


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



Providing the rich soil that enables our children to develop deep roots and flourish.

DT is about solving problems.

Topic:	Skills	Key Vocabulary
 Design Technology	<ul style="list-style-type: none"> <li>• I understand what seasonality means, and know where and how a variety of ingredients are grown, reared, caught and processed</li> <li>• I can prepare ingredients hygienically using appropriate utensils.</li> <li>• I can measure ingredients to the nearest gram accurately</li> <li>• I can follow a recipe.</li> <li>• I can assemble and cook ingredients (including controlling the temperature of the oven)</li> </ul>	Protein, carbohydrate, fats & oils, dairy, vegetables/fruit, seasonal, sustainable, reared, harvested, processed, nutrition, hygiene. gram, kilogram, temperature
Subject:		Duration
Food Technology		1 week
		Celebration:
Things to support learning at home:		Focus Value/Learning Power:
<ul style="list-style-type: none"> <li>• Find out more about the countries that food has come from. How far away is it? How did the food get here?</li> <li>• Create a Healthy Eating plate poster, showing the different food groups and the balance between them.</li> <li>• Help to prepare, cook and serve a meal at home. Take photos and send them in!</li> </ul>		Cooperation