

Learner Observations



Year 6



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Notes

Our gardening and cooking curriculum is designed to cover a range of National curriculum objectives from Science and Design Technology. Over the course of their time with us here the children will have had a wealth of experience gardening and cooking and understanding all the intricacies behind these fun activities.

Observed By

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Aspects contributed to by this experience:

- identify how animals and plants are adapted to suit their environment in different ways and that adaptation may lead to evolution
National Curriculum Science > Science > Evolution and inheritance > Year 6
- find out and describe how plants need water, light and a suitable temperature to grow and stay healthy
National Curriculum Science > Science > Plants > Year 2
- identify and describe the functions of different parts of flowering plants: roots, stem/trunk, leaves and flowers
National Curriculum Science > Science > Plants > Year 3
- explore the requirements of plants for life and growth (air, light, water, nutrients from soil, and room to grow) and how they vary from plant to plant
National Curriculum Science > Science > Plants > Year 3
- identify and name a variety of common wild and garden plants, including deciduous and evergreen trees
National Curriculum Science > Science > Plants > Year 1
- observe changes across the 4 seasons
National Curriculum Science > Science > Seasonal changes > Year 1



- describe the differences in the life cycles of a mammal, an amphibian, an insect and a bird
National Curriculum Science > Science > Living things > Year 5
- give reasons for classifying plants and animals based on specific characteristics
National Curriculum Science > Science > Living things > Year 6
- observe and describe how seeds and bulbs grow into mature plants
National Curriculum Science > Science > Plants > Year 2
- identify and describe the basic structure of a variety of common flowering plants, including trees
National Curriculum Science > Science > Plants > Year 1
- use the basic principles of a healthy and varied diet to prepare dishes
National Curriculum Design and Technology > Design and Technology > Cooking and nutrition > Key Stage 1
- understand where food comes from
National Curriculum Design and Technology > Design and Technology > Cooking and nutrition > Key Stage 1
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
National Curriculum Design and Technology > Design and Technology > Cooking and nutrition > Key Stage 2
- understand and apply the principles of a healthy and varied diet
National Curriculum Design and Technology > Design and Technology > Cooking and nutrition > Key Stage 2
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.
National Curriculum Design and Technology > Design and Technology > Cooking and nutrition > Key Stage 2
- select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics
National Curriculum Design and Technology > Design and Technology > Make > Key Stage 1
- select from and use a wider range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing], accurately
National Curriculum Design and Technology > Design and Technology > Make > Key Stage 2
- select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
National Curriculum Design and Technology > Design and Technology > Make > Key Stage 1