## What should I already know?

- · that all food comes from plants or animals
- · that food has to be farmed, grown elsewhere (e.g. home) or caught
- that everyone should eat at least five portions of fruit and vegetables every day
- how to prepare simple dishes safely and hygienically, without using a heat source

### What will I know at the end of the unit?

- that seasons may affect the food available
- how food is commercially produced processed into ingredients that can be eaten or used in cooking
- how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source
- how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking
- Know how to use appropriate equipment and utensils to prepare and combine food.
- Know and use relevant technical and sensory vocabulary appropriately

Key Vocabulary	
Seasonal	Food hygiene
Seasonality	Food safety
Commercial production	Food preparation
Food Calendar	Healthy diet
Vitamins	Fibre
Minerals	Recipe
Food miles	Techniques

#### Progression through unit

#### Designing

I can indicate the design features of their products that will appeal to intended users.





#### Making

I can follow procedures for safety and hygiene and select from and use a wider range of seasonal ingredients to make a light meal or snack. I can plan the main stages of a recipe, listing ingredients, utensils and equipment.





# Chef, food writer and food campaigner - Hugh Fernley-Whittingstall

- Hugh Fearnley-Whittingstall (1965 -) is an English celebrity chef, journalist & food writer and campaigner on food and environmental issues
- He is an advocate for using seasonal food and reducing food and plastic waste
- He was involved in the Veg Power campaign to encourage children to eat more vegetables.



I can understand how individuals in design and technology have helped shape the world.



