
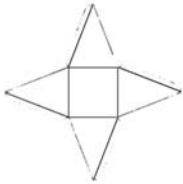



Portfields Primary School Medium Term Plan				
	Year Group – 3	Subject - <b>Design and Technology</b>	Strand – <b>Food</b>	Topic – <b>Eating Seasonally</b>
				Term - <b>Summer 1</b>
National Curriculum	Key Questions		Substantive Knowledge	Key Vocabulary
<p>Use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.</p> <p>Select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately.</p> <p>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.</p> <p>Investigate and analyse a range of existing products.</p> <p>Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.</p> <p>Understand and apply the principles of a healthy and varied diet.</p> <p>Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.</p> <p>Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.</p>			<p>Understand that climate zones describe the weather, rainfall and temperature range a part of the world has and that this effects the food that can grow.</p> <p>Understand the effect the temperate climate has on the food we can grow in the UK.</p> <p>Understand the importance of eating seasonally.</p> <p>Understand that some foods need to be peeled/chopped before eating.</p> <p>Understand that you can find the nutritional benefits of certain fruits and vegetables by looking at their colour.</p>	<p>Chop Complement Flavour Import Nutrition Seasonal Texture UK</p>
	Technical Questions		Disciplinary Knowledge	Technical Vocabulary
	<p>What are climate zones? <i>Climate zones describe the type of weather that a part of the world has, specifically how much rain and the temperature range.</i></p> <p>How many different climate zones are there? <i>Five (polar; temperate; dry; tropical; Mediterranean).</i></p> <p>What climate zone is the UK? <i>Temperate</i></p> <p>What is a temperate climate? <i>A place with four seasons where the weather changes depending on the season.</i></p> <p>Why is it beneficial to have different climate zones around the world? <i>Different countries can grow different foods.</i></p> <p>What does 'seasonal' mean? <i>The time of year when a food grows.</i></p> <p>Is the food in the supermarket always seasonal in the UK? <i>No, foods are imported so people can buy them all year round.</i></p> <p>What are the positive effects of importing food? <i>People can eat the foods they want all year round. Developing countries and communities are supported.</i></p> <p>What are the negative effects of importing food? <i>Importing often needs air travel, which affects the environment and contributes to climate change. Local farmers do not benefit if all food is imported. There is likely to be increased food waste.</i></p> <p>What foods are traditionally eaten throughout the year in the UK? <i>Light salads with tomato, lettuce or cucumber in spring and summer. Roast dinners; soups with parsnips, pumpkins or potatoes in autumn and winter. Fresh fruit and vegetables e.g. strawberries and raspberries in summer; apples, blackberries and pumpkins in autumn.</i></p>	<p>Why do people eat different foods at different times of the year? <i>Before the country imported lots of food, people ate the food available in a particular season.</i></p> <p>What are the 5 flavours on a flavour wheel? <i>Sweet, sour, bitter, salt, umami?</i></p> <p>Why is it important to taste-test foods? <i>So we can decide on flavours and combinations that will be successful in the final product.</i></p> <p>Why are fruits and vegetables good for us? <i>They contain vitamins, minerals and fibre that help our bodies to grow, heal and stay healthy.</i></p> <p>Why are the colours of fruits and vegetables important? <i>They make a dish aesthetically appealing and sometimes they can tell us about the food's nutritional benefits.</i></p> <p>What is the bridge and claw method? <i>A way of cutting food that allows the food to be held steady while fingers are kept away from the blade of the knife. Bridge = to cut food in half Claw = to cut food into small pieces</i></p> <p>How can a peeler be used safely? <i>Peel away from the body, keeping fingers away from the blade. Rest food against the chopping board if needed.</i></p>	<p>Use an atlas to match foods to their country of origin and climate zone.</p> <p>Compare the positive and negative effects of importing food.</p> <p>Choose appropriate kitchen equipment for a specific purpose.</p> <p>Cut fruit and vegetables safely using the bridge and claw methods.</p> <p>Use a peeler, grater and scissors to peel, grate and snip fruit and vegetables safely.</p> <p>Develop a simple design criteria based on a project request.</p> <p>Taste and describe the flavours and textures of seasonal vegetables.</p> <p>Use results from taste-testing and a flavour wheel to choose complementary flavours for a recipe design.</p> <p>Evaluate other's dishes according to their flavour, texture and presentation, using a flavour thesaurus.</p>	<p>Bitter Bridge and claw Climate zone Design criteria Food miles Grate Peel Polar Salt Snip Sour Sweet Umami Temperate Tropical</p>
				Inventors and Makers

Lesson 1			
Flashback Four		Learning Objectives	Star Knowledge
	<b>Last Topic</b> What is the purpose of a castle structure? <i>To protect the people living inside them and keep the enemies away to defend the land.</i>	<b>Learning Objective</b> LO to explore when and where foods are grown.  <b>Success Criteria</b> I can recognise the countries and climate zones foods are grown in. I understand the positive and negative effects of importing food. I can sort UK foods according to the season they are grown in.	<i>Kapow lessons 1&amp;2</i> The climate affects the food that can be grown.  Importing food allows people to eat a range of foods but has negative environmental impacts.
<b>Last Year</b> True or false? Designs can be changed to make them more suitable. <i>True</i>	<b>Art</b> How was Renaissance art different to medieval art? <i>Artists used new techniques to make their art look more realistic than the art produced in medieval times.</i>		

Lesson 2			
Flashback Four		Learning Objectives	Star Knowledge
<b>Last Lesson</b> Why can't we grow all types of fruits in the UK? <i>We don't have the right climate.</i>	<b>Last Topic</b> What 3D shape is made from folding and gluing this 2D net? <i>Square-based pyramid</i>  	<b>Learning Objective</b> LO to taste-test seasonal fruits and vegetables.  <b>Success Criteria</b> I can taste-test seasonal fruits and vegetables of different colours. I can use a food thesaurus and a flavour wheel to describe foods. I can choose complementary flavours for a food product.	<i>Kapow lessons 4&amp;5 (don't make a mock-up of design)</i> Flavour wheels can be used to find complementary flavours.
<b>Last Year</b> Why would paper not be a suitable material for an umbrella? <i>It is not strong or waterproof.</i>	<b>Art</b> What are construction lines? <i>Construction lines are the lines that we draw to help us to create accurate and proportional shapes.</i>		

Lesson 3			
Flashback Four		Learning Objectives	Star Knowledge
<b>Last Lesson</b> Which five flavours are on the flavour wheel? <i>sweet, sour, bitter, salt, umami</i>	<b>Last Topic</b> Which of the following are methods of joining materials together? Glue, folding, tape, tabs, decoration, slots. <i>Glue, tape, tabs, slots.</i>	<b>Learning Objective</b> LO to make a seasonal fruit and vegetable tart.  <b>Success Criteria</b> I can cut food safely using the bridge and claw method. I can choose complementary tasting, colourful fruits and vegetables. I can make a food product that meets the design criteria.	<i>Kapow lessons 3(only learning and applying the bridge &amp; claw method to make product) &amp;6</i> Cut fruit and vegetables safely using the bridge and claw methods. Use a peeler, grater and scissors to peel, grate and snip fruit and vegetables safely.
<b>Last Year</b> What is this mechanism called? <i>Wheel and axle</i>  	<b>Art</b> How many different lines can you make on your whiteboard, using a whiteboard pen? <i>Straight/ wavy/ curved/ broken/ continuous etc.</i>		