

Design Technology - Medium term plan		
Year group : Year 4 - Summer	Topic : Cooking and Nutrition	Focus : A Healthy Pasta dish
<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"> understand and apply the principles of a healthy and varied diet prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed 		
<p>Prior learning experiences From y3</p> <ul style="list-style-type: none"> Design – create a design using design criteria Make – the product bearing in mind the design criteria Evaluate – evaluate existing products Evaluate – evaluate their own work and find ways to improve Technical knowledge – cutting and preparing ingredients 	<p>Endpoints</p> <ul style="list-style-type: none"> Design – a healthy pasta dish Make – make a healthy pasta Evaluate – evaluate existing products, identify key features of a healthy pasta dish Evaluate – evaluate own work and consider how to improve it Technical knowledge – <ul style="list-style-type: none"> making healthy choices, using tools to prepare fruit and veg, know where food comes from, know how to keep safe and hygienic when cooking 	
<p>Vocabulary</p> <p>Healthy, farm, hygiene, design criteria, seasonal</p>	<p>Links to other areas of the curriculum</p> <ul style="list-style-type: none"> Science – healthy eating English – instructions 	