

FOOD, GLORIOUS FOOD

Science

As scientists we should already know:

- Identify that animals including humans need the right types and amounts of nutrition and they cannot make their own food they get nutrition from what they eat
- Identify that humans and some other animals have skeletons and muscles for support protection and movement
- Ask relevant questions and use different types of scientific enquiries to answer them
- Make systematic and careful observations during a fair test
- Plan and carry out a simple fair test relevant to the question or ideas they are investigating
- Take and record accurate measurements using standard units e.g to a whole cm
- Gather and record data in to simple formats e.g tables bar charts and pictograms
- Use simple scientific language to present findings
- Record and report findings from enquiries in labelled drawings and diagrams
- Draw simple conclusions using my own results
- Begin to recognise when a test is not fair and suggest improvements identify differences and similarities

Vocabulary:

digestion excretion peristalsis anus duodenum small intestine large intestine stomach rectum oesophagus tongue saliva acid bile enzymes functions incisor canine molar food chain producer predator prey consumers producer primary secondary tertiary absorption solid liquid gas state degrees Celsius evaporation condensation water vapour water cycle precipitation dissolve particle temperature bond thermometer sublimation boiling point

As scientists we will:

- Describe the simple functions of the basic parts of the digestive system in humans
- Identify the different types of teeth in humans and their simple functions
- Construct and interpret a variety of food chains identifying producers predators consumers and prey
- Ask relevant questions and use different types of scientific enquiries to answer them
- Use straightforward scientific evidence to answer questions or to support their findings
- Compare and group materials together according to whether they are solids liquids or gases
- Observe that some materials change state when they are heated or cooled and measure or research the temperature at which materials change state in Degrees Celsius
- Identify the part played by evaporation and condensation in the water cycle and associate the rate of evaporation with temperature

Outcome: write an information text explaining how the digestive systems works after carrying out an experiment

BE RESILIENT

By researching the different digestive systems

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Design and Technology

As design and technologists we should already know:

- Use the basic principles of a healthy and varied diet to prepare dishes
- Understand where food comes from

As design and technologists we will

- Understand and apply the principles of a healthy and varied diet
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- Understand seasonality and know where and how a variety of ingredients are grown reared caught and processed

Vocabulary:

accompaniments calories energy savoury garnish diet
variety carbohydrate protein dairy fat vitamin
mineral crumbly crunchy greasy creamy goosey moist
mushy slicing mixing spreading kneading baking raw
starchy stodgy cubing creaming melting boiling
simmering seasonality sensory characteristics zest

BE CREATIVE

By design and create a meal

BE WORLD-WISE

By exploring food from different cultures



Outcome: prepare and cook Italian food in a real kitchen