

### Medium Term Planning Summer 2019 Year 4 D&T – Super Salads

<u>Week</u>	<u>Learning Intention</u>	<u>Outcome</u>
1	LI: To carry out a taste test on different salads.	Provide children with a number of different salads and have them evaluate each one. Include salads which contain a range of ingredients – e.g pasta, couscous, fruit etc.
2	LI: To identify where ingredients that can be used to make a salad come from.	Discuss what type of ingredients are grown, reared and caught to make a salad. Children have been growing lettuce, tomatoes and herbs for this unit, think about other types of food that we could grow in the U.K. and ingredients which would have to come from abroad.
3	LI: To identify the health and safety risks that come with preparing food.	Discuss food safety and hygiene practices. Explain how to safely carry out techniques such as peeling, chopping, slicing, grating and mixing etc.
4	LI: To design a salad in groups.	Children think about different taste combinations and design their own salad. Encourage them to use the items that we have been growing in the school garden and get them to think about the carbon footprint of different types of foods and the importance of eating food that is grown locally.
5	LI: To make a salad.	Children work in groups to make the salads they have designed. Ensure they follow procedures for safety and hygiene.
6	LI: To evaluate the salads.	Children evaluate what went well and what they would do differently next time.