

DT curriculum in Y2 - Cooking and Nutrition

Rationale

A range of opportunities and experiences are provided in Y2 to ensure that all pupils begin to understand that we need variety in our diet. Understanding how food ends up on our plate and where it started will be important. They will be helped to see that food needs to be prepared in different ways - washed, chopped, diced, cooked, raw etc.

Prior Knowledge	Learning	Future Learning
<p>In EYFS pupils are taught to:</p> <ul style="list-style-type: none"> • Begin to develop a food vocabulary using taste, smell, texture and feel. • Think about the need for a variety of foods in a diet. <p>In Y1 pupils are taught to:</p> <ul style="list-style-type: none"> • Talk about what he/she eats at home and begin to discuss what healthy foods are. • Say where some food comes from and give examples of food that is grown. • Use simple tools with help to prepare food safely. 	<p>In Y2 pupils are taught to:</p> <ul style="list-style-type: none"> • Understand the need for a variety of food in a diet. • Understand that all food has to be farmed, grown or caught. • Use a wider range of cookery techniques to prepare food safely. 	<p>In Y3 pupils are taught to:</p> <ul style="list-style-type: none"> • Talk about the different food groups and name food from each group. • Understand that food has to be grown, farmed or caught in Europe and the wider world. • Use a wider variety of ingredients and techniques to prepare and combine ingredients safely. <p>In Y4 pupils are taught to:</p> <ul style="list-style-type: none"> • Understand what makes a healthy and balanced diet, and that different foods and drinks provide different substances the body needs to be healthy and active. • Understand seasonality and the advantages of eating seasonal and locally produced food. • Read and follow recipes which involve several processes, skills and techniques. <p>In Y5 pupils are taught to:</p> <ul style="list-style-type: none"> • Understand how a variety of ingredients are grown, reared, caught and processed to make them safe and palatable/tasty to eat.

		<ul style="list-style-type: none">• Select appropriate ingredients and use a wide range of techniques to combine them.• Use his/her research into existing products and his/her market research to inform the design of his/her own innovative product. <p>In Y6 pupils are taught to:</p> <ul style="list-style-type: none">• Confidently plan a series of healthy meals based on the principles of a healthy and varied diet.• Use information on food labels to inform choices.• Research plan and prepare and cook a savoury dish, applying his/her knowledge of ingredients and his/her technical skills.
<p><u>Key Vocabulary</u> - farmed, grown or caught <i>food vocabulary using taste, smell, texture and feel</i> <i>plants, animals, home, healthy, grown, diet,</i> <i>safe, peel, chop, spread, utensils and tools</i></p>		