

# Food Technology Long Term Plan 2015 - 2016

<b>Autumn</b>	<b>Spring</b>	<b>Summer</b>
<b>Reception</b>	<b>Reception</b>	<b>Reception</b>
<b>Around the world</b>	<b>Goldilocks</b>	<b>Chinese new year</b>
<b>Food</b> biscuits  <b>Food tasting</b> croissants, cheese Oat biscuits	<b>Food</b> porridge  <b>Food tasting</b>	<b>Food</b> Chinese noodles  <b>Food tasting</b> Fruit for being healthy

<http://www.greatgrubclub.com/>

<b>Autumn</b>		<b>Spring</b>		<b>Summer</b>	
Where food comes from that all food comes from plants or animals • that food has to be farmed, grown elsewhere (e.g. home) or caught Food preparation, cooking and nutrition how to name and sort foods into the five groups in The eat well plate • that everyone should eat at least five portions of fruit and vegetables every day • how to prepare simple dishes safely and hygienically, without using a heat source • how to use techniques such as cutting, peeling and grating		Where food comes from that all food comes from plants or animals • that food has to be farmed, grown elsewhere (e.g. home) or caught Food preparation, cooking and nutrition how to name and sort foods into the five groups in The eat well plate • that everyone should eat at least five portions of fruit and vegetables every day • how to prepare simple dishes safely and hygienically, without using a heat source • how to use techniques such as cutting, peeling and grating		Where food comes from that all food comes from plants or animals • that food has to be farmed, grown elsewhere (e.g. home) or caught Food preparation, cooking and nutrition how to name and sort foods into the five groups in The eat well plate • that everyone should eat at least five portions of fruit and vegetables every day • how to prepare simple dishes safely and hygienically, without using a heat source • how to use techniques such as cutting, peeling and grating	
<b>Year 1</b>	<b>Year 2</b>	<b>Year 1</b>	<b>Year 2</b>	<b>Year 1</b>	<b>Year 2</b>
<b>Switched On Lighthouse keeper</b>	<b>Switched On</b>	<b>A Street through Time</b>	<b>A Street through Time</b>	<b>Creepers and Crawlers</b>	<b>Creepers and Crawlers</b>
<b>Food</b> Sandwiches	<b>Food Harvest festival / International dish</b>	<b>Food</b> Cheese straws– Great fire of London	<b>Food</b> Currant biscuits – Great fire of London	<b>Food</b> Flies in Amber jelly	<b>Food</b> Creepy cakes

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Year 1	Year 2	Year 1	Year 2	Year 1	Year 2
<b>Ourselves</b>	<b>Ourselves</b>	<b>Turrets &amp; Tiaras</b>	<b>Turrets &amp; Tiaras</b>	<b>Africa</b>	<b>Africa</b>
Food Harvest festival / International dish	Food Harvest festival / International dish	Food Jam tarts	Food (humpty dumpty) All about eggs	Food Fruit salad	Food Mango Ice Cream Coupe Mount Kenya

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<b>Autumn</b>		<b>Spring</b>		<b>Summer</b>	
<p><b>Where food comes from</b> that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world</p> <p><b>Food preparation, cooking and nutrition</b> how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</p> <ul style="list-style-type: none"> <li>• how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</li> </ul> <p>In early KS2 pupils should also know:</p> <ul style="list-style-type: none"> <li>• that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The eat well plate</li> <li>• that to be active and healthy, food and drink are needed to provide energy for the body</li> </ul>		<p><b>Where food comes from</b> that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world</p> <p><b>Food preparation, cooking and nutrition</b> how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</p> <ul style="list-style-type: none"> <li>• how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</li> </ul> <p>In early KS2 pupils should also know:</p> <ul style="list-style-type: none"> <li>• that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The eat well plate</li> <li>• that to be active and healthy, food and drink are needed to provide energy for the body</li> </ul>		<p><b>Where food comes from</b> that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world</p> <p><b>Food preparation, cooking and nutrition</b> how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</p> <ul style="list-style-type: none"> <li>• how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</li> </ul> <p>In early KS2 pupils should also know:</p> <ul style="list-style-type: none"> <li>• that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The eat well plate</li> <li>• that to be active and healthy, food and drink are needed to provide energy for the body</li> </ul>	
<b>Year 3</b>	<b>Year 4</b>	<b>Year 3</b>	<b>Year 4</b>	<b>Year 3</b>	<b>Year 4</b>
<b>Rock &amp; Roll Stone age and iron age</b>	<b>Rock &amp; Roll Stone age and iron age</b>	<b>Night of the Gargoyles</b>	<b>Night of the Gargoyles</b>	<b>Journey down the Nile</b>	<b>Journey down the Nile</b>
Food Harvest festival / International dish	Food Harvest festival / International dish	Food Gargoyle bread	Food Gargoyle burgers	Food Egyptian Falafel	Food Egyptian Red Lentil Soup

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<b>Year 3</b>	<b>Year 4</b>	<b>Year 3</b>	<b>Year 4</b>	<b>Year 3</b>	<b>Year 4</b>
<b>Anglo Saxons/ Vikings</b>	<b>Anglo Saxons/ Vikings</b>	<b>Italy and the Romans</b>	<b>Italy and the Romans</b>	<b>Brazil</b>	<b>Brazil</b>
Food Harvest festival / International dish	Food Harvest festival / International dish	Food Make fresh pasta + sauce	Food Ravioli	Food Mousse de Maracujá or V Beijinho de Coco	Food Coxinhas Mandioca Frita

# Food Technology      Long Term Plan 2015 - 2016

Year 5/6	Year 5/6	Year 5/6
<p><b>Where food comes from</b> In late KS2 pupils should know:</p> <ul style="list-style-type: none"> <li>• that seasons may affect the food available</li> <li>• how food is processed into ingredients that can be eaten or used in cooking</li> </ul> <p><b>Food preparation, cooking and nutrition</b> how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</p> <ul style="list-style-type: none"> <li>• how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</li> </ul> <p>In late KS2 pupils should also know:</p> <ul style="list-style-type: none"> <li>• <i>that recipes can be adapted to change the appearance, taste, texture and aroma</i></li> <li>• that different food and drink contain different substances – nutrients, water and fibre – that are needed for health</li> </ul>	<p><b>Where food comes from</b> In late KS2 pupils should know:</p> <ul style="list-style-type: none"> <li>• that seasons may affect the food available</li> <li>• how food is processed into ingredients that can be eaten or used in cooking</li> </ul> <p><b>Food preparation, cooking and nutrition</b> how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</p> <ul style="list-style-type: none"> <li>• how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</li> </ul> <p>In late KS2 pupils should also know:</p> <ul style="list-style-type: none"> <li>• <i>that recipes can be adapted to change the appearance, taste, texture and aroma</i></li> <li>• that different food and drink contain different substances – nutrients, water and fibre – that are needed for health</li> </ul>	<p><b>Where food comes from</b> In late KS2 pupils should know:</p> <ul style="list-style-type: none"> <li>• that seasons may affect the food available</li> <li>• how food is processed into ingredients that can be eaten or used in cooking</li> </ul> <p><b>Food preparation, cooking and nutrition</b> how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source</p> <ul style="list-style-type: none"> <li>• how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking</li> </ul> <p>In late KS2 pupils should also know:</p> <ul style="list-style-type: none"> <li>• <i>that recipes can be adapted to change the appearance, taste, texture and aroma</i></li> </ul>
<b>WW2</b>	<b>Literacy Study</b>	<b>It's all Greek to me</b>
<p><b>Food</b> rationing and a healthy diet, carrot cookies, rabbit stew</p> <p><b>Food Harvest festival / International dish</b></p>	<p><b>Food</b> <u>Food</u> tests to identify differences in brand and product quality V's advertising and packaging.</p>	<p><b>Food</b> Make pitta bread humus, Greek salad souvlaki for feast.</p>

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<b>Polar Expeditions</b>	<b>Literacy Study</b>	<b>To Infinity and beyond</b>
<p><b>Food Harvest festival / International dish</b></p>	<p><b>Food</b> <u>Food</u> tests to identify differences in brand and product quality V's advertising and packaging.</p>	<p><b>Food</b> <b>The first space foods</b> <b>Cook a dish liquidise it and place it in a piping bag.</b></p>

## Food Technology      Long Term Plan 2015 - 2016

<b>Dates for cooking</b>	Summer 2015	Autumn 2015	Spring 2016	Summer 2016	Autumn 2016
<b>Reception</b>	Week beginning <b>TBD</b>	Week beginning	Week beginning	Week beginning	Week beginning
<b>Year 1</b>	Week beginning <b>May 25th</b>	Week beginning	Week beginning	Week beginning	Week beginning
<b>Year 2</b>	Week beginning <b>June 1st</b>	Week beginning	Week beginning	Week beginning	Week beginning
<b>Year 3</b>	Week beginning <b>June 15th</b>	Week beginning	Week beginning	Week beginning	Week beginning
<b>Year 4</b>	Week beginning <b>June 22<sup>nd</sup></b>	Week beginning	Week beginning	Week beginning	Week beginning
<b>Year 5</b>	Week beginning <b>July 6th</b>	Week beginning	Week beginning	Week beginning	Week beginning
<b>Year 6</b>	Week beginning <b>July 6th</b>	Week beginning	Week beginning	Week beginning	Week beginning