

Key stage 2

1. understand and apply the principles of a healthy and varied diet
2. prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
3. understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

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| Current 5/6Year A | A1 Biscuit making and packing | DT only | DT only |
| Current 5/6Year B | DT only | DT only | DT only |
| Other opportunities | Science: Changing state History : Healthy Diet: History: WWII | | DT: Bread Science: Growth of Humans |
| | <i>Geography: where and how foods are grown covered 3/4 Jungle ?</i> | <i>Geography seasonality</i> | History: Greeks feast? Covered 3/4 India ? |
| During Enrichment weeks pupils will look in more detail at the growing and rearing of ingredients through a Global awareness and Fairtrade activities | | | |