



BRABIN'S ENDOWED PRIMARY SCHOOL

Class: Oak Year 5/6 Term: Summer 2025

Curriculum Unit -Food, Glorious Food

Key Learning Overview:-

History- children will continue their work on the Anglo-Saxons and Vikings with a focus this half term on Norse Culture. They will concentrate on how the society was structured, cultural beliefs and the difference between then and now.

DT- Children will evaluate existing food products from around the world in terms of user and purpose. They will then use what they have found to design a prototype product before using a range of cooking techniques, skills and ingredients to make their own dish.

Science- Through a series of investigations, children will compare and group together everyday materials on the basis of their properties and measure their effectiveness.

Writing Opportunities- we will write: a series of narrative pieces linked to Oliver Twist, leading on to the creation of a new chapter of our own. Children will also take part in a class debate.

Class Novel, key texts and extracts- Novel: Oliver Twist

Extracts of: Great Expectations, Nicholas Nickleby and discussion texts.

Curriculum Shapers

- Be Curious: develop an appreciation of and responsibility for the environment and experience contrasts with the other locations in the World
- Be Knowledgeable: develop subject specific language, manage, receive, record and apply information, nurture a thirst for knowledge and apply cross-curricular skills
- Be Adventurous: work practically on a large scale
- Be Creative: develop creative thinking skills and question why and what if
- Be Collaborative: respect the opinions and difference of others and value one's own perceptions and others
- Be Reflective: make lifestyle choices in relation to learning and identify new aptitudes
- Be Positive: value pupil voice and consider one's place in the world

Key Questions

- How is food different around the world?
- What is different about the food and ingredients in Lancashire?
- Where does our food come from and where is it sourced?
- Which countries are known for producing which types of food?
- Can we get all types of food in the UK?
- Which foods are natural? Which are man-made?
- Do different peoples eat different types of food? Is this a choice or from necessity?
- What can we learn about materials through carrying out investigations?

Key Skills Coverage - DT

Prior Knowledge

Year 1/2: The eat well plate and where food comes from
Year 1/2: Food technology- recipes
Year 3/4: Simple savoury foods and cooking techniques
Year 3/4: The eat well plate- food for purpose

Key Design Skills

Food

Cooking and Nutrition

- Know where and how ingredients are grown and processed

Technical Knowledge

- Know how to use utensils and equipment including heat sources to prepare and cook food

Design

- Sketch and model ideas to decide which idea to develop.

Make

- Weigh and measure using scales. Use a range of cooking techniques.
- Work safely and hygienically

Evaluate

- Give a report using correct technical vocabulary



Key Vocabulary

Diet-the food and drink usually eaten and drunk by a person or animal.

Healthy-being physically and mentally well-looking after your body

Nutrition- the process of eating and using the nutrients in food for living and growing.

Source- a place where food originates from

Seasonality- changes in available food due to the seasons

Key Technical Vocabulary

*ingredients *utensils

*combine *fold

*knead *stir

*pour *mix

* whisk * beat

*roll out * shape

* sprinkle *crumble

