



Chadsgrove Curriculum Long Term Planning: Design and Technology

Curriculum Intent

‘As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.’

(National Curriculum, 2014)

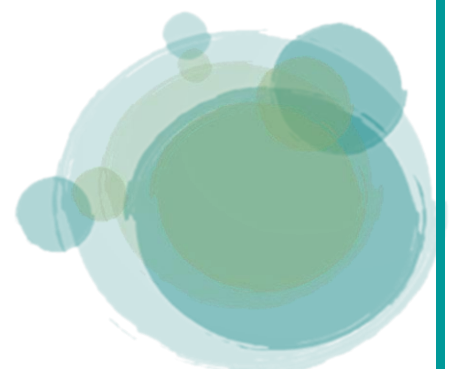
The Design and Technology curriculum at Chadsgrove aims to encourage all pupils’ creativity and individuality. It aims to help pupils progress through school, following their curriculum pathway, in order to be active, creative, confident citizens in the school community and beyond.

Pupils follow either the Pre-Formal, Semi-Formal or Formal Curriculum Pathways. This plan outlines potential topics and key skills for the Semi-formal and Formal Pathways. Pupils following the Pre-Formal Pathway engage with Design and Technology by following activities within the Barrs Court Curriculum and the Equals Pre-Formal Curriculum, for example messy food play and sensory cooking; planning for these activities can be found in teachers’ Medium Term Plans.

Pupils following the Semi-Formal and Formal Pathways follow elements of the National Curriculum for Design and Technology, with the main focus being to develop the skills necessary to have a healthy life. These include knowledge of a balanced diet and how to prepare ingredients to make meals, something considered particularly important for the children and young people who are pupils at Chadsgrove. Other activities in subjects such as Science, Art, Humanities and PSHE also support learning in this subject.

The overview below contains the Programmes of Study of the National Curriculum 2014 set out in Key Stages. The overview contains the focus of each term within each key stage, delivered as part of a rolling programme. The Programmes of Study for each Key Stage are appropriately differentiated in order to reflect the needs and abilities of pupils with profound and multiple learning difficulties, severe learning difficulties and moderate learning difficulties. All of the pupils at Chadsgrove need to access highly differentiated and personalised learning experiences.

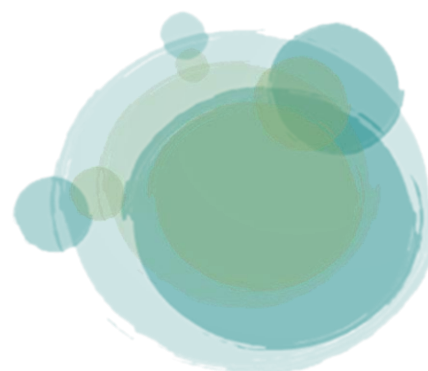
The overview forms the basis of the medium term plans for the subject which then further detail content and activities appropriately matched to pupils’ needs and ability levels.



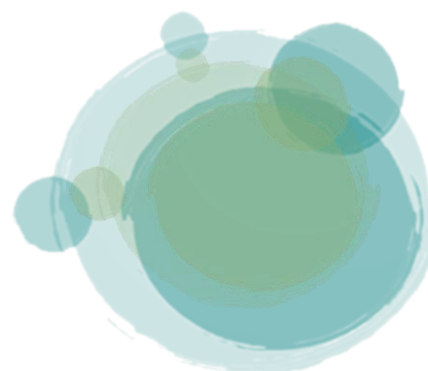
Curriculum Implementation

Key Stage 1

Term	Theme	Technical Knowledge	Cooking/Nutrition
Autumn 2022	Fruit & Vegetables Work to Design Criteria for making Rainbow Fruit Kebabs Use equipment for cutting (Kiddicutter knives) and joining (skewers) to make fruit & vegetable dishes including kebabs Taste a range of fruit & vegetables and begin to use descriptors to evaluate Compare finished products to design criteria and give thumbs up/down	Use a range of preserved fruit to make different types of scones to show different textures of fruit	Explore fruits & Vegetables in season and local. Work to principles of 'rainbow diet'
Spring 2023	Bread, Rice & Pasta Work to criteria to design a sandwich, explain choices Use equipment from a selection to construct sandwiches, wraps etc. Taste & evaluate a variety of different breads Compare finished products to design criteria and give thumbs up/down	Use different flours to make different breads according to structural requirements	Explore a variety of 'Staple Foods' from different parts of the world & discuss how these can be used in multi-cultural dishes. Begin to make products that include a variety of nutrients
Summer 2023	Meat, Fish & Alternatives Visit fish counter of supermarket and discuss varieties seen and what they could be used for or speak to catering team at Chads Grove Use equipment from a selection to consolidate cutting, spreading and mixing skills learnt throughout the year Taste & evaluate pizza made to design criteria	Make deconstructed cheesecake and explore how to make stable construction	Use meat, fish & alternatives to make balanced and varied dishes. Discuss animals used for meat



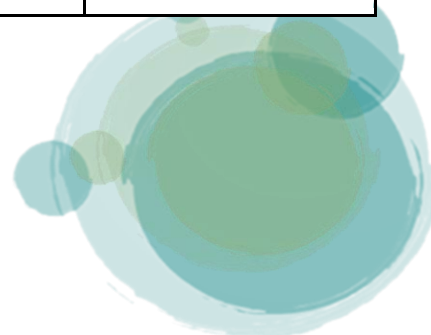
Term	Theme	Technical Knowledge	Cooking/Nutrition
Autumn 2023	Dairy & Fats Work to Design Criteria for making a range of smoothies, including items high in 'good fats' such as avocados and nuts Use equipment for cutting & mixing including electric tools such as stick blenders to consolidate and develop practical skills Taste and evaluate high fat and low fat products and consider how to use in own products	Consider how fat content affects texture (structure) of food	Make a variety of sweet & savoury dishes using ingredients high in 'good fats' eg, oily fish, nuts, seeds, avocados and including dairy products. Discuss where dairy products come from
Spring 2024	Breakfast & Lunch Work to Design Criteria for making healthy breakfast & lunch Use equipment for cutting & mixing including electric tools such as sandwich toasters to consolidate and develop practical skills Evaluate existing breakfast cereals Compare own breakfast design to criteria	Consider different edible containers to support the structure of lunchtime foods	Make a variety of items suitable for breakfast or packed lunch, including using eggs. Consider where items come from.
Summer 2024	Snacks & Desserts Work to Design Criteria to make healthy snacks Use equipment for cutting & mixing including electric tools such as mixers to consolidate and develop practical skills Evaluate existing snack products Compare own snack design to criteria	Consider how different ingredients can be used to set a dessert	Make a variety of items suitable for snacks or desserts. Consider where different ingredients come from.



Key Stage 2 Formal Curriculum

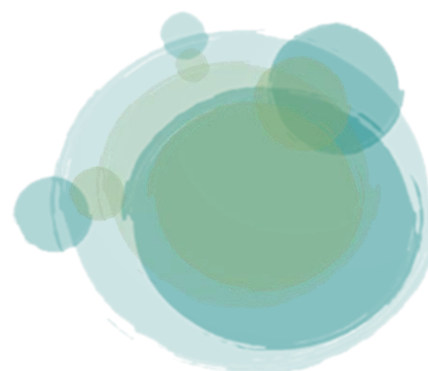
Term	Theme	Technical Knowledge	Cooking/Nutrition
Autumn 2022	Fruit & Vegetables Taste ready made soups and use results to devise own product from simple design criteria (Chunky/smooth. Thick/thin) Discuss ideas with others and create sketch/diagram of product Use equipment for cutting and blending(joining) to make fruit & vegetable dishes including soups and baked fruit dishes Taste a range of soups and use results to develop own criteria and design Compare finished products to design criteria and give thumbs up/down, ask others to judge product	Use a range of ingredients and techniques to make different types of soups to show different textures Programme different pieces of equipment (microwave, soup maker) to prepare different products	Explore fruits & Vegetables in season and consider ingredients that can be combined to make all-in one balanced dishes Use a range of different techniques to make a variety of different soups
Spring 2023	Bread, Rice and Pasta Taste different pizzas and use results to devise own product from simple design criteria (thick/thin base, choice of toppings) Discuss ideas and record using sketches/diagrams Use equipment from a selection to cut, grate and shape pizzas and other products made from starchy carbohydrates Taste & evaluate a variety of different pizzas Compare finished products to design criteria and give thumbs up/down and ask other people what they think)	Consider how different bases affect the structure of pizzas and consider how the addition of other ingredients affects the strength of the finished product	Explore a variety of 'Staple Foods' from different parts of the world & discuss how these can be used in nutritionally balanced dishes. Use a range of techniques and equipment to make products that include a balance of nutrients
Summer 2023	Meat, Fish & Alternatives Taste a range of items for people with different dietary needs that could be used in a burger – hamburger, sausage, veggie sausage, fish cake, halloumi and use results to devise own burger meal Discuss ideas and record using sketches/diagrams Use equipment from selection to consolidate cutting, spreading and mixing skills learnt throughout the year and to develop safe working on the hob and with the oven Taste & evaluate possible options for a burger and use results to devise own product Consider success of own product and ask for others' opinions	Use different equipment such as timers and thermometers to ensure success of product	Use meat, fish & alternatives including pulses and vegetable proteins to make balanced and varied dishes.

Term	Theme	Technical Knowledge	Cooking/Nutrition
Autumn 2023	Dairy & Fats Taste different cheeses and consider their properties for making different dishes. Work to Design Criteria for making a range dishes using cheese. Discuss ideas and use sketches and diagrams to explain and record ideas Use equipment for cutting, mixing, blending and baking including electric tools consolidate and develop practical skills Taste and evaluate different cheeses and consider how to use in own products Consider others' views when deciding on success of own product	Consider how fat content affects texture (structure) of food	Consider how to balance dishes that include high saturated fat ingredients such as cheese. Discuss lower saturated fat alternatives Make a variety of dishes using new equipment and techniques
Spring 2024	Breakfast & Lunch Taste different egg dishes that may be served for breakfast and use results to devise own egg based breakfast Discuss ideas and use sketches and diagrams to explain and record ideas Use equipment for cutting & mixing including electric tools such as sandwich toasters to consolidate and develop practical skills Evaluate dishes using eggs for breakfast and use results to develop own idea Consider own and others' views when deciding upon success of product	Consider how eggs provide structure to foods when heated up	Make a variety of items suitable for breakfast or packed lunch ensuring a good balance of nutrients. Use a range of cooking techniques to produce different items
Summer 2024	Snacks & Desserts Taste different chilled desserts and use results to devise criteria for own chilled dessert Discuss ideas and use sketches and diagrams to explain and record ideas Use equipment for cutting, mixing & blending including electric tools such as mixers to consolidate and develop practical skills Evaluate existing dessert products and use results to develop own idea . Consider own and others' views when deciding upon success of product	Consider how different ingredients can be used to set a dessert	Make a variety of items suitable for snacks or desserts including a balance of ingredients



Key Stage 2 Semi-Formal Curriculum

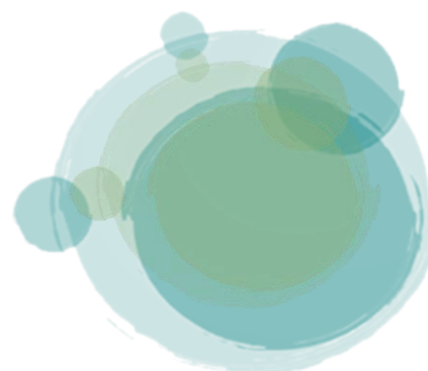
Term	Theme	Technical Knowledge	Cooking/Nutrition
Autumn 2022	Fruit and Vegetables Taste a range of soups and, by indicating choices, communicate ideas for own product Use equipment, with support for cutting (Kiddicutter knives) and joining (blending) to make soups Taste a range of soups and begin to indicate like/dislike Compare finished products (to design criteria) and give thumbs up/down	Investigate how soups can have different textures because of different ingredients or how they are prepared	Explore fruits & Vegetables in season Use different pieces of equipment to prepare different types of soup
Spring 2023	Bread, Rice & Pasta Taste a range of pizzas and, by indicating choices, communicate ideas for own product Use equipment, with support, from a selection to construct pizzas and other products made from starchy carbohydrates Taste & evaluate a variety of different pizzas by indicating like/dislike Compare finished products(to design criteria) and give thumbs up/down	Investigate how pizzas can have different textures when made with different bases and toppings	Explore a variety of 'Staple Foods' from different parts of the world & discuss how these can be used in multi-cultural dishes. Begin to make products that include a balance of nutrients
Summer 2023	Meat, Fish & Alternatives Taste a range of options for a burger filling and, by indicating choices, communicate ideas for own product Use equipment, with support, from a selection to consolidate cutting, spreading and mixing skills learnt throughout the year Consider qualities of various options for burger fillings Evaluate burger made to design criteria and indicate thumbs up/down	With support, build burger and explore how to make stable construction	Use meat, fish & alternatives to make balanced and varied dishes.



Term	Theme	Technical Knowledge	Cooking/Nutrition
Autumn 2023	Dairy and Fats Taste a variety of cheeses and indicate choices to evaluate their properties Indicate choices to design own product using cheese Use equipment, with support, for cutting & mixing including electric tools such as stick blenders to consolidate and develop practical skills Taste and evaluate different cheeses	Consider how fat content affects texture (structure) of food	Make a variety of sweet & savoury dishes using different cheeses and other dairy products. Discuss where dairy products come from
Spring 2024	Breakfast & Lunch Taste different egg dishes that may be served for breakfast and indicate preferences. Make choices to devise own design for egg based breakfast dish Use equipment, with support, for cutting & mixing including electric tools such as sandwich toasters to consolidate and develop practical skills Evaluate existing egg-based breakfast dishes	Investigate how eggs provide structure to dishes when heated	Make a variety of items suitable for breakfast or packed lunch, including using eggs. Consider where items come from.
Summer 2024	Snacks & Desserts Taste a range of chilled desserts and by indicating choices, communicate ideas for own product Use equipment, with support, for cutting & mixing including electric tools such as mixers to consolidate and develop practical skills Evaluate existing dessert products	Consider how different ingredients can be used to set a dessert	Make a variety of items suitable for snacks or desserts. Consider where different ingredients come from.

Key Stage 3,4,5

Pupils may follow the relevant units in OCR Life and Living Skills Entry Levels 1, 2 and 3



Curriculum Impact

The following National Curriculum End Points are taken into consideration when assessing pupils' progress:

Key Stage 1:

Pupils should be taught to:

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

Key Stage 2:

Pupils should be taught to:

- 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

Key Stage 3,4 and 5:

Pupils will be assessed according to the Accreditations they are following.

