



Pinner Wood School



Year Group	6	Term	Autumn 2	Subject	DT	Topic	Food and nutrition	
							Key Question	KQ: How can I prepare and serve a South American dish?
Prior Learning and other Curriculum Links	Year 5 - I understand the main food groups I can select appropriate ingredients for a chosen product Year 4 - I can read and follow recipes Year 2 - I can understand simple food hygiene					Skills statements	<ul style="list-style-type: none">• I can confidently plan a series of healthy meals based on the principles of a healthy and varied diet.• I can research, plan, prepare and cook a savoury dish, applying my knowledge of ingredients and the cooking skills I have learnt.• I can use information on food labels to inform choices.• I can reflect on my dish and think about improvements	
Fundamentals	I can research, plan, prepare and cook a savoury dish, applying my knowledge of a healthy, varied diet, information of food labels and skills that I have learnt.					Key Facts/Sticky Knowledge	<ul style="list-style-type: none">• Lime, garlic, salsa, avocado, black beans etc. are popular in South American cuisines.• Nutritional information can be found on food packaging• Different countries in South America have different popular dishes• Bridge and claw methods are examples of safe knife techniques that help us prepare food.	

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Our Curriculum Journey	<p>Journey: In this unit, the children will be immersed in a variety of South American foods through a food tasting afternoon. They will be asked explore the senses to reflect on flavours. Following on from this, the children will evaluate existing products paying particular attention to food packaging. They look at the nutritional guidance and portion sizes and discuss the role the companies have to inform their choices. Then, the children have the opportunity to design and plan their own Mexican dish. They will have opportunities to research exiting recipes from across the South American continent and make changes based on their new found favourite flavours. They will then have to write their own recipe with step-by-step instructions. The children will learn about preparation techniques such as knife skills and basic hygiene. After this, they will obtain their own ingredients from home and will use their skills to prepare a South American dish. Finally, the children will have a Fiesta where they will try each other's creations and will evaluate their final product.</p>		
Key Vocabulary (revisited)	Healthy, snack, food group, recipe, nutrients, texture, flavour, sensory, vegetable, fruit, smell, carbohydrate, starchy, processed food	Key Vocabulary (new)	Martha Oritz, Mexican cuisine, burrito, knife skills, cutting techniques, bridge cutting, claw cutting, dice, slice, hygiene