



































Technical Knowledge	Skills	Vocabulary																				
<p>Understand where food comes from</p> <p>Know that ingredients can be joined together</p> <p>To know that heat changes the ingredients</p> <p>Children recognise that a range of technology is used in places such as homes and shops</p> 	<p>Design</p> <ul style="list-style-type: none"> • They use their knowledge of shape to plan the shape of their biscuit <p>Make</p> <ul style="list-style-type: none"> • They safely use and explore a variety of materials, tools and techniques • Uses simple tools to effect changes to materials • Handles tools safely and with increasing control • Uses simple tools and techniques competently and appropriately <p>Evaluate</p> <ul style="list-style-type: none"> • Explain if they like or do not like their finished product and why 	<table border="0"> <tr> <td>Ingredient</td> <td>Sweet</td> </tr> <tr> <td>Recipe</td> <td>Spoonful</td> </tr> <tr> <td>Stir</td> <td>Cupful</td> </tr> <tr> <td>Mix</td> <td>Weight</td> </tr> <tr> <td>Measure</td> <td>Join</td> </tr> <tr> <td>cook</td> <td>oven</td> </tr> <tr> <td>bake</td> <td>scales</td> </tr> </table>	Ingredient	Sweet	Recipe	Spoonful	Stir	Cupful	Mix	Weight	Measure	Join	cook	oven	bake	scales						
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Materials and Equipment	Where Foods Come From	Real life applications																				
<p>Ingredients</p> <ul style="list-style-type: none"> • Flour • Butter • Sugar • Egg • Honey <p>Equipment</p> <ul style="list-style-type: none"> • Bowl • Spoon • Oven • Scales • Cup • Baking tray 	<p>Children know where the ingredients come from before getting them in the shop</p> <table border="0"> <tr> <td></td> <td>egg</td> <td>hen</td> <td></td> </tr> <tr> <td></td> <td>butter</td> <td>cow</td> <td></td> </tr> <tr> <td></td> <td>sugar</td> <td>plant</td> <td></td> </tr> <tr> <td></td> <td>honey</td> <td>bee</td> <td></td> </tr> <tr> <td></td> <td>flour</td> <td>plant</td> <td></td> </tr> </table>		egg	hen			butter	cow			sugar	plant			honey	bee			flour	plant		<p>Shopping for ingredients – visit to local supermarket</p> <p>Locating products</p> <p>Finding prices</p> <p>Scanning through tills</p> 
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Technical Knowledge	Skills	Vocabulary														
<ul style="list-style-type: none"> Understand where food comes from Food products should be combined according to sensory products Know the bridge grip and claw grip Know the 2 main parts of the eat well plate - fruit/vegetable and carbohydrates Know that a healthy diet contains some of each of the eat well plate 	<p>Design</p> <ul style="list-style-type: none"> Design something for a purpose and user Generate own designs and communicate Use ideas found in own design <p>Make</p> <ul style="list-style-type: none"> Cut, peel, chop, slice and grate Measure using cups Mix and stir Work safely and hygienically <p>Evaluate</p> <ul style="list-style-type: none"> Explain if they like or do not like their finished product and why Consider appearance, taste and aroma Suggest how they can improve their products 	<table border="0"> <tr> <td>Grate</td> <td>Appearance</td> </tr> <tr> <td>Chop</td> <td>Fruit</td> </tr> <tr> <td>Peel</td> <td>Vegetable</td> </tr> <tr> <td>slice</td> <td>Meat</td> </tr> <tr> <td>aroma</td> <td>Dairy</td> </tr> <tr> <td>chef</td> <td>Grip</td> </tr> <tr> <td>recipe</td> <td>Equipment</td> </tr> </table>	Grate	Appearance	Chop	Fruit	Peel	Vegetable	slice	Meat	aroma	Dairy	chef	Grip	recipe	Equipment
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Materials and Equipment	Facts about Rice	Real life applications														
<p>Ingredients</p> <ul style="list-style-type: none"> Different fruit and vegetables Rice Ginger Garlic Stock  <p>Equipment</p> <ul style="list-style-type: none"> Safety knives Peelers Graters Bowls Spoons cups 	<ul style="list-style-type: none"> Rice comes from a plant, it is the seed Rice is a grain Rice is grown in fields Rice needs lots of water to grow Rice is grown in every continent except Antarctica All rice starts brown  	<p>Rice dishes from around the world</p> <table border="1"> <tr> <td data-bbox="1707 911 1951 1053">Spain</td> <td data-bbox="1951 911 2196 1053">Paella</td> <td data-bbox="2196 911 2440 1053"></td> </tr> <tr> <td data-bbox="1707 1053 1951 1196">Italy</td> <td data-bbox="1951 1053 2196 1196">Risotto</td> <td data-bbox="2196 1053 2440 1196"></td> </tr> <tr> <td data-bbox="1707 1196 1951 1339">West Africa</td> <td data-bbox="1951 1196 2196 1339">Jollof Rice</td> <td data-bbox="2196 1196 2440 1339"></td> </tr> </table>	Spain	Paella		Italy	Risotto		West Africa	Jollof Rice						
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<p>Ingredients</p> <ul style="list-style-type: none"> pastry flour bread <p>Utensils</p> <ul style="list-style-type: none"> Safety knives Peelers Graters Bowls Spoons Scales Moulds 	<table border="0"> <tr> <td>Name</td> <td>Delia Smith</td> </tr> <tr> <td>Born</td> <td>1941</td> </tr> <tr> <td>Job</td> <td>Cook TV Personality Owner of Norwich City FC</td> </tr> <tr> <td>Achievements</td> <td>Inspired people to be more adventurous with cooking. Made cooking no-nonsense.</td> </tr> </table> 	Name	Delia Smith	Born	1941	Job	Cook TV Personality Owner of Norwich City FC	Achievements	Inspired people to be more adventurous with cooking. Made cooking no-nonsense.	<p>Party food from around the world</p> <table border="1"> <tr> <td data-bbox="1709 925 1951 1065">India</td> <td data-bbox="1951 925 2193 1065">pakoras</td> <td data-bbox="2193 925 2435 1065"></td> </tr> <tr> <td data-bbox="1709 1065 1951 1205">Italy</td> <td data-bbox="1951 1065 2193 1205">Brushetta</td> <td data-bbox="2193 1065 2435 1205"></td> </tr> <tr> <td data-bbox="1709 1205 1951 1345">France</td> <td data-bbox="1951 1205 2193 1345">Vol Au Vent</td> <td data-bbox="2193 1205 2435 1345"></td> </tr> </table>	India	pakoras		Italy	Brushetta		France	Vol Au Vent	
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What's The Perfect Pizza?




Technical Knowledge	Skills	Vocabulary																
<ul style="list-style-type: none"> Understand where ingredients come from and the countries Develop the bridge grip and claw grip Know the 5 main parts of the eat well plate - fruit/vegetable carbohydrates, fats and proteins Know that a healthy diet contains a balance of food and drink some of each of the eat well plate A healthy lifestyle is a balance including exercise Know how to work hygienically with food Know safety measures using a heat source 	<p>Design</p> <ul style="list-style-type: none"> Describe purpose of product Gather information about needs and wants Create own design criteria and make design decision Indicate design features <p>Make</p> <ul style="list-style-type: none"> Develop skills in peeling, chopping, slicing and grating Measure and weight using scales Knead, roll, spread and shape Work safely and hygienically <p>Evaluate</p> <ul style="list-style-type: none"> Analyse existing products for appearance, taste and aroma Refer to design criteria when evaluating own 	<table border="0"> <tr> <td>dough</td> <td>Appearance</td> </tr> <tr> <td>unleavened</td> <td>fats</td> </tr> <tr> <td>roll</td> <td>carbohydrate</td> </tr> <tr> <td>knead</td> <td>protein</td> </tr> <tr> <td>Savoury</td> <td>oven</td> </tr> <tr> <td>Sweet</td> <td>bake</td> </tr> <tr> <td>aroma</td> <td>utensils</td> </tr> <tr> <td>spread</td> <td>Flat bread</td> </tr> </table>	dough	Appearance	unleavened	fats	roll	carbohydrate	knead	protein	Savoury	oven	Sweet	bake	aroma	utensils	spread	Flat bread
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<p>Ingredients</p> <ul style="list-style-type: none"> dough flour Paste Vegetables  <p>Utensils</p> <ul style="list-style-type: none"> Safety knives Peelers Graters Bowls Spoons Scales Rolling pin 	<table border="0"> <tr> <td>Name</td> <td>Antonio Carluccio</td> <td rowspan="4"></td> </tr> <tr> <td>Born</td> <td>1937</td> </tr> <tr> <td>Job</td> <td>Chef Restaurateur</td> </tr> <tr> <td>Achievements</td> <td>Known as the "the godfather of Italian gastronomy"</td> </tr> </table>	Name	Antonio Carluccio		Born	1937	Job	Chef Restaurateur	Achievements	Known as the "the godfather of Italian gastronomy"	<p style="text-align: center;">History of Pizza</p> <p>Legend has it that Italian King Umberto I and Queen Margherita visited Naples in 1889. There, Esposito was asked to make them a pizza. He topped the pizza with fresh tomatoes, mozzarella cheese, and basil. That pizza is still known as Pizza Margherita today.</p> <table border="1" style="width: 100%; text-align: center;"> <tr> <td style="width: 33%;">Greece</td> <td style="width: 33%;">Pita</td> <td style="width: 33%;"></td> </tr> <tr> <td>Israel</td> <td>Matzo</td> <td></td> </tr> </table>	Greece	Pita		Israel	Matzo		
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What's A Baker's Dozen?













Technical Knowledge	Skills	Vocabulary																
<ul style="list-style-type: none"> • Know where flour comes from and how it is made • Know the 5 main parts of the eat well plate - fruit/vegetable carbohydrates, fats and proteins • A healthy lifestyle is a balance including exercise and diet to provide energy for the body • Know how to work hygienically with food • Know safety measures using a heat source • To know the 4 basic ingredients for bread – flour, water, salt and yeast • Understand how yeast works to raise dough 	<p>Design</p> <ul style="list-style-type: none"> • Describe purpose of product • Gather information about needs and wants • Create own design criteria and make design decision • Indicate design features <p>Make</p> <ul style="list-style-type: none"> • Develop skills in weighing, kneading, rolling and shaping • Measure and weight using scales • To proof and bake • Work safely and hygienically <p>Evaluate</p> <ul style="list-style-type: none"> • Analyse existing products for appearance, taste and aroma • Identify strengths and areas for improvement • Refer to design criteria when evaluating own 	<table border="0"> <tr> <td>dough</td> <td>Appearance</td> </tr> <tr> <td>yeast</td> <td>shaping</td> </tr> <tr> <td>roll</td> <td>Self raising flour</td> </tr> <tr> <td>knead</td> <td>Plain flour</td> </tr> <tr> <td>Savoury</td> <td>dozen</td> </tr> <tr> <td>Sweet</td> <td>Grain</td> </tr> <tr> <td>aroma</td> <td>utensils</td> </tr> <tr> <td>Proofing</td> <td>Baker's dozen</td> </tr> </table>	dough	Appearance	yeast	shaping	roll	Self raising flour	knead	Plain flour	Savoury	dozen	Sweet	Grain	aroma	utensils	Proofing	Baker's dozen
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<p>Ingredients</p> <ul style="list-style-type: none"> • Dough • Yeast • salt • flour • Fillings <p>Utensils</p> <ul style="list-style-type: none"> • Safety knives • Peelers • Graters • Bowls • Spoons • Scales 	<table border="0"> <tr> <td>Name</td> <td>Henry Jones</td> <td rowspan="4"></td> </tr> <tr> <td>Born</td> <td>1812</td> </tr> <tr> <td>Job</td> <td>Baker</td> </tr> <tr> <td>Achievements</td> <td>Invented self raising flour</td> </tr> </table>	Name	Henry Jones		Born	1812	Job	Baker	Achievements	Invented self raising flour	<p style="text-align: center;">History of Pizza</p> <p>According to history, the earliest bread was made in or around 8000 BC in the Middle East, specifically Egypt. The quern was the first known grinding tool. Grain was crushed and the bakers produced what we now commonly recognize in its closest form as chapatis (India) or tortillas (Mexico)</p> <table border="1" style="width: 100%; text-align: center;"> <tr> <td>Mexico</td> <td>Tortilla</td> <td></td> </tr> <tr> <td>India</td> <td>chapatis</td> <td></td> </tr> </table>	Mexico	Tortilla		India	chapatis		
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Technical Knowledge	Skills	Vocabulary																
<ul style="list-style-type: none"> that recipes can be adapted to change the appearance, taste, texture and aroma that different food and drink contain different substances – nutrients, water and fibre – that are needed for health Know that food is seasonal Know the process of farm to fork 	<p>Design</p> <ul style="list-style-type: none"> carry out research, using surveys, interviews, questionnaires and web-based resources identify the needs, wants, preferences and values of audience develop a simple design specification to guide thinking generate innovative ideas, drawing on research make design decisions, taking account of constraints such as time / cost <p>Make</p> <ul style="list-style-type: none"> produce appropriate lists of utensils and ingredients that they need formulate step-by-step plans as a guide to making accurately measure, cut and shape ingredients accurately assemble and combine ingredients accurately apply a range of finishing techniques use techniques that involve a number of steps demonstrate resourcefulness when tackling practical problems <p>Evaluate</p> <ul style="list-style-type: none"> Critically evaluate their produces against their design criteria Know how much products cost to make Know how sustainable the materials in products are Know what impact products have beyond their intended purpose 	<table border="0"> <tr> <td>salad</td> <td>buyer</td> </tr> <tr> <td>accompaniment</td> <td>transportation</td> </tr> <tr> <td>main meal</td> <td>air miles</td> </tr> <tr> <td>savoury</td> <td>packaging</td> </tr> <tr> <td>vegetable</td> <td>sustainability</td> </tr> <tr> <td>import</td> <td>environment</td> </tr> <tr> <td>export</td> <td>pollutant</td> </tr> <tr> <td>farmer</td> <td>local</td> </tr> </table>	salad	buyer	accompaniment	transportation	main meal	air miles	savoury	packaging	vegetable	sustainability	import	environment	export	pollutant	farmer	local
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<p>Ingredients</p> <ul style="list-style-type: none"> Fruit Vegetables Grains Pulses Beans <p>Utensils</p> <ul style="list-style-type: none"> Safety knives Peelers Graters Bowls Spoons Scales 	<table border="0"> <tr> <td>Name</td> <td>Zephyr Wright</td> <td rowspan="4"></td> </tr> <tr> <td>Born</td> <td>1812</td> </tr> <tr> <td>Job</td> <td>Cook</td> </tr> <tr> <td>Achievement</td> <td> <p>Cook to Vice-President Lyndon Johnson Told Johnson what life was like for black people in America</p> <p>When Johnson became Vice President of the United States, he sought Wright's opinion on She was later a witness to his signing of the Civil Rights Act of 1964, and at the signing ceremony, he gave her the pen he had used to sign the act, saying, "You deserve this more than anyone else."</p> </td> </tr> </table>	Name	Zephyr Wright		Born	1812	Job	Cook	Achievement	<p>Cook to Vice-President Lyndon Johnson Told Johnson what life was like for black people in America</p> <p>When Johnson became Vice President of the United States, he sought Wright's opinion on She was later a witness to his signing of the Civil Rights Act of 1964, and at the signing ceremony, he gave her the pen he had used to sign the act, saying, "You deserve this more than anyone else."</p>	<table border="1"> <tr> <td>Mexico</td> <td>bean salad</td> <td></td> </tr> <tr> <td>USA</td> <td>coleslaw</td> <td></td> </tr> <tr> <td>France</td> <td>nicoise</td> <td></td> </tr> </table>	Mexico	bean salad		USA	coleslaw		France	nicoise	
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