

Sticky Learning for Design Technology

Class 3

Delightful Dinners (1 week)

Experiment

Innovate

Create

Evaluate

I can understand seasonality, and explore where and how a variety of ingredients could be grown in school

I can explain the different food groups and evaluate how these are used in school meals

I can understand and apply the principles of a healthy diet to my lunch designs and menu

I can create a fruit kebab and prepare it at lunch time for the whole school, considering hygiene and preparation

I can plan, prepare, cut and chop ingredients for a salad which I can eat at lunchtime

I can learn how to prepare and cook the savoury dish of scrambled eggs on toast

Key Vocabulary to learn:

- Fruit
- Nutrients
- Vitamins
- Minerals
- Vegetables
- Seasonality
- Food groups
- Balanced diet
- Prepare
- Hygiene

Design Criteria:

Purpose: To create healthy meals and snacks that can be eaten in school

User: Mrs Langton, children and staff in Class 3

Enquiry Questions

How can we make salad appealing to children?

How would you market your lunchtime salad as a product?