



Year 3 Medium Term Planning for the Learning Challenge Curriculum

Term: Autumn DT Project: Mexican Nachos

<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>
Children have prepared Fruit Salad in Y1 learning basic chopping of ingredients and considering how they work together.	Children learn where ingredients come from. Children learn foods from different cultures.	To make guacamole and salsa to be used to make Mexican nachos.	N/A	N/A	Equipment Peel Ingredients Cut Chop Dice Recipe Seasoning

Section	Lesson	Key Skills	Learning Objective & Activity
Explore	1	<ul style="list-style-type: none"> • Taste and explore shop bought salsa and guacamole • learn foods from different cultures 	<p><u>To learn foods from other cultures</u></p> <p>learn where ingredients come from</p> <p>learn how ingredients are grown</p> <p>learn how ingredients are harvested</p> <p>learn seasonality of ingredients</p>
Plan	2	<ul style="list-style-type: none"> • Create a recipe for salsa and guacamole 	<p><u>To create a recipe to follow</u></p> <p>Work collaboratively as a class to design a recipe to follow when making salsa and guacamole.</p> <p>Take part in a class discussion based on ingredients, likes and dislikes.</p>

			Share ideas and opinions with others.
Make	3	<ul style="list-style-type: none"> • Use selected utensils and equipment • Follow a recipe • Accurately prepare, peel, measure, cut, chop and season ingredients. 	<p><u>To prepare and cook ingredients accurately</u></p> <p>Prepare ingredients (onions, tomatoes, avocados, limes, lemons, garlic) using appropriate peeling, cutting and chopping skills.</p> <p>Follow a recipe.</p> <p>Class discussion to provide solutions to any problems encountered.</p> <p>Work collaboratively to accomplish tasks.</p>
Evaluate	4	<ul style="list-style-type: none"> • Use sensory analysis to evaluate the product made. 	<p><u>To analyse and evaluate food from other cultures</u></p> <p>Consider the smell, taste and appearance of the salsa and guacamole made to produce a sensory analysis.</p> <p>Consider likes and dislikes the product made.</p> <p>Consider what could be improved or done differently next time.</p>