




Year 3 – Traditional Food

<p>Concepts</p>	 <p>Innovate</p> <p>Finding out about what already exists and how things work</p>	 <p>Technique</p> <p>Using a range of skills and tools to design and make</p>	 <p>Evaluate</p> <p>Evaluate success of own and others' design</p>
<p>In D&T the children will research traditional dishes eaten during Chinese New Year celebrations. In this unit of study, the children will build on their previous skills, this time creating a savoury dish- after learning more about the culture. They will learn about Ching He Huang and take inspiration from her recipes, as well as those traditionally made at Chinese New Year.</p>			
<p>National Curriculum</p>			
<ul style="list-style-type: none"> • I can talk about the different food groups and name food from each group • I can understand that food has to be grown, farmed or caught in Europe and the wider world • I can use a wider variety of ingredients and techniques to prepare and combine ingredients safely 			
<p>Learning Overview</p>			
<ul style="list-style-type: none"> • Research food eaten to celebrate Chinese New Year and the meaning behind them • Learn about the ingredients used to make different dishes • Learn about the work of Ching He Huang and look at some of her recipes and the ingredients she uses • Learn how they are grown and farmed and where in the world they come from • Understand that rice is grown in China and is a staple dish • Health and safety of preparing and combining ingredients • Practise the cooking skills and techniques used to prepare ingredients for a chosen dish • Flow chart of steps to follow • Evaluate the finished product, likes/dislikes, similarities to known foods, how it could be changed/improved/altered. 			