



Medium-Term Planning



Subject: D&T

Term and Year:	Autumn 1 2021
Teacher:	Miss O'Neil
Subject:	D&T
Vocabulary that will be taught:	<ul style="list-style-type: none">• Climate• Diet• Natural• Processed• Reared• Seasons• Imported

National Curriculum Objectives:

- Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups
- Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities

D&T Skills that will be taught and assessed:

- Creating a healthy and nutritious recipe for a savoury tart using seasonal ingredients, considering the taste, texture, smell and appearance of the dish
- Knowing how to prepare themselves and a work space to cook safely in, learning the basic rules to avoid food contamination • Following the instructions within a recipe
- Establishing and using design criteria to help test and review dishes
- Describing the benefits of seasonal fruits and vegetables and the impact on the environment
- Suggesting points for improvement when making a seasonal tart
- Learning that climate affects food growth
- Working with cooking equipment safely and hygienically
- Learning that imported foods travel from far away and this can negatively impact the environment

- Learning that vegetables and fruit grow in certain seasons
- Learning that each fruit and vegetable gives us nutritional benefits
- Learning to use, store and clean a knife safely

Focus of each lesson 'Can I...' Statement(s)		Activities/Key points
Lesson 1	<p>LO: To make fruit skewers.</p> <ul style="list-style-type: none"> • Can I explain that not all fruits and vegetables can be grown in the UK? • Can I explain that each country has its own climate? • Can I understand that these climates enable different fruits and vegetables to grow? • Can I consider hygiene when preparing food? • Can I use cooking equipment safely? 	<ul style="list-style-type: none"> • Watch the video on how to make them. • Decide where different fruit is grown. • Children make the fruit skewers.
Lesson 2	<p>LO: To make a seasonally British fruit crumble.</p> <ul style="list-style-type: none"> • Can I explain that imported food will have travelled from far away and has an impact on the environment? • Can I explain that vegetables and fruit grow in certain seasons and that in the UK we often import food from other countries when it is not in season? 	<ul style="list-style-type: none"> • Research where British seasonal fruit comes from. • Research seasonal fruits. • Make a fruit crumble.
Lesson 3	<p>LO: To make a rainbow filo tart recipe.</p> <ul style="list-style-type: none"> • Can I explain what foods are currently in season? • Am I aware that each fruit and vegetable gives us nutritional benefits? • Can I design a filo tart using seasonal vegetables? • Can I describe my filo tart and the benefits of its ingredients? 	<ul style="list-style-type: none"> • Discuss eating the rainbow. • Research how to make a vegetable tart. • Design the filo tart. • Write the recipe for the filo tart.

Lesson 4	<p>LO: To make the rainbow filo tart recipe.</p> <ul style="list-style-type: none">• Can I prepare a kitchen to cook in?• Can I prepare myself in order to start cooking?• Can I explain the basic rules of food contamination?• Can I use, store and clean a knife safely?• Can I follow a recipe to make a tart?	<ul style="list-style-type: none">• Recap the recipe from last lesson.• Discuss how to be safe in the kitchen and how to make a clean and sanitary environment.• Make the tarts.• Taste test the tarts.
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