




## Year 1- Celebration Food

<p><b>Concepts</b></p>	 <p>Finding out about what already exists and how things work</p> <p>Innovate</p>	 <p>Using a range of skills and tools to design and make</p> <p>Technique</p>	 <p>Evaluate success of own and others' design</p> <p>Evaluate</p>
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This topic gives children the opportunity to build upon previous design technology skills in the EYFS where they learn about the chef Lorraine Pascal and some of the recipes she has written. The children will take inspiration from these to write their own recipe and use basic cooking skills to create an end product, designed for a celebration.

### National Curriculum

- I understand the need for a variety of food in a diet
- I understand that all food has to be farmed, grown or caught
- I can use a wider range of cookery techniques to prepare food safely

### Learning Overview

- Look at healthy diets and food groups
- Be able to group foods
- How do we get our food? Know where different food items come from including, farming and trade
- Research food what foods were eaten during the time of Queen Elizabeth II's coronation and that ingredients would have been used
- What foods do we still eat now/are similar?
- What food do you think we will eat at parties to celebrate the coronation of King Charles III?
- Research the baker Lorraine Pascale and look at some of her recipes, discussing the format and the ingredients used
- Plan ingredients and steps (this could be done using photos which they can later use when they do their writing)
- Be able to name simple cooking equipment
- Know how to keep themselves safe in the kitchen
- Use simple cooking equipment to follow a recipe
- Make and evaluate dish