

ALDER COPPICE PRIMARY SCHOOL UNIT INFORMATION

SUBJECT: DT		YEAR 5	FOCUS: Food Technology	SPRING TERM UNIT 2: Food Technology (Links to Y4 Food Technology)	
Knowledge Focus	Design	Make	Food Technology	Evaluate	
National Curriculum Knowledge	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • select from and use a wider range of tools and equipment to perform practical tasks, such as cutting, shaping, accurately. • select from and use a wider range of materials and components, including ingredients, according to their functional properties and aesthetic qualities. 	<ul style="list-style-type: none"> • understand and apply the principles of a healthy and varied diet. • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques. • understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed. 	<ul style="list-style-type: none"> • investigate and analyse a range of existing products. • evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. • understand how key events and individuals in design and technology have helped shape the world 	
Year 5	What Pupils will Know: Bread based product <ul style="list-style-type: none"> • To be both hygienic and safe in the kitchen preparation/hygiene/storage and explain why • To know the difference between sweet and savoury • To know which season various foods are available for harvesting • To know how to use heat sources safely to create meals • To know how to eat a balanced diet • To know how to create a recipe with a creative element 				