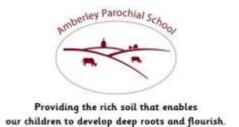
Design technologists are creative and never give up to solve problems.



DT is about solving problems.

Topic:	Skills		Key Vocabulary
	 I understand what seasonality means, and know where and he a variety of ingredients are grown, reared, caught and process I can prepare ingredients hygienically using appropriate utensi I can measure ingredients to the nearest gram accurately I can follow a recipe. 		Protein, carbohydrate, fats & oils, dairy, vegetables/fruit, seasonal, sustainable, reared, harvested, processed, nutrition, hygiene. gram, kilogram, temperature
Design Technology			Duration
Subject:	 I can assemble and cook ingredients (including controlling the temperature of the oven) 		1 week
Food Technology			Celebration:
			Cooking a curry
Things to support learning at home:		Focus Value/Learning Power:	
 Find out more about the countries that food has come from. How far away is it? How did the food get here? Create a Healthy Eating plate poster, showing the different food groups and the balance between them. Help to prepare, cook and serve a meal at home. Take photos and send them in! 		Cooperation	