



Food Technology -Stew and Dumplings Based Upon Ration Portions		
Progression	Assessment	
DT Prior and Future Learning: Y1/2 Year A- Why Were Castles Built In Britain? Y1/2 Year B- How Do We Grow A Healthy Plant? Y3/4 Year A- How Have The Pennines Affected Land Use? Y3/4 Year B- How Does The Geography Of The Mediterranean Affect Economic Activity? Y5/6 Year B- What's Our Place In The Solar System?	Year 5 Know examples of foods that are caught, grown, reared and processed and explain how seasonality impacts on some sources of foods. Use the eat well plate to design a healthy stew. Use equipment safely to prepare food. Evaluate their stew, identifying amendments that would be made if the recipe was repeated.	Year 6 Know examples of foods that are caught, grown, reared and processed and explain how seasonality impacts on some sources of foods. Use the eat well plate to design a healthy stew. Use equipment safely to prepare food. Evaluate their stew, identifying amendments that would be made if the recipe was repeated.
Key Vocabulary		
Subject Specific Vocabulary: Diet Available Sustainable Seasonal Nutrition		
End of Unit Assessment Vehicle		
Final design product to be made and evaluated		
DT Disciplinary Knowledge:		
1. Design: Use research to develop criteria to inform the design of products that are fit for purpose, aimed at particular individuals or groups. 2. Make: Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately. 3. Evaluate: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work. Food Specific: Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed, cooking with a range of these ingredients.		