

**St Bernadette's Catholic Primary Voluntary Academy**

**DT Medium Term Planning - UKS2    Pentecost Term    Cycle B - Riches of the Rainforest**



MATERIALS	Learning Objective	Activity	Key Knowledge (By the end of the lesson)		Vocabulary (Tier 3)
			Substantive	Disciplinary	
Lesson 1	L.O. : To be able to understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	Building on LKS2 knowledge revise and discuss seasonality focusing on British fruits and contrasting with tropical fruits	<ul style="list-style-type: none"> <li>Understand about seasonality, how this may affect the food availability and</li> </ul>	<ul style="list-style-type: none"> <li>plan a recipe according to seasonality</li> </ul>	Seasonality, fresh, produce, import, tropical
Lesson 2	L.O. : To be able to understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.	Building on LKS2 knowledge, revise and discuss how ingredients are grown, reared, caught and processed.	Where food comes from: Understand that food is processed into ingredients that can be eaten or used in cooking	<ul style="list-style-type: none"> <li>Know, explain and give examples of food that is grown (such as pears, wheat and potatoes), reared (such as poultry and cattle) and caught (such as fish) in the UK, and in tropical areas</li> </ul>	Caught, produced, reared, grown, harvested
Lesson 3-6  3 evaluate different ingredients 4 design 5 bake 6 evaluate final product	L.O.: To be able to prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.	Designing, making and evaluating a yeast-based snack for parents and children participating in the school sports day	<p>Explain that foods contain different substances, such as protein, that are needed for health and that sweet dishes are a treat and why</p> <ul style="list-style-type: none"> <li>Understand the importance of accurately and independently follow each step of a recipe</li> </ul> <p>Understand the importance of hygiene</p> <ul style="list-style-type: none"> <li>Understanding the importance of storing,</li> </ul>	<ul style="list-style-type: none"> <li>Accurately and independently follow each step of a recipe</li> </ul> <p>Demonstrate how to bake safely and hygienically including use of the oven</p> <ul style="list-style-type: none"> <li>Alter methods, cooking times and/or temperatures as necessary</li> <li>Understanding the importance of storing, handling and heating food correctly</li> <li>Measure accurately and calculate ratios of ingredients to scale up or down from a recipe</li> </ul>	Design, evaluate, bake, kneading, rubbing, glazing, savoury, nutritious, mixing . combining

			handling and heating food correctly <ul style="list-style-type: none"><li>• How to measure accurately and calculate ratios of ingredients to scale up or down from a recipe</li></ul>	<ul style="list-style-type: none"><li>• Use a wider range of cooking techniques, - baking,</li></ul>	
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