Year 5/6 Summer 2 D&T
Great British Dishes

Prior Learning	
This unit will build on the knowledge and skills learned in year 4 including understanding of a healthy balanced diet. They will build on their knowledge of how to use kitchen equipment appropriately and continue to develop a range of cooking techniques.	
Key vocabulary for this unit	
Savoury Healthy Ingredients Harvested Processed Cuisine	
Learning Sequence	
To learn about and make some national English savoury dishes.	In this first lesson, children will develop their understanding of what a national dish is. They will explore some national savoury dishes of England, looking at the origin of each one and discussing how healthy it is. In their independent activities, children will follow a recipe to cook a cottage pie, or in the alternative activity, they will sample and then plan their own ploughman's lunch.
To know about and make some traditional English sweet dishes.	Children will explore some national sweet dishes of England. They will focus on how healthy each one is, and learn about the RDA (Recommended Daily Allowance) values for sugar. They will look at seasonal fruits as a natural source of sugar for ingredients of desserts. In their independent activities, children will either make a fruit crumble, or research and then design their own Eton mess dessert.

To learn about and make some national Scottish dishes.	In this lesson, children will find out how oats, a staple crop in Scotland, are grown, harvested and processed. They will then explore some of the national dishes of this country which include oatmeal as an ingredient. In their independent activities, children will design sweet and savoury toppings for oatcakes, or follow a recipe to make shortbread.
To learn about and make some national Welsh dishes.	Children will learn about the importance of sheep farming in Wales, and how this has led to lamb becoming a popular ingredient in a lot of Welsh food. They will look at a range of popular dishes from the country. In their independent activities, children will choose ingredients for their own Welsh rarebit muffins. Alternatively, they will learn more about a year in the life of a sheep farmer.
To learn about the influences of and similarities between cuisines from other countries.	Children will explore how and why the cuisines of other countries have influenced British dishes over the years, with a focus on Anglo-Indian food. In their independent activities, they will research how other countries around the world have influenced British cooking, or have similar dishes. In the alternative activity, children make the Anglo-Indian inspired recipe of Coronation chicken.
To know how to plan and shop for a meal.	Children will first learn about the shelf life of different products, and find out the difference between 'best before' and 'use by' labels. They will then look at the steps that need to be taken in order to plan and shop for a specific meal. In their independent activities, children are challenged to plan a meal that they think represents great British food. Alternatively, children are challenged to create an artwork that they feel represents great British food.

Assessment milestones	
Design Skills: • prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques • evaluate their ideas and products against their own design criteria and consider the views of others to improve their work	**Design Knowledge:** • understand and apply the principles of a healthy and varied diet • understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed