



## Year 4 Medium Term Planning for the Learning Challenge Curriculum

Term: Autumn

DT Project: Fake Away Pizzas

<u>Previous Learning</u>	<u>New Knowledge /Consolidation</u>	<u>End of Project Outcome</u>	<u>Environmental Links</u>	<u>Key Inventors/People</u>	<u>Project Vocabulary</u>
Pupils considered how uncooked ingredients combine in a Fruit Salad in Key Stage 1.  Basic chopping techniques (claw).	Building on chopping ingredients to shape using the bridge & claw technique.  Combining ingredients & considering layout.  Using an oven to cook safely.	To create a fake away pizza with a wrap base using the most popular ingredients from their class. To consider how flavours combine and how to present their toppings to make the overall dish attractive to the consumer.	Explore if materials used can be reused or recycled and if so discuss how (Food waste, compared to paper, compared to plastic).	Morrisons Supermarket – Investigating how they create their pizzas (recipes & distribution of ingredients).	Investigate Preparation & Hygiene CAD Recipe Seasoning Technique (claw & bridge) Dice Temperature Review & Evaluate

Section	Lesson	Key Skills	Learning Objective & Activity
Explore	1	<ul style="list-style-type: none"> <li>Evaluate ingredients based on taste, availability &amp; aesthetics.</li> <li>Begin to appreciate the global impact of using sustainable &amp; recyclable materials.</li> </ul>	<p><b><u>To collect data in order to determine the most popular ingredients</u></b> As a class vote on possible ingredients &amp; record votes to determine the most popular toppings. Use an Excel spreadsheet to show which toppings the class prefer using custom sort &amp; the chart wizard.</p> <p><b><u>To appreciate the variety and cost of different ingredients</u></b> Use search to locate the most popular pizza ingredients (voted on as a class) using supermarket website(s). Explore &amp; discuss country of origin. <a href="https://www.tesco.com/groceries/">https://www.tesco.com/groceries/</a> <a href="https://groceries.morrisons.com/browse">https://groceries.morrisons.com/browse</a></p>
Plan	2	<ul style="list-style-type: none"> <li>Create multiple design ideas and refine them.</li> <li>Use sketches and CAD for clarity.</li> <li>Plan the making process and required materials.</li> <li>Develop a simple design criterion as a class.</li> </ul>	<p><b><u>To consider layout, presentation and flavours when combining ingredients.</u></b> Use a Seesaw template to list the ingredients for the Pizza. Rapid graspers to use the text tool to explain their design choices.</p> <p>Use pens and tools to create a computer aided design of how the ingredients will be set out/presented.</p>

			<p>Insert a graph showing the most popular ingredients from the class vote.</p> <p>Create a design criteria to track the making process (as a class).</p>
<b>Make</b>	<b>4&amp;5 (possible double)</b>	<ul style="list-style-type: none"> <li>Prepare food safely and hygienically.</li> <li>Recognise &amp; appreciate some methods &amp; practices to ensure cooking appliances are used safely &amp; efficiently.</li> </ul>	<p><b><u>To work hygienically to prepare a pizza using different techniques (chopping, peeling, slicing, spreading).</u></b></p> <p>Manipulate different ingredients to prepare a wrap-based pizza, considering layout and presentation (with reference to pre-planning).</p> <p>Appreciate how to ensure we work hygienically when preparing food. Class discussion based on <i>Introduction to Food Hygiene Video</i>:  <a href="https://www.youtube.com/watch?v=pLJ703rOTq4">https://www.youtube.com/watch?v=pLJ703rOTq4</a></p> <p>Discuss &amp; explore how an oven functions (including temperature and timer) and discuss the risks/how to use it safely. Cook &amp; taste store bought pizza, mirroring the toppings from the fake-away pizza.</p>
<b>Evaluate</b>	<b>4&amp;5 (possible double)</b>	<ul style="list-style-type: none"> <li>Identify strengths and weaknesses in a product.</li> <li>Explain what went well and what could be improved.</li> <li>Use design criteria for product evaluation.</li> <li>Taste test &amp; compare to assess if the product meets their design brief.</li> </ul>	<p><b><u>To consider how successful their finished pizza was in relation to their initial ideas &amp; design.</u></b></p> <p>Complete Seesaw template considering if they followed their design and how the pizza they produced differed from their original design.</p> <p>List 3 changes that they could make to improve their pizza.</p> <p>Indicate if they preferred the store prepared pizza or their own.</p> <p>Insert an image of their completed pizza.</p>

<b>Substantive Knowledge</b>	<b>Disciplinary Knowledge</b>
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