

DT Summer 1 Cooking and Nutrition Year 6

		Below	Above
<p>Substantive Knowledge</p> <ul style="list-style-type: none"> • Understand a recipe can be adapted by adding / substituting ingredients • Explain the seasonality of foods. • Name some types of food that are grown, reared or caught in the UK or wider world • Describe some of the different substances in food and drink, and how they can affect health 	<p>Markers for Assessment</p> <p>Can they adapt a recipe?</p>		
<p>Disciplinary Knowledge</p> <p>Design</p> <ul style="list-style-type: none"> • Adapt recipes to change appearance, taste, texture or aroma. <p>Make</p> <ul style="list-style-type: none"> • Prepare and cook a variety of savoury dishes safely and hygienically including, where appropriate, the use of heat source. • Use a range of techniques confidently such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. <p>Evaluate</p> <ul style="list-style-type: none"> • Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work 	<p>Can they adequately peel, chop etc in order to make their product?</p> <p>Are they able to evaluate their own product?</p>		
<p>Prior Substantive Knowledge</p> <ul style="list-style-type: none"> • Explain how to be safe / hygienic and follow own guidelines • Present product well - interesting, attractive, fit for purpose. • Begin to understand seasonality of foods • Understand food can be grown, reared or caught in the UK and the wider world. • describe how recipes can be adapted to change appearance, taste, texture, aroma • Explain how there are different substances in food / drink needed for health 	<p>Vocabulary</p> <p>Cams, pulleys, gears, pneumatics, hydraulics, aesthetics, levers, linkages, refine, product, slides, wheels, axles, design, make, evaluate annotated drawing, cross section.</p> <p>Questions</p> <p>What foods might we find in the UK?</p> <p>How are foods kept fresh in our supermarkets? What are the different processes? Why are certain foods cheaper at certain times of the year e.g. sprouts? Why do the costs fluctuate?</p> <p>What might be the healthiest way to cook this item? (bake, fry, air fry, boil...etc)</p>		
<p>Prior Disciplinary Knowledge</p> <ul style="list-style-type: none"> • Prepare and cook some savoury dishes safely and hygienically including, where appropriate, use of heat source. • Use range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking. 			