

**Class 4 November 2019 – Design Technology**

<b><u>Learning Objectives</u></b>	<b><u>Activities/Resources</u></b>	<b><u>Notes</u></b>
<ol style="list-style-type: none"> <li>1. To understand and apply the principles of a healthy diet.</li> <li>2. To prepare and cook a variety of dishes using a range of cooking techniques</li> <li>3. To understand seasonality, and know where and how a variety of ingredients are, grown, reared, caught and processed</li> <li>4. To be able to generate, develop, model and communicate ideas,</li> <li>5. To understand contexts, users and purposes</li> <li>6. To be able to plan, using correct tools and equipment</li> <li>7. To be able to follow procedures for safety and hygiene</li> <li>8. To be able to evaluate finished product and process</li> </ol>	<p>Making sweets to sell at school Christmas Fair , Thursday, 5<sup>th</sup> December.</p> <p>Begin looking at the sweet recipes. Use RIC with find out ingredients needed, process etc. Discuss tools needed.</p> <p>Discuss health and safety when cooking.</p> <p>Link to Geography lesson on seasonality.</p> <p>Split food into food groups. Demonstrate healthy plate.</p> <p>In groups make sweets for Christmas fair.</p> <p>Children to evaluate finished product for taste, presentation etc.</p> <p>For Christmas:</p> <p>Children to make another batch of sweets. Design packaging, Use nets to make boxes to keep sweets in.</p>	<p>Link to maths to calculate cost of ingredients, cost of packaging, cost per sweet, cost per unit, how to calculate profit.</p> <p>Make sweets for Christmas gifts.</p>

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