

ALDER COPPICE PRIMARY SCHOOL UNIT INFORMATION

SUBJECT: DT		YEAR 3	FOCUS: Food Technology	SUMMER TERM UNIT 3: 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 3	<p>What Pupils will Know:</p> <ul style="list-style-type: none"> • To know the different food groups and some foods which belong to them • To know that some foods produced in the UK are available at certain times of the year • To know how to prepare ingredients and use tools safely • To understand the difference between sweet and savoury • To know why it is important for everything to be clean (to be hygienic) when cooking. • To use my knowledge to design and plan for a purpose 			 	