

Our Learning Keys

Food Technology: What did the Romans eat?

Design and Technology

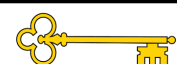
Year 3

Autumn 1



Questions

- What do you need to make your recipe?
- Can you follow a set of instructions?
- How has food and cooking changed through history?



Images



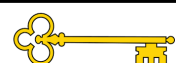
Links

- Literacy: Following a list of instructions. Knowing the features of an instruction text
- Maths: Measuring and weighing ingredients
- Science: How is food grown



Vocabulary

ingredients	Different foods that are combined together
prepare	To get ready - by grating, chopping, slicing etc
savoury	Foods that have a more salty taste
seasonality	The different times of year that fruits and vegetables grow or are available
reared	Brought up
processed	How food is changed through cooking or adding to it



Skills

- Select from and use a wider range of materials and components, including construction materials, textiles and ingredients, according to their functional properties and aesthetic qualities
- 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.
- Ingredients - Appropriate fruits and vegetables depending on the season or location.
- Skills - Mixing ingredients, kneading, using an oven,
- Food hygiene - wiping tables, washing hands, washing foods.

Previously...

In Year 2 we learned basic cooking and prepared simple recipes which we then tried.

Year 3
Design
Technology

Next...

In Year 4 we will learn how to cook a wider range of recipes that we can prepare independently and share with our family.

Doors this will open...

Chef

Food Technician

Teacher

Farmer

Supermarket worker

Market gardener