

# Food Production

## Civilisation

### Prior Knowledge

Reception – Sort fruit and vegetables by taste, shape, size, colour, texture and simple food groups.

Talk about the changes that take place when food is shaped and mixed.

Year 1 - use the basic principles of a healthy and varied diet to prepare dishes.

Year 2 - Sort and classify an increasing range of food according to specific food groups.

Year 3 - Gain an understanding of the ways in which specific food groups apply to the principles of a health and varied diet.

Year 4 - Understand seasonality, know where and how a variety of ingredients are grown, reared, caught and processed.



### My Component Knowledge:

**Lesson 1:** I can brainstorm ideas to meet a design brief.

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

**Lesson 3:** I understand how to budget ingredients effectively.

**Lesson 4:** I recognise the role marketing has in food production.

**Lesson 5:** I can follow my plan using correct measures.

**Lesson 6:** I can sell and review my finished product.

### My Composite Knowledge:

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

### My Powerful Knowledge:

I can follow a commercial process to build an event that has multiple components to raise money.

### Key Vocabulary

**Tier 1:** flour, bake, sugar, mix, pour, beat, stir, whisk

**Tier 2:** ingredients, baking soda, hygiene, allergy, utensils, fold

**Tier 3:** batch, dietary, marketing, intolerance

What will be most cost effective?

What does batch produce mean?

How can I follow food hygiene procedures?

What dietary requirements do I need to think of?

