

Topic:	Skills		<u>Key Vocabulary</u>
Design Technology	 I understand what seasonality means, and know where and how a variety of ingredients are grown, reared, caught and processed I can prepare ingredients hygienically using appropriate utensils. I can measure ingredients to the nearest gram accurately I can follow a recipe. I can assemble and cook ingredients (including controlling the temperature of the oven) 		ingredients, recipe, preparation nutrition, sustainability, seasonality, seasonal, organic, vegan, vegetarian, utensils, hygiene, gram, kilogram, temperature, Celsius, Duration
			1 week
Subject:			
Food Technology			<u>Celebration:</u>
			A visit to
			Forest Green Rovers
			to cook match day food.
Things to support learning at home:		<u>Focu</u>	s Value/Learning Power:
 Find out more about the countries from which your food has come. 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! 			ompassion, keep improving, cooperation, perseverance, concentration, challenge,