

All children – regardless of gender, starting point or background – will have the opportunity to engage with a high-quality design technology education. They will be equipped with the knowledge, skills and vocabulary to use creativity and imagination to design and make products that solve real and relevant problems in a variety of contexts. We intend to inspire a sense of enjoyment and curiosity about design technology.

## Cooking and Nutrition — Soup Kitchen

Autumn 1

### Igniting Prior Knowledge:

Year 3 (Cooking and Nutrition - Roman Bread)

Year 4 (Cooking and Nutrition – Healthy Omelettes)

Year 5 (Cooking and Nutrition – Roberts Bakery Bread)

### Key Vocabulary:

- Soup kitchen
- Presentation
- Appeal
- Garnishing
- Finishing
- Seasoning



### New Knowledge:

- A range of utensils and equipment can be used to prepare food e.g. potato peelers, graters, knives.
- A range of techniques can be used e.g. peeling, chopping, slicing, grating, mixing.
- Heat sources can be used to cook food e.g. cooker for boiling soup.
- The appearance of the product – shape, decoration and colour – is known as finishing.
- Seasons may affect the food available.
- Seasoning is when salt, herbs, or spices are added to food to enhance the flavour.
- Seasoning is important, as it creates flavoursome food.
- Seasoning is important as it creates flavoursome food.
- Traditionally, 'soup kitchens' are a place where food is offered to the hungry, usually for free or sometimes at a below-market price. They are frequently located in lower-income communities, and often staffed by volunteer organisations, such as church or community groups.

