

Design Technology Cycle B Y 5 & 6

Cooking and nutrition - Developing a recipe



Lesson 1

How can we use research to understand how ingredients are reared and processed?

process



Lesson 2

How can we make adaptations to design a recipe?

preference



Lesson 3

How can we evaluate nutritional content?

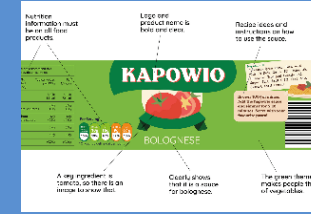
evaluate,



Lesson 4

How can we practise food preparation skills to safely cut ingredients?

hygiene



Lesson 5

How can we design a product label against a criteria?

design



Lesson 6

Assessment

How well can we follow and make an adapted recipe?

measure

What will we be learning about over the coming weeks?