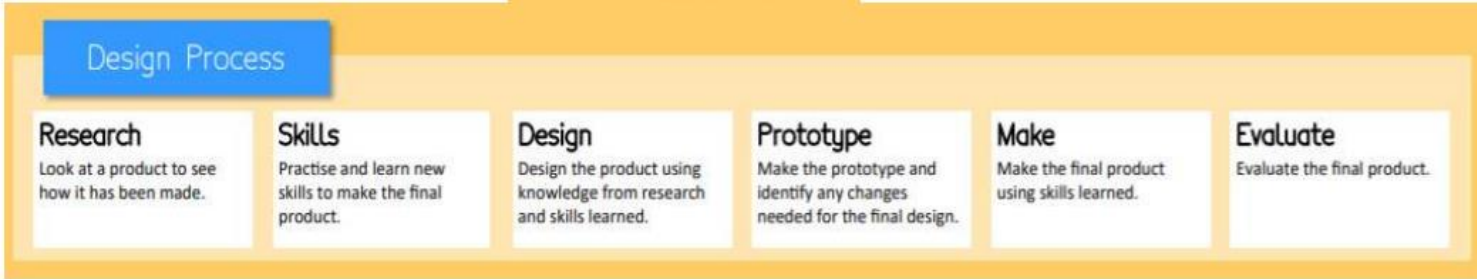




Key Vocabulary	
Seasonal	Having to do with the seasons or a particular season of the year.
production	the act or process of making
ingredients	one of the parts of a mixture
hygienic	contributing to health or sanitation
processed	A series of actions used to produce something or reach a goal
ripening	To become or cause to become ripe or ready.

Prior Learning – sticky Knowledge I have.
<p>I can remember different types of food you might take on a picnic.</p> <p>I can remember where some foods come from.</p> <p>I can remember what foods are farmed, caught or grown.</p> <p>I can chop, grate and prepare food safely.</p> <p>I can follow a recipe.</p> <p>I can remember what food we need to eat to ensure a healthy diet and can name different food groups.</p>

What I will learn – new sticky knowledge.
<p>I will know what 'seasonal food' is.</p> <p>I will know why certain foods are available all year round in Britain.</p> <p>I will remember how to use a variety of techniques to bake cakes safely and hygienically.</p> <p>I will understand that some seasonal fruits are suited to the climate and weather conditions in Britain</p> <p>I will know how fruit may be processed and/or preserved.</p> <p>I will be able to follow a recipe.</p> <p>I will know why vegetables form an important part of a healthy diet.</p> <p>I will know some ways in which fish are caught or reared and processed in Britain.</p> <p>I will know some of the nutrients you can find in fish.</p>



Challenge

Do you know some reasons why some foods are only in season for a short time?

- We are Aspirational Leaders: * Responsibility and respect *Creativity, innovation and curiosity *Confidence and resilience



Key Vocabulary

How well do I understand our key vocabulary?



Seasonal			
production			
ingredients			
hygienic			
processed			
ripening			

What sticky knowledge can I remember from my learning?

Large empty box for writing sticky knowledge.

Design Process

Research

Look at a product to see how it has been made.

Skills

Practise and learn new skills to make the final product.

Design

Design the product using knowledge from research and skills learned.

Prototype

Make the prototype and identify any changes needed for the final design.

Make

Make the final product using skills learned.

Evaluate

Evaluate the final product.

Challenge

Do children know some reasons why some foods are only in season for a short time?

