 **Threshold Concepts and Subject Progression**

**Technology**

**Year: 5 Unit Name: The Wonderful World of Food**

|  |
| --- |
| **What do I need to know from previous learning?** |
| Adjectives used to describe sensory analysis.  Read and follow simple instructions.  Have a basic understanding of personal hygiene.  Have a simple knowledge of how to maintain a healthy lifestyle.  Understand/be able to weigh and measure.  Tell the time using an anolgue clock.  The location of continents and some countries of the world.  Draw basic shapes/design ideas and label the main features. |
| **What do I need to learn? What do I need to remember?** |
| * Understand the importance of and be able to use the Eatwell Guide * How to use a safe a knife safely * Use basic kitchen equipment * Use the oven safely (grill, hob oven) * Prepare a range of fresh ingredients * Weigh and measure ingredients * Create a dish that considers the Eatwell guide and identifies nutritional value * How to use sensory analysis to explore combination foods * Be able to follow food hygiene rules: how to wash up, dry and store equipment, safe storage of ingredients before cooking and after, personal hygiene and classroom health and safety. * Be able to adapt and follow recipes using suitable ingredients * Understand where ingredients come from (from field to fork) |
| **How can I extend this learning?** |
| Be able to proportion and scale ingredients to adapt a recipe.  Investigate key nutrients in greater depth.  Use shopping as an investigation task – product availability/season produce, packaging, provenance, weight. |