



## Design and Technology - Cookery Corner- 2023-2024

### Cookery Corner Sessions

<u>Year Group</u>	<u>Autumn</u>	<u>Spring</u>	<u>Summer</u>
<b>FS1</b>	Spreading/ Cutting /Grating / Slicing / Chopping	Tasting fruit, Design and make a fruit salad/ kebab.  Melting/ Freezing/ Heating/ Cooling/ Mixing	Planning/ Preparing / Presenting
<b>FS2</b>	Spreading/ Cutting /Grating / Slicing / Chopping	Evaluate different types of bread/ eggs.  Design and make a boiled egg and soldier breakfast.  Chopping and heating	Planning/ Preparing / Presenting
<b>Y1</b>	Taste and evaluate different biscuits.	Taste and evaluate different everyday fruits	Taste and evaluate different sandwiches and wraps.

	Design and create a dinosaur biscuit.	Design a create a smoothie	Critique Sandwich fillers/ fillings.  Design and make a sandwich taster menu
<b>Y2</b>	Taste and evaluate different flapjacks.  Design and make a flapjack.	Taste and evaluate different pasties.  Design and make 'Pirate Pasties.'	Taste and evaluate different types of soup and bread.  Design and make a new vegetable soup with bread.
<b>Y3</b>	Safely develop and use peeling, chopping, dicing and slicing skills.  Design and make a healthy Stone Age Soup.	Accurately measure ingredients using g and kg, ml and l.  Design and make chocolate-coated fruity flapjacks	Taste and evaluate different salads, dressings and eggs.  Design and create an egg-based dish.
<b>Y4</b>	Taste and evaluate different cheese/ fish and pasta.	Design and make a fish, pasta bake.	
<b>Y5</b>	Taste and evaluate different fruit tarts and pies.	Design and make Egyptian Flatbreads.	Design and create Fairground foods- cheese

	Design and make a tropical fruit smoothie.		paninis, savoury pancakes.
<b>Y6</b>	Evaluate and taste different savoury pies.	Evaluate and taste different fishcakes.	Design and create a three-course meal, starter (fish), main (pie) and dessert (fruit based).

## Curriculum coverage- Evaluate, Design, Make, Technical and disciplinary knowledge

<u>Year Group</u>	<u>Evaluate</u>	<u>Design</u>	<u>Make</u>	<u>Technical and disciplinary knowledge</u>
<b>FS1</b>	Evaluate the taste, texture, appearance of bananas, apples,	Design a fruit salad/kebab for a	Make a taster. Learn how to follow what has been designed.	Know where the fruit comes from.

	oranges, grapes, melon, cherry, strawberry, raspberry.	healthy picnic snack for a picnic. Label the fruit in their design.	On their own, with minimal help, cut, peel, chop the fruit and learn the safety of the kitchen: hygiene.	Know the season in which it is grown in the UK.  Know what the following mean: peel, slice, chop.  Know what lemon juice does to fruit.  Mary Berry – fresh fruit salad.
<b>FS2</b>	Evaluate different toasts: wholemeal, white, sourdough, ciabatta, seeded bread, different thicknesses.  Evaluate different boiled eggs: brown, white, large, small, free range etc,	Design a boiled egg/soldier breakfast for someone at home.  Label the design.  Include a side dish of fruit	Make toast. Develop small tasters to find out which people like best.  Know how to butter toast and that the butter can affect the taste.	Know how the amount of time affects the toasting of the bread.  Know the amount of boiling time affects the boiled egg.  Know how to be safe around toasters and boiling water.  Know how to use an egg timer.  Watch a video to learn how bread is made.  Watch a video to know where eggs come from: hens, ducks, geese.
<b>Y1</b>	Evaluate different sandwiches and wraps:	Design a sandwich with a chosen type of bread, a filling that needs to be	Make and test out different fillings.	Know where salad ingredients grow.

	<p>whole meal, pitta, different types of bread. From the same filling, learn how the taste of the bread can affect the taste of the sandwich.</p> <p>Build on Reception and discuss other breads such as baguettes, granary.</p> <p>Discuss and critique sandwich fillings and possible sauces: mayo, lemon juice, ketchup.</p> <p>Discuss other fillings e.g. onion, cucumber, lettuce, spinach, beetroot, radish.</p> <p><i>Evaluate the taste, texture, appearance of bananas, apples, oranges, grapes, melon,</i></p>	<p>mixed and a salad for Teddy Bear's Tea party.</p> <p>Create a cross sectional design of what it might look like from inside.</p> <p>Design a Smoothie desert using the fruit they learned about in Reception for the Tea party.</p>	<p>Make a taster and conduct a survey to see which people prefer.</p> <p>Cut/chop lettuce, spinach and cucumber using good hygiene.</p>	<p>Know the time of year when they grow in the UK.</p> <p>Nadiya Hussain's savoury French toast sandwich recipe.</p> <p>Know what frying does to ingredients.</p> <p>Look at John Montagu, the 4<sup>th</sup> Earl of Sandwich, and learn how his creation changed dining.</p> <p>Know where ham comes from and bacon.</p> <p>Know what yogurt does in a smoothie.</p> <p>Know what blend means and how blenders work.</p> <p>Know where yoghurt comes from and how it is made.</p> <p>Build on their knowledge of fruit from Reception and understand what happens when they are combined in a smoothie.</p>
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	<i>cherry, strawberry, raspberry (RECAP FROM FS)</i>			
<b>Y2</b>	<p>Evaluate the taste, texture, appearance, price, consistency and market for different soups.</p> <p>Evaluate the taste of soup when some simple spices are added: salt, pepper. Know how it affects the taste.</p> <p>Build on Year 1 and think about different bread rolls for dipping into soup. Evaluate different ones to decide which would go best with the soup.</p>	<p>Design a new vegetable soup to serve at a lunch for members of the community e.g. senior citizens or parents. The problem is that some may be allergic to nuts or be vegan – what soup could you make?</p> <p>Create an annotated sketch with labels.</p>	<p>Use the cutting, chopping skills from Y1 but also learn how to grate, dice, slice, and crush vegetables.</p> <p>Make a stock.</p> <p>Add the vegetables and salt and pepper to taste.</p>	<p>Know the names of different vegetables: leeks, potatoes, onions, courgettes, peas, beans etc.</p> <p>Know how boiling affects the vegetables.</p> <p>Know what a stock is.</p> <p>Know that there are different types of pepper. Know where it comes from and how it is harvested.</p> <p>Know the ingredients of a tin of soup and what the ingredients mean.</p> <p>Know what nutrition means.</p> <p>Know that vegetables are good for the body and some have particular vitamins that are good for the body.</p> <p>Look at the history of soup and how the French changed soup by adding different varieties.</p>

				Learn about the chemist 1897, Dr John T. Dorrance.
<b>Y3</b>	<p>Build on salad ingredients from KS1. Evaluate different salads: for example, Greek, Italian, Caesar, French, German, Salada Baladi. Identify the different ingredients.</p> <p>Evaluate different salad dressings and sauces.</p> <p>Evaluate different eggs: fried, poached, scrambled, in an omelette or Spanish Tortilla.</p>	<p>Design an egg-based dish and a side salad for a lunch guest (from the community).</p> <p>Create an annotated design and a clear design brief with an agreed market.</p> <p>Undergo market research to find out what people would like in their side salads.</p>	<p>Know how to cut and prepare salad ingredients and combine them. Make a dressing or the salad.</p> <p>Poach an egg.</p> <p>Fry ingredients together.</p> <p>Test and taste during the cooking. Understand how much/little oil to put in and the order that ingredients go into a pan.</p>	<p>Know what poaching means and how this changes ingredients.</p> <p>Know what frying means and how this changes ingredients.</p> <p>Know how eggs changes when they are cooked.</p> <p>Know how to make pastry.</p> <p>Know how to rub fat into flour to make breadcrumbs.</p> <p>Know a range of salad vegetables: spinach, rocket, kale, lettuce, onion.</p> <p>Know that there are different types of lettuce and different types of onion: red, brown, Spanish, chive, shallot, Spring.</p> <p>Know where vegetable oil and olive oil come from. Know how it is grown and processed and used.</p> <p>Know about Ainsley Harriot and his corned beef hash with poached egg.</p>

				<p>Know where corned beef comes from and how it is made.</p> <p>Know what a herb is and how/where and when in the year they grow: mint, parsley, chives, dill, sage.</p> <p>Learn about the invention of the Spanish tortilla: general Tomás de Zumalacárregui</p>
<b>Y4</b>	<p>Evaluate different cheeses. Discuss and critique colour, taste, texture.</p> <p>Evaluate different fish in tins: tuna, salmon, sardines, anchovies, pilchards etc.</p> <p>Evaluate different pasta shapes.</p> <p>Building on KS1 – learn what garlic bread is and how this is different to a sandwich.</p> <p>Build on earlier work on dressings and oils, and evaluate cheese sauces.</p>	<p>Design and make a fish pasta bake for someone's tea. There is a problem, one of the guests does not like mushrooms or tomatoes. One guest is lactose intolerant.</p>	<p>Know how to test ingredients to tell if they are tender.</p> <p>Fry on a low heat to get onions tender.</p> <p>Make the mixture and add in tinned fish and keep testing and tasting.</p> <p>Learn what happens if the heat is too high.</p> <p>Learn how to stir, toss, and mix ingredients.</p> <p>Learn how to be safe when frying.</p> <p>Make the pasta bake.</p>	<p>Know how fish are caught, reared and processed.</p> <p>Know about the process of tinning food.</p> <p>Learn how Peter Durand changed the world when he created tinned foods.</p> <p>Know the names of different pasta shapes and how they are made.</p> <p>Know how pasta is made and processed.</p> <p>Know how and where wheat grows.</p> <p>Know the countries that produce most wheat.</p>



				<p>Know how the grain is harvested and taken.</p> <p>Know about the chef Delia Smith and her Tuna recipes with pasta.</p> <p>Know what garlic is and where it grows.</p> <p>Know what baking and roasting does.</p> <p>Learn about Nicolas Appert. In 1795 who created tinned fish.</p>
<b>Y5</b>	<p>Evaluate different fruit tarts and pies.</p> <p>Evaluate different pastries.</p> <p>Evaluate some tropical and exotic fruits extending what they learned in KS1 about fruit: kiwi, pineapple, mango, blackcurrant, gooseberry, guava, etc</p> <p>Evaluate different tortillas.</p>	<p>Design and make a fruit taquito.</p> <p>Design and make a tropical fruit smoothie building on everything they have learned so far. The problem is a guest is Mexican and they want a 'taste of home'.</p> <p>Design and make a savoury tortilla.</p> <p>Create a cross-sectional diagram of the tortilla and smoothie.</p>	<p>Use the knowledge they have about blending, frying, and about sauces.</p> <p>Make the tropical fruit smoothie and evaluate and improve the taste.</p> <p>Understand how to make a tortilla from scratch. Learn how to roll and fold tortillas.</p> <p>Learn how to spoon a quantity of mixture. Make the sweet fruit taquito.</p>	<p>Know how tortillas are made.</p> <p>Know where and how corn grows and how it is harvested.</p> <p>Know where tomatoes come from and where they are grown.</p> <p>Know how and where tropical fruit grow and where they come from to reach the UK.</p> <p>Calculate food miles.</p> <p>Know what fair trade means.</p> <p>Know what a tortilla, taco, burrito, are.</p>

	<p>Evaluate the taste of food with and without nutmeg, cinnamon and evaluate different sugars: muscovado, demerara, caster, etc.</p>		<p>Prepare the filling they have decided. Make the savoury tortillas.</p>	<p>Know about the chef: Enrique Olvera and his recipes. Learn about the history of the Taco.</p> <p>Know what cinnamon and nutmeg are and how and where they are grown.</p>
<p><b>Y6</b></p>	<p>Evaluate different savoury pies building on what they have learned about pastry: chicken, beef, pork, lamb.</p> <p>Evaluate the market for the different pies – who are the consumers.</p> <p>Evaluate different adverts and food packaging for pies.</p> <p>Evaluate different spices: cumin, paprika, etc.</p> <p>Evaluate different herbs and how they affect the taste.</p> <p>Evaluate different fishcakes and how they are made.</p>	<p>Design a three-course meal. The problem is that some guests might be pescatarian and some vegetarian.</p> <p>The first course should be fish-based e.g. fish cake. The main course must be a pie with a side of potatoes or with potatoes on top e.g. cottage, Shepherd's pie.</p> <p>The dessert should be fruit-based using their knowledge of different fruit.</p> <p>Design a package and an advert using computer-aided software.</p>	<p>Undertake market research.</p> <p>Create an advert and a wrapper for their product. Learn how to make pastry by rubbing fat into flour building on earlier knowledge. Add water gently and learn how to roll to a thickness. Learn how to line tins and how to avoid soggy bottoms to their pies.</p> <p>Know what blind bake means and pre-bake pastry.</p>	<p>Know where chicken, pork, beef and lamb come from.</p> <p>Know how they are reared.</p> <p>Know how they are processed to be on the supermarket shelves.</p> <p>Calculate food miles.</p> <p>Learn about fair trade for animals and meats.</p> <p>Know where and how different spices grow and are harvested.</p> <p>Look at the history of pies from Roman And Greek times – refer back to what they know from history. BBC bitesize have a history of pies.</p> <p>Study Paul Hollywood's pies.</p>

	Evaluate different potatoes: mashed, boiled, jacket, roast, chipped, new.			
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