

Global Foods- Picnics

Legacy



Prior Knowledge

During previous years, you have learnt the skills of cutting, mixing, combining. You will use these skills to plan, design and make your picnic.

In Class 1, you made sandwiches and in LKS2, you made pizza, you will use this knowledge to support you in making your picnic successful.

My Component Knowledge:

Lesson 1: I can investigate foods used at a picnic.

Lesson 2: I can describe the importance of food hygiene.

Lesson 3: I can consider possible dishes that can be included in a picnic.

Lesson 4: I can decide on a dish that I will make for our picnic. I can create a budget for my dish.

Lesson 5: I can create an invitation, food labels and ingredient labels for the dishes in our picnic.

Lesson 6: I can prepare, make and share products for a class picnic.

My Composite Knowledge:

I can follow hygiene and safety procedures to make certain foods, through understanding the properties and ingredients needed to produce foods suitable for a picnic.

My Powerful Knowledge:

I can follow a commercial process to build an event for other people. I can understand the importance of budgeting when preparing for an event.

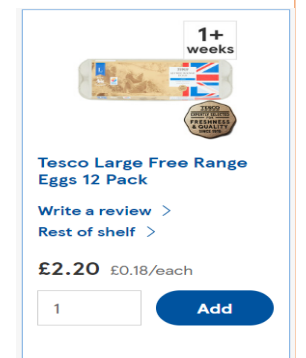
Key Vocabulary

Tier 1: Make, dishes, picnic, cook, bake, mix, ingredients

Tier 2: Design, research, brief, product, recipe, quantity

Tier 3: Prototype, evaluate, aesthetic

Tasty Summer Picnic Recipes That Aren't Sandwiches



What will be most cost effective?

How can I follow food hygiene procedures?

What dietary requirements do I need to think of?