

St Bernadette's Catholic Primary Voluntary Academy

Subject Medium Term Planning - KS1 Term- Lent Cycle B - Topic- Hometown Glory



MATERIALS	Learning Objective	Activity	Key Knowledge (By the end of the lesson)		Vocabulary (Tier 3)
			Substantive	Disciplinary	
Lesson 1	L.O.9 To understand where food comes from.	Looking at where different vegetables come from, which are grown locally and which are grown in other countries - Plenary - to lead into next lesson Recap Science work - Eatwell Guide	<ul style="list-style-type: none"> Know that all food comes from plants or animals. Know that food has to be farmed, grown elsewhere (eg home) or caught Know which countries food is from. Know how vegetables are grown. Name foods from the five groups in the Eatwell Guide (Science recap) 		Plant Animal Potatoes carrots parsnips turnip Swede Eatwell Guide
Lesson 2	L.O. 5 To be able to explore and evaluate a range of existing products	Tasting different vegetables Tasting different finished products - soup / stew Say what like and dislike	<ul style="list-style-type: none"> Know the names of different vegetables. Know how the different vegetables taste. Know that everyone should eat at least five portions of fruit and vegetables everyday and start to explain why 	<ul style="list-style-type: none"> Know how the different vegetables taste. Say what they like and dislike about existing soups/stews 	Soft Crunchy Hard Smooth Sticky Sweet portion

Lesson 3	L.O. 1 To be able to design purposeful, functional, appealing products for themselves and other users based on design criteria.	Design the soup/stew (group work on a large piece of sugar paper design)		<ul style="list-style-type: none"> ● Know how to design an appealing stew/soup following the design criteria - for a purpose and an intended user. ● Use what they know about the Eatwell Guide to design and prepare their soup/stew 	Ingredients Healthy Tasty design purpose
Lesson 4	L.O. 3 To be able to select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing].	Practise peeling, cutting and grating the vegetables		<ul style="list-style-type: none"> ● Know how to use some hand tools and kitchen equipment safely (Yr2 and appropriately) - -peel vegetables using a peeler. - cut vegetables using a knife. -grate vegetables using a grater. ● Begin to (Yr2 consistently) follow basic hygiene procedures 	Peeler Knife grater
Lesson 5	L.O. 4 To be able to select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics.	Make the soup/stew in their groups following their design sheet.		<ul style="list-style-type: none"> ● Know how to make a soup/stew following a recipe. ● Cut, peel (Yr 2 and grate) the ingredients, including measuring and weighing ingredients using measuring cups ● Combine ingredients to make the soup/stew (Y1 supported) ● Prepare their soup/stew safely and hygienically. 	Recipe Measuring combine
Lesson 6	DT L.O. 6 To be able to evaluate their ideas and	Using photographs from previous session, children evaluate their stew/soup		<ul style="list-style-type: none"> ● Make simple judgements about their soup/stew against design criteria. 	Evaluate Criteria improve

	products against design criteria.	What did they enjoy? What would they do differently? Does the product meet the design criteria? How could the product be improved?		<ul style="list-style-type: none">● Suggest how their soup/stew could be improved.	
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