

Leintwardine Endowed CE Primary School Learning Journey Itinerary

‘Letting Our Light Shine’

SUBJECT : DT	YEAR : B	TERM : Spring 1	YEAR GROUPS : 5/6
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Key Question: How do I make a banging burger?

Previous Knowledge – We would expect children to already be able to:
 Explain what makes a balanced meal, identifying different food groups and the nutritional value that they hold. Children will have an understanding of the design, execution and evaluation process.
 Children will be able to explain how to work with food safely and hygienically.

END OF UNIT OBJECTIVES

Some children will not yet have met what is expected and will show that they are emerging because they can:	Most children will show that they have reached the expected level because they can:	Some children will have gone beyond the expected level and will show that they are exceeding because they can:
...with support, explain why nutrition facts are important to read and why making better food choices can make us healthier. ...with support, read tables and interpret the information to answer questions. ...with some guidance, follow a recipe to prepare and cook patties. ...with support, recognise sauces can be matched to different burger patties. ...with support, decide on sides to match a particular burger flavour. ...with guidance, make informed decisions about the type of ingredients to use. ...with support, write a recipe, choosing appropriate ingredients, for a burger. ...using a framework, evaluate a cooking session and their own skills.	...explain why nutrition facts are important to read and why making better food choices can make us healthier. ...read tables and interpret the information to answer questions. ...follow a recipe to prepare and cook patties. ...measure and mix ingredients correctly. ...make a simple sauce to go with a burger. ...recognise sauces can be matched to different burger patties. ...decide on sides to match a particular burger flavour. ...make informed decisions about the type of ingredients to use. ...write a recipe, choosing appropriate ingredients, for a burger. ...evaluate a cooking session and their own skills.	...explain why nutrition facts are important to read and why making better food choices can make us healthier. ...be able to identify areas for concern on nutrition labels, making suggestions on how to make the food healthier. ...read tables and interpret the information to answer questions. ...follow a recipe to prepare and cook patties, making suggestions to make the recipe unique. ...measure and mix ingredients accurately. ...make a simple sauce to go with a burger. ...recognise sauces can be matched to different burger patties, making suggestions as to which ingredients complement each other. ...make informed decisions about the type of ingredients to use, taking into consideration taste and nutritional value. ...write a recipe, choosing appropriate ingredients, for a burger, taking into consideration taste and nutritional value. ...evaluate a cooking session and their own skills, making suggestions as to how to improve future projects.

ASSESSMENT OPPORTUNITIES

Children’s work will be assessed throughout the unit to check their understanding. Children will be encouraged at all times to ask questions to clarify their understanding and prevent misconceptions.

ENRICHMENT OPPORTUNITIES Helping children to remember more Children will make their own burgers, taste test and evaluate their own work.	SUBJECT SPECIFIC VOCABULARY Nutrition, healthy, nutritious, nutrition fact label, calories, fats, proteins, carbohydrates, ingredients, pan-fried, barbequed, oven-baked, steamed, method, cuisine, suitability, allergies, gluten, processed, flavour, texture, appearance, shape, flavours, planning, designing, evaluate, process, safety, hygiene.	CROSS-CURRICULAR LINKS Links that we can make to help children make sense of what we want them to know and be able to do. Science – food groups and nutrition
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