

Design Technology - Medium term plan		
Year group : Year 2	Topic : Cooking and Nutrition	Focus : A Healthy Pizza
<p>Cooking and Nutrition</p> <p>As part of their work with food children should be taught how to cook and apply the principals of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a life skill that enables pupils to feed themselves and others affordably and well, now and in later life.</p> <p>Pupils should be taught to:</p> <ul style="list-style-type: none"> <li>• Use the basics principles of a healthy and varied diet to prepare dishes</li> <li>• Understand where food comes from</li> <li>• Understand the principles of hygiene when cooking</li> </ul>		
<p>Prior learning experiences From y1</p> <ul style="list-style-type: none"> <li>• <b>Design</b> – create a design using design criteria</li> <li>• <b>Make</b> – the product bearing in mind the design criteria</li> <li>• <b>Evaluate</b> – evaluate existing products</li> <li>• <b>Evaluate</b> – evaluate their own work and find ways to improve</li> <li>• <b>Technical knowledge</b> –</li> </ul>	<p>Endpoints</p> <p><b>Design</b> – create a design using design criteria (Pizza)</p> <p><b>Make</b> – make a healthy pizza</p> <p><b>Evaluate</b> – evaluate existing products, identify key features of a pizza</p> <p><b>Evaluate</b> – evaluate own work and consider how to improve it</p> <p><b>Technical knowledge</b> –</p> <ul style="list-style-type: none"> <li>• making healthy choices,</li> <li>• using tools to prepare fruit and veg,</li> <li>• know where food comes from,</li> <li>• know how to keep safe and hygenic when cooking</li> </ul>	
<p>Vocabulary</p> <p>Healthy, farm, hygiene, design criteria,</p>	<p>Links to other areas of the curriculum</p>	