

The National Curriculum of E Junior School- Knowledge Organiser

Food
Technology

Create a
themed dish

Year 5

Autumn, Spring,
Summer

Rationale

“only 25% of primary schools have a teaching kitchen. That doesn't mean they can't teach cooking: on the contrary, many already do, using electric hotplates and other temporary equipment, or creating foodstuffs that can be prepared in the classroom and then finished off at home.

- 'The School Food Plan' by Henry Dimbleby & John Vincent July 2013

During the lesson, the children carry out all culinary tasks, cooking is done with very close adult supervision.

Prior Learning: Safe knife use, good food hygiene an understanding of why we wash our hands, knowledge of how to chop safely-claw grip etc.

What?

Tudor themed (Autumn Term)	Tudor pottage
Introduction to Mayans (End of Spring Term)	Mexican Mayan Wrap
Brazil/Rainforest/Fair Trade (Summer Term)	Healthy Fairtrade snack

Children work in small groups with an adult to follow a recipe and discuss ingredients and how to prepare it. They make links with the topic they are following and discuss seasoning and different tastes and nutritional values. Children write down the ingredients and have a taste of their cooking and evaluate it.

