## **ALDER COPPICE PRIMARY SCHOOL UNIT INFORMATION**

SUBJECT: DT		YEAR 4 FOCUS: Food		SPRING TERM		
		Technology		UNIT 2: Food Technology		
Knowledge Focus	Design	Make			Technology	Evaluate
National Curriculum Knowledge	<ul> <li>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.</li> <li>•</li> </ul>	<ul> <li>select from and range of tools and perform practical toutting, shaping, active select from and range of macomponents, ingredients, accordinctional propertie qualities.</li> </ul>	d equipment to casks, such as ccurately. I use a wider aterials and including ding to their	principles of a diet. • prepare and predominantly using a ratechniques. • understand so where and li	and apply the healthy and varied I cook a variety of savoury dishesinge of cooking easonality and knownow a variety of re grown, reared, occessed.	<ul> <li>investigate and analyse a range of existing products.</li> <li>evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</li> <li>understand how key events and individuals in design and technology have helped shape the world</li> </ul>
Year 4	<ul> <li>harvesting and impact on dish</li> <li>To be able to explain how to b food</li> <li>To select appropriate utensils using.</li> <li>To know what a national dish</li> <li>To be able to talk about the</li> </ul>	ow to be both hygienic and safe when using food – preparation and storing tensils to use to prepare their product and demonstrate some skill when				Preparation techniques Dicing:  Batons:  Slicing