



Design and Technology

Year 4

Term 4

Topic: *Greek Meze*

Focus Form: Construction/**Food and Nutrition**/Textiles

Health and Safety Awareness: Knives, Ovens, Hobs

National Curriculum Objectives:

Design: "Design - Use research and develop design criteria to inform the design of appealing products that are fit for purpose, aimed at particular individuals or groups"

Make: Make - Select from a wide range of materials and components, including ingredients, according to their functional properties and aesthetic qualities."

Evaluate: "Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.

Technical Knowledge: Prepare and cook a variety of predominantly savoury dishes using a range of cooking technique.

understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

Techniques:

- Cutting
- Crushing
- Removing seeds
- Chopping
- Grating
- Peeling
- Kneading
- Baking

Context:

- Home
- Leisure
- culture

Prior Learning:

Bread making unit from year 3

Vocabulary:

Greek, salad, cucumber, onion, olives tomatoes, lettuce, feta cheese, dolmades, vine, rice, pitta bread, flatbread, rizogalo, cinnamon, spanakopita, spinach, houmous, moussaka, minced, meat, aubergine, cheese sauce, tzatziki, yoghurt, mint,

Knowledge:

To understand how food is grown in different countries and used in different dishes.

To use this knowledge to make Greek food.

Skills:

Work confidently, within a range of contexts, such as the home, school, leisure, culture.

Follow procedures for safety and hygiene

Use a wider range of materials and components than KS1, including food ingredients.

Healthy & Varied Diet.

Explore grown food (wheat.) and reared (pigs, chickens)

Know that food and drink are need for the body to be active/ healthy. • Peeling, chopping, slicing, kneading, baking.

Existing products/designers:

Traditional Greek food.

End Point:

Create a recipe inspired by Greek food. (Share the food as a class)

Cross Curricular Links:

Geography- Greece

History- Ancient Greece

Oracy:

Discussion of food tastes and textures.

Wider Reading	Enrichment
Horrible Histories Ancient Greece So you think you've got it Bad? Ancient Greece The Greek Salad- Yannis Nikolakopoulos	Trying different Greek foods.

Lesson	Focus	Key Question
1	Evaluate	What is Greek Food? (Where does it come from, growing etc..)
2	Evaluate	What is Greek Food? (What it tastes like, evaluation of flavours)
3	Design	How can I design a Greek inspired dish?
4	Make/Skills-lesson	How can I prepare my dish?
5	Make	How can I cook my dish?
6	Evaluate	How can I evaluate my dish?