

Year Three & Four

TERM: Autumn B

THEME: Culture & Seasonality

Prior Learning

Children have gained experience of following a simple recipe to create a chosen food type. They have designed and created their food stuff from their own recipe. Children have had experience of evaluating a range of food including naming and identifying fruit and vegetables.

Revised Vocabulary

healthy	fresh	sweet
savoury	research	success criteria
questionnaire	ingredients	recipe
product	hygiene	fruit
vegetable	gram	tally
tasty	user	net
packaging	labelling	need
want	religious	explore
national	harvest	caught
nationality		

Substantive Knowledge

- Know that **culture** is a pattern of behaviour shared by a group of people
- Know that **nutrients** are what the body gets from food to help it survive and grow.
- Know that certain foods are related to specific nationalities and cultures.
- Know that food can be divided into the groups **processed, pre-cooked** and **fresh**.
- Know the **provenance** of a food relates to where it is grown, caught or reared.
- Know that **provenance** has an impact on food availability.
- Know that **processed** foods have been changed in some way.
- Know and understand the term **target market**.
- Know that **market research** helps us to create a successful **design brief**.
- Know that a **design brief** is closely matched to the needs of the user.
- Begin to group foods according to **protein, carbohydrates, fruit and vegetables or fats & oils**
- Know that certain foods can be dangerous to some users who have **allergies**.
- Know that locally grown food changes according to the season.

Disciplinary Knowledge

- ▶ Follow instructions / recipes.
- ▶ Join and combine a range of ingredients.
- ▶ Begin to understand the different food groups.
- ▶ Be able to research and evaluate the needs of a user.
- ▶ Use findings and analysis from market research to create an effective design brief.
- ▶ Propose realistic suggestions as to how they can achieve their design brief.

New Vocabulary

culture	A pattern of behaviour shared by people
grown	Something is grown from a seed to be eaten
reared	Raise an animal to be used as food
seasonality	Something that changes according to the time of year and season
processed	Foods that have been changed in some way to enable them to be used in cooking or eaten

- ▶ Investigate similar products to the one to be made to give starting points for a design.
- ▶ Consider and explain how the finished product could be improved.
- ▶ Discuss how well the finished product meets the user's design criteria.
- ▶ Be able to use the internet to calculate the air miles for every-day household food products.
- ▶ Be able to identify countries on a map.
- ▶ Be able to research the similarities and difference between seasonal foods in the UK.

pre-cooked	Food that has already been prepared and can be eaten from the packet or reheated
Market Research	Gathering information to inform the design process
Provenance	Place of origin, where something comes from
Design brief	Specifications we follow when planning and creating a product
Target market	The group of people we are designing for
Analysis	Understanding the findings of a questionnaire and actions to be taken
Fats & Oils	Found in food and supply essential fats and calories to the body
Allergies	Reaction to food or substance
Evaluation	Make a judgement about a product