




Year 4 - Pasties

<p>Concepts</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>
<p>This topic gives children the opportunity to explore seasonal vegetables in the UK and learn about the chef Jamie Oliver. Through the process of design, inspired by the work of others, and their knowledge of produce from the UK, the children will make a vegetable pasty. This builds upon their previous food technology skills and also prepares them for future units where they consider healthy alternatives to sugary food in Year 5, and in Year 6 they bake bread- after learning about a range of different process that can be used.</p>			
<p>National Curriculum</p>			
<ul style="list-style-type: none"> • I can understand what makes a healthy and balanced diet, and that different foods and drinks provide different substances the body needs to be healthy and active • I can understand seasonality and the advantages of eating seasonal and locally produced food • I can read and follow recipes which involve several processes, skills and techniques 			
<p>Learning Overview</p>			
<ul style="list-style-type: none"> • Know about seasonal vegetables • Know what vegetables are grown in the UK • Know where in the UK they are grown • Know what vegetables can be eaten raw and those which need to be cooked • Sort food into food groups and know the make up of a healthy diet • Know what we need in order to have a healthy lifestyle and the importance of this • Research Jamie Oliver and take influence from some of his recipes • Evaluate likes and dislikes of a range of vegetables (raw and cooked) • Design a pasty with seasonal vegetables, thinking about who it might be for, where it would be eaten, what meal it might be fore • Use tools and techniques (such as cutting, steaming, rolling and baking) • Use appropriate tools and techniques to prepare vegetables for the filling of a pasty • Use appropriate methods to cook pasty • Evaluate end product 			