



Pinner Wood School



Year Group	4	Term	Autumn 2	Subject	D.T.	Topic	Food and Nutrition: Edible Gardens - Tasty meal using tomatoes
						Key Question	KQ: How can Tomatoes be used to create a healthy meal?
Prior Learning and other Curriculum Links	<p>Year 2 <u>Food and Nutrition:</u></p> <ul style="list-style-type: none"> I can explore the need for a variety of food in a healthy, balanced diet I can understand that all food has to be farmed, grown or caught. I can use a wider range of cookery techniques to prepare food safely (cutting with a knife – bridge method, juicing, snipping with scissors, spooning, spreading and stirring). I can understand simple food hygiene by washing my hands, tying up hair and wearing an apron before handling food. <p>Year 3 <u>Food and Nutrition:</u> I can prepare a sandwich using a wider range of ingredients and cookery techniques, drawing on the different food groups and my understanding of the journey my ingredients have taken.</p>				Skills Statements	<ul style="list-style-type: none"> I can understand what makes a healthy and balanced diet, and that different foods and drinks provide different substances the body needs to be healthy and active. I can understand seasonality and the advantages of eating seasonal and locally produced food 	
Fundamentals	<p><u>Food and Nutrition:</u> I can read and follow recipes which involve several processes, skills and techniques to prepare a healthy balanced meal, using seasonal and locally produced food.</p>				Key Facts/Sticky Knowledge	<ul style="list-style-type: none"> Recipes are a set of instructions on how to prepare food Tomatoes are a local and seasonal fruit A healthy meal is one that has a balance of proteins, carbohydrates, vegetables and fats/oils Market research is understanding what your target audience wants and likes through survey 	
Our Curriculum Journey	<p>Journey: This links with our geography topic, Europe. We are doing a case study around the country of Italy. The children will be researching, designing and making a menu (with Italian influence) with tomatoes being the key ingredient. They will learn how to market research, taste test and choose an appropriate menu and recipes to go with this. They will then apply different culinary skills to prepare and present their final dish. We will taste and evaluate the finished product.</p>						

Key Vocabulary (revisited)	Appearance Texture Sensory evaluation Preference test Cutting Processed food Bread	Key Vocabulary (new)	Market Research Survey Product design Brief
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