



Planning, designing and making process

Design brief: To research, prepare and taste food for a Jubilee picnic.

Possible Experiences

- Food tasting of possible ingredients.
- Outside agencies or parents with a background in cooking to visit.
- Exploring seasonality and time of year.
- Using the correct equipment to prepare and make.
- Research into ingredients including costs, supermarket v local, organic v non-organic.
- Record children preparing and tasting their finished food for the Jubilee Picnic.

Health and Safety



Key Vocabulary

- Diet
- Hygiene
- Safety
- Health
- Seasonality
- Ingredients
- Chopping
- Dicing
- Peeling
- Cutting
- Grating
- Slicing
- Measuring
- Pouring
- Stirring
- Temperature
- Simmering
- Recipe

Key vocabulary, knowledge and understanding

Learning how to cook is an essential life skill – healthy diet.

Look at foods in the commonwealth and traditional British picnic foods.

How to prepare and cook food safely.

Understand where and how ingredients are grown – seasonality and links to shopping local.

Research and evaluate existing ingredients for their own picnic food.

Choose the correct equipment for the task and use safely.

Create and follow a recipe.

Understand a range of cooking techniques and how to use them correctly.

Language to use when evaluating their own or their peers work.