

<u>Year Group:</u> <u>Year 3</u>	<u>Topic:</u> <u>The Stone Age</u>	<u>Term:</u> <u>Autumn 2</u>	<u>Main Focus:</u> <u>Healthy and Varied Diet</u>
<u>Rationale For Topic:</u> In this unit children will be designing, making and evaluating healthy dips for Year 3 to enjoy during our Christmas party. Children will be developing their knowledge on how to use appropriate equipment and utensils to prepare and combine food. They will also know about a range of fresh and processed ingredients that are appropriate for their product, and whether they are grown, reared or caught.			
<u>Lesson Number</u>	<u>Learning Objective (s):</u>	<u>Success Criteria:</u>	<u>Brief outline / reasoning for sequence</u>
1	LO: To investigate different food products.	- I can comment on different food products. - I can think about all of my senses when tasting food. - I can record my findings in a table.	Children will be investigating a range of dips provided for them. They will link these to the principles of a varied and healthy diet using The eatwell Plate. They will carry out sensory evaluations and record their findings in a table, commenting on appearance/smell/texture/taste.
2	LO: To understand basic food hygiene practices (FT).	- I can explain how to be safe when cooking. - I understand what we need to do to be hygienic. - I can create a leaflet.	Children will be creating a health and safety leaflet that discusses basic food hygiene practices when handling food. This will include the importance of following instructions to control risk.
3	LO: To design my final product.	- I know what equipment I will need. - I can explain my method. - I can show how I want my final product to look.	Children will be designing their final product based on a decided design criteria relating to healthy eating and a varied diet. Children will use an annotated sketch of what their final product will look like and will show that they have considered the main stages in making the product, preparing it and selecting the correct utensils.
4	LO: To practice key skills, such as cutting, chopping and grating.	- I can cut, chop, and grate using the correct tools safely.	In this lesson, pupils will develop their practical DT skills by safely using knives, peelers, and graters to prepare a variety of ingredients. The focus will be on handling tools

		- I can follow instructions carefully when preparing food. - I can tidy my workspace and handle ingredients in a safe and hygienic way.	correctly, following step-by-step instructions, and maintaining a clean and safe workspace. Children will practice cutting, chopping, and grating, and reflect on how to improve their technique.
5	LO: To create my final product.	- I can use appropriate materials to make my meal - I can work accurately to wash and cut food. - I can make sure my plate looks appetising.	This lesson will be when children use their plan to create their final healthy dips for our Christmas party. They will demonstrate how they can use all equipment safely.
6	LO: To evaluate my final product.	- To think of improvements - To explain how my meal could be made better or could be changed.	Children will be evaluating their dips in this lesson. All children will be able to say what they would improve on and what they are proud of.