FOOD SCIENCE – YEAR 6	
AUTUMN TERM	
<ul> <li>Pupils will have the opportunity to develop the following skills:</li> <li>Select from and use a wide range of tools and equipment to perform practical tasks</li> <li>Select from and use a wider range of ingredients according to their functional properties</li> <li>Evaluate their ideas and products and consider the views of others to improve their work</li> </ul>	<ul> <li>Cooking &amp; Nutrition – pupils will have the opportunity to develop their knowledge about:</li> <li>Use a wider range of equipment and ingredients including the grill</li> <li>Consider the presentation of their dishes</li> <li>Explore ingredients and how they get from farm to fork</li> <li>How chocolate is produced</li> </ul>
SPRING TERM	
<ul> <li>Throughout the term pupils will have the opportunity to develop the following skills:</li> <li>Select from and use a wide range of tools and equipment to perform practical tasks</li> <li>Use knowledge of ingredients to adapt recipes</li> <li>Prepare some simple recipes including healthy salads</li> <li>Evaluate their ideas and products against their own design criteria</li> <li>The safe use of a knife</li> </ul>	<ul> <li>Introduction to Food – pupils will have the opportunity to develop their knowledge about:</li> <li>How to work safely and hygienically with food</li> <li>The names of some basic equipment</li> <li>A healthy diet using the Eatwell Guide</li> </ul>
SUMMER TERM	
<ul> <li>Pupils will have the opportunity to develop the following skills:</li> <li>Use research and develop design criteria to inform the design of their beanie buddy</li> <li>Select from and use a wide range of tools and equipment to perform practical tasks</li> <li>Evaluate their ideas and products against their own design criteria</li> </ul>	<ul> <li>how to work safely with textiles equipment</li> </ul>