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| St Julie Catholic Primary School - DT | | |
| DT – Summer Term | Year: 6 | **Unit Title: Food- Chicken Caesar salad wrap** |



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| Vocabulary | |
| Cultural Foods | Foods that represent a region or a belief. |
| Nutrition | Food necessary for health & growth. |
| Diversity (diet) | A variety of foods consumed by  someone’s beliefs or religion. |
| Seasonality | Foods grown by the times or weather of a region. |
| Affordability | Cost of a diet relative to household income. |

**What should I already know?**

* Have knowledge & understanding about food, hygiene, nutrition, healthy eating, and a varied diet.
* Be able to use appropriate equipment & utensils.
* Experience of foods that celebrate culture and seasonality.
* Understand where food comes from.

**Can I make a chicken Caesar salad wrap for a diverse diet?**

A plate of food

Description automatically generated with medium confidence



**What foods are culturally diverse?**



* Investigate cultural foods from around the world.
* Food for special events/seasons/festivals.
* Cultures/celebrating diversity.
* Growing, rearing food & sustainability.

A person kneeling in a field of wheat

Description automatically generated with low confidence

**How do I make a Chicken Caesar salad wrap for a diverse diet?**

1. Can children investigate, analyse and evaluate how diverse cultures consume different food types?
2. Can children explore diverse ways of combining foods for dietary requirements?
3. Can children make a set of ingredients for a chicken Caesar salad wrap?
4. Can children explore various cutting, chopping & measuring techniques?
5. Can children follow a recipe to make a chicken Caesar salad wrap?
6. Can children evaluate their product?

**Skills recap:**

* Select from and use a range of tools and equipment to perform practical tasks e.g., measuring, chopping, peeling.
* Select from a wide range of ingredients.

**DT Skills**

* Select from and use a wider range of tools and equipment to perform practical food preparation tasks.
* Understand and apply the principles of a healthy and varied diet
* Prepare and cook a variety of 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.

**Curriculum links:**

Mathematics – Measure mass g/kg, use conversions.

Science – The body, Diet, Nutrition, Food Groups.

Computing – Researching cultural food diversity.



