

# Leintwardine Endowed CE Primary School Learning Journey Key

'Letting Our Light Shine'


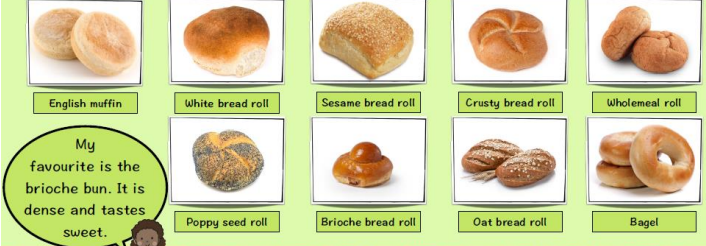












SUBJECT : DT

YEAR : B

TERM : Spring 1

YEAR GROUPS : 5/6

## Key Question: How do I make a banging burger?

Question	Vocabulary to Use	Information which will help me	Can I....?																														
What nutritional values do burgers have?	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.	<div data-bbox="757 400 1099 692"> <p><b>Fat</b> A natural, oily substance that helps prevent disease in our body.</p> <p><b>Protein</b> Large molecules that assist muscle and hair growth in our body.</p> <p><b>Carbohydrate</b> A nutrient that changes into sugar and provides energy for organs.</p> </div> 	<p>...explain why nutrition facts are important to read and why making better food choices can make us healthier?</p> <p>...read tables and interpret the information to answer questions?</p> <p>...follow a recipe to prepare and cook patties?</p> <p>...measure and mix ingredients correctly?</p> <p>...make a simple sauce to go with a burger?</p> <p>...recognise sauces can be matched to different burger patties?</p> <p>...decide on sides to match a particular burger flavour?</p> <p>...make informed decisions about the type of ingredients to use?</p> <p>...write a recipe, choosing appropriate ingredients, for a burger?</p> <p>...evaluate a cooking session and their own skills?</p>																														
How do I make a burger patty?		<p style="text-align: center;">Nutrition labels tell us what food contains and how many calories it has in it.</p>																															
What are the best sauces and sides for burgers?		 <p>My favourite is the brioche bun. It is dense and tastes sweet.</p>																															
What is the most suitable bun for my burger?		<table border="1"> <thead> <tr> <th>Pan-fried</th> <th>Oven-baked</th> <th>Barbecued</th> <th>Steamed</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>The meat patties are cooked in a shallow pan. Oil is spread on the pan to stop the patties from sticking.</td> <td>The meat patties are put on a baking tray and placed in the oven. Baking paper can be used to cover the tray first.</td> <td>The meat patties are cooked on a grill. There are hot coals under the grill plate, which cook the meat.</td> <td>The meat patties are placed in a steaming basket. The basket is then placed on top of some boiling water to steam the meat.</td> </tr> </tbody> </table>		Pan-fried	Oven-baked	Barbecued	Steamed					The meat patties are cooked in a shallow pan. Oil is spread on the pan to stop the patties from sticking.	The meat patties are put on a baking tray and placed in the oven. Baking paper can be used to cover the tray first.	The meat patties are cooked on a grill. There are hot coals under the grill plate, which cook the meat.	The meat patties are placed in a steaming basket. The basket is then placed on top of some boiling water to steam the meat.																		
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