



Spring Term 2

Topic: Ready, Steady, Cook

History	Geography	Art	Design and Technology
-	Children will learn that different foods are produced in different areas of the world, and create art work based on this (see art).	Children will use collage to create a plate linked to a particular country, e.g. Roast beef and vegetables for the UK or enchiladas and nachos for Mexico	Children will design a healthy salad that could be served in a restaurant, and write a menu description to make their salad sound appealing. Children will use the correct tools, and learn how to do this safely, in order to create their salad.

Key drivers of the curriculum

Aspirations	Global citizenship	Wellbeing
Chef Nutritionist	Children will learn that different foods are produced in different areas of the world, and create art work based on this (see art).	Children will learn about all sections of the EatWell plate and why they differ in size Children will learn that food is processed into different ingredients, discussing whether or not this makes the end product more or less healthy

Core links through the curriculum.

Basic Skills

Real World Applications

English	Numeracy	Using Technology including Computer Science	Science
<u>Key texts</u> The Quest to Digest <u>Writing opportunities</u> Write a menu and meal description, with a focus on using exciting	Children will weigh ingredients to an appropriate level of accuracy when cooking	Children will use computers / ipads to look at real life menus, using the ideas to make their work more realistic. They will look at colours, styles and menu descriptions, discussing which they prefer and why	Children will build on learning from year 2, describing the importance for humans of exercise and eating the right amounts of different types of food

<p>Reading opportunities</p> <p>(See texts above)</p>			
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Objectives	Activities
Geography:	
ICT:	
D&T	
Art	