

World Kitchen Class 3

Essential Knowledge

By the end of this unit children will know...

- How to use maps and atlases to locate continents, oceans and countries around the world.
- How to extend their knowledge and understanding beyond the local area and the United Kingdom to include Europe, North and South America.
- Traditional cuisines which belong to different countries around the world.
- About the safe use of tools and equipment by undertaking a range of practical tasks, such as making products and cooking.
- How to use constructive feedback to improve what they design.

Launch

Visits and experiences:

 Invention test - Masterchef (Children to experiment with different ingredients and flavours to create an original dish).

Explore

- Research based on traditional cuisines of different countries around the world.
- Using atlases to locate continents, oceans, countries and capital cities on a world map.
- Explore how food habits have changed in the UK over the last 1000 years.
- Investigate issues of fair trade and famine.

Energise

- Food tasting celebration experience. Can the children guess which countries the food originates from?
- A trip to a local Supermarket.

Celebrate

South American food festival:
 A fusion of physical education
 (Zumba), Spanish, human
 geography and design and
 technology (tasting and evaluating food).

Aspirations

Children will understand the importance of particular job roles that are responsible for growing, transporting and using food produce, locally and internationally..

Enterprise

To understand how we play a role to different foods as customers and know how supermarkets play a role in accessing different foods.

Knowledge of the world

To know how food is transported and how this affects different economies and why foods grow in different places.

Core Subjects:

Links to theme

English

- Stories from other cultures.
- Instruction Writing
- Image poetry

Mathematics

Data Handling

 Collect, record and present data on a bar chart (favourite foods).

Space, shape and measures

 Using an atlas scale, calculate different distances from countries to UK.

Geometry

 Plot and read coordinates on a world map.

Science

Solids and Liquids

 Plan, carry out and evaluate an investigation re: what happens when some foods are heated and cooled?

British Values

To know some traditional British dishes, to consider how we can help local farmers.

World Kitchen Class 3: Theme Content

Personal Development

Spiritual

- Reflect on the lives of others around the world through drama.
- Recognise their own creativity when experimenting with a range of ingredients and planning their insulator.
- Explain some of the religious practices of individuals.

Moral

- Reflect upon their own views regarding Fair Trade and its impact of others.
- Recognise the impact of the inequality of food distribution on others.

Social

- Identify how different sections of society eat.
- Develop cooperation and collaboration via participation in the South American Food Festival.

Cultural

- Reflect on the way that cultures are represented in stories.
- Recognise similarities and differences between and within food cultures of other countries over time.
- Experience the significance of dance from other cultures.

Foundation Subjects

History, Geography and Citizenship

<u>Geography</u> - Ask and answer geographical questions about the human characteristics of a location. Explain own views about locations, giving reasons.

Use maps and atlases to locate countries. Use a range of resources to identify the key human features of a location. Describe geographical similarities and differences between countries.

<u>History</u> - Describe changes that have happened over time in British history. Describe the social and ethnic changes that have occurred in Britain over time.

<u>Citizenship</u> - Try different foods to expand their knowledge of different cultures. Consider global issues and act upon them.

Art and Design and Design Technology

<u>Art</u> - Develop ideas from starting points; collect information, sketches and resources; adapt and refine ideas; comment on artworks using visual language; replicate some techniques used by notable artists; evaluate their own art work and that produced by others.

<u>Design Technology</u> - Prepare ingredients; make products by working efficiently by carefully selecting materials; refine work and techniques as work progresses continually evaluating the product design.

Music, Languages and Physical Education

<u>Music</u> - Sing from memory with accurate pitch; Sing in tune.

<u>Languages</u> - Write a few short sentences using familiar expressions.

<u>P.E.</u> - Plan and perform and repeat sequences in a clear, fluent and expressive manner. Swimming

Computing	RE
To use some of the advanced features of apps and devices in order to communicate ideas (iMovie, puppet pals).	To study Hinduism within stories from other cultures