

Learning Flow

Year 3 & 4 Term 5 & 6 – Cooking

What do we already know?
Topic Page – Prior knowledge,
What do we already know? What
questions do we have?

Research – What already exists?

- What food/dishes come from Greece?
- What food/dishes come from Egypt?
- How are they cooked and prepared?
- Are any of the dishes the same?
- What is different about these dishes?

KPI D1: Collect information from a number of different sources

Knowledge. Technical Workshops.

- Using cooking equipment
- Understanding how to cook safely on a hob and in an oven

KPI F1: Begin to understand different cooking techniques and use one to combine a variety of ingredients to cook a nutritious meal.

Design Criteria

Design Criteria – Use or adapt an Egyptian / Greek dish to make for a feast

D1: Collect information from a number of different sources and use this information to inform design ideas in words, labelled sketches, diagrams and models, keeping in mind fit for purpose and the end user

Develop

- Ideas
- Draw and label design & refine
- Plan the process/instructions
- Any technical knowledge needed

KPI D1: Share ideas through words, labelled sketches and models, recognising that designs have to meet a range of needs, including being fit for purpose.

Make

- Use design to prepare and cook your Greek / Egyptian dish
- Select components and equipment
- Join safely and securely

KPI F1: Begin to understand different cooking techniques and use one to combine a variety of ingredients to cook a nutritious meal.

F1: Showing and awareness of a healthy and varied diet prepare and cook a savoury dishes using the skills previously learnt.

Evaluate

- Does it fit design criteria?
- How does it taste?
- What could you have done differently?

KPI D1: recognising that designs have to meet a range of needs, including being fit for purpose.