


Year 5/6: Celebrating seasonality-How do the seasons affect the availability of food?

Subject Specific Vocabulary		Prior Learning Y3/4	Sticky Knowledge																				
rubbing in	ingredients that have been changed in some way to enable them to be eaten or used in food preparation and cooking.	Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet. Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients.	<p>Possible techniques that children could use</p>  <p>Mixing to combine ingredients if making savoury muffins or scones</p> <p>Rubbing in to mix fat and flour if making a yeast based product</p> <p>Kneading a bread dough</p> <ul style="list-style-type: none"> Children carry out sensory evaluations of a variety of existing food products and ingredients relating to the project, Using a basic dough recipe, explore making different shapes to change the appearance of the food product e.g. Which shape is most appealing and why? Children to record the steps, equipment, utensils and ingredients for making the food product, Understand how kneading helps a dough. <p>Example of a recording table:</p> <table border="1"> <thead> <tr> <th>Type of cultural/seasonal food product</th> <th>Appearance</th> <th>Smell</th> <th>Texture</th> <th>Taste</th> </tr> </thead> <tbody> <tr> <td>Savoury scone</td> <td>Golden/rough</td> <td>Fresh/baked</td> <td>Crumbly</td> <td>Cheesy</td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	Type of cultural/seasonal food product	Appearance	Smell	Texture	Taste	Savoury scone	Golden/rough	Fresh/baked	Crumbly	Cheesy										
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Savoury scone	Golden/rough	Fresh/baked		Crumbly	Cheesy																		
texture	how the product feels in the mouth.	Future Learning KS3																					
sensory evaluation	evaluating food products in terms of the taste, smell, texture and appearance.	Use research and exploration, such as the study of different cultures, to identify and understand user needs. Select from and use specialist tools, techniques, processes and equipment precisely. Select from and use a wider, more complex range of ingredients, taking into account their properties. Analyse the work of past and present professionals to develop and broaden their understanding.																					
preference test	trying different foods and deciding which you like best.																						
Mediterranean diet	a type of diet traditional in Mediterranean countries, characterized especially by a high consumption of vegetables and olive oil and moderate consumption of protein, and thought to confer health benefits.																						
budget	amount of money you have to work with on a project.																						
food allergies	where a body's immune system reacts to a particular food.																						
yeast	a tiny plant which makes bubbles of carbon dioxide when mixed with flour and warm water.																						
unleavened bread	flat bread where yeast has not been added.																						

SEASONAL PIZZA

