



THORPE HESLEY PRIMARY SCHOOL TOPIC PLANNING



YEAR GROUP: 5

SUBJECT: D&T- Food Tech

TERM: 5

SESSION	LEARNING OBJECTIVE (NATIONAL CURRICULUM OR CHRIS QUIGLY)	INTENDED OUTCOME	CROSS-CURRICULAR LINKS
1	When designing and making, pupils should be taught to: Design ♣ use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups	Greek Food tasting Tasting and analysing different food types that originate from Greece Eg taramasalata, tsatziki, olives, pitta, feta, honey dessert, yogurt	
2	Evaluate ♣ investigate and analyse a range of existing products ♣ evaluate their ideas and products against their own design criteria and consider the views of others to improve their work	Design, make, eat, evaluate- Greek flatbread with greek toppings	
3	prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques		