | 1. start to know when, where and how food is grown (such as herbs, tomatoes and strawberries) in the UK, Europe and the wider world;
2. understand how to prepare and cook a variety of predominantly savoury dishes safely and hygienically;
3. with support, use a heat source to cook ingredients showing awareness of the need to control the temperature of the hob and/or oven;
4. use a range of techniques such as mashing, whisking, crushing, grating, cutting, kneading and baking;
5. explain that a healthy diet is made up of a variety and balance of different food and drink, as represented in the Eatwell Guide and be able to apply these principles when planning and cooking dishes;
6. understand that to be active and healthy, nutritious food and drink are needed to provide energy for the body;
7. prepare ingredients using appropriate cooking utensils;
8. measure and weigh ingredients to the nearest gram and millilitre;
9. start to independently follow a recipe;

start to understand seasonality. |

Progression of Learning

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| ‘Link It’  | ‘Learn It’ | ‘Check It’  | ‘Show It’ | ‘Know It’ |
| Previous learning of pupils * Knowledge of health and safety when cooking Science
* Knowledge of different foods eaten in India
 | Activities provided during lesson Resources **PPTs** **Pictures** **Real objects** Activities to plan, make and evaluate recipes and foods  | Independent activities linked to lesson Resources **PPTs** **Books** **Pictures** Activities to support food preparation Evaluate dishes and changes/improvements to recipes for next time  | How will the pupils share knowledge during or end of lesson**Explore and discuss photographs of lessons**Share and compare work  | Retrieve or generalization of learning after lesson * Discuss different foods and recipes
* Understand the importance of food hygiene
* Use tools and equipment to make other recipes
* Use planning process to support learning I other subjects
* Use evaluation process to support learning and development
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