Y1

Inspired by… (Chef)	**Problem** **Something** **Somebody** **Some Purpose**	**Outcome**
Design	**Make** • To know that everyone should eat at least 5 portions of fruit and vegetables a day • To understand what foods grow at certain times of the year.	**Evaluate**

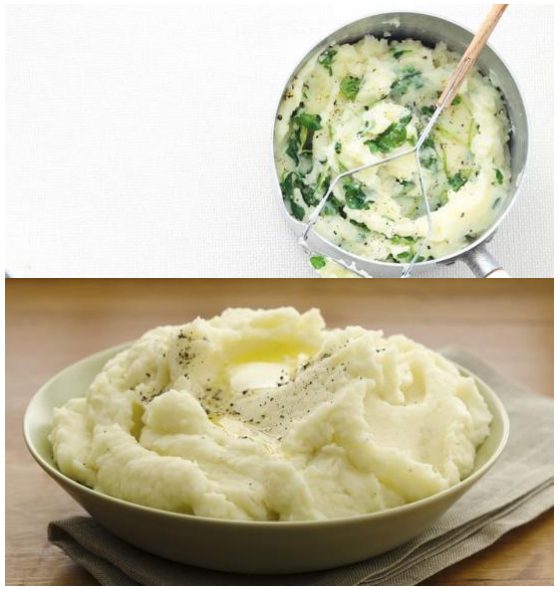
Y2

Inspired by… (Chef) James Martin - SpudUlike https://www.jamesmartinchef.co.uk/james-martin-restaurants/spudulike-by-james-martin/ 	**Problem** The only means of cooking and heating are an oven and hob. A knife is the only piece of equipment for cutting and shaping food. **Something** Baked potato with savoury toppings. **Somebody** Your peers **Some Purpose** Using a potato, toppings and limited tools, create a warm healthy meal.	**Outcome**  
Design • Can select appropriate ingredients in relation to their properties • Can draw and label what their	**Make** • Can cut, peel or grate ingredients safely and hygienically • Can measure and weigh	**Evaluate** Through discussion and peer assessment: • Can say what went well and what could be improved

intended product will look like • Can design a product according to a given simple three or four point design criteria • Can plan for a hygienic and safe environment to prepare their products in	ingredients using measuring cups or electronic scales • Can prepare simple savoury dishes safely and hygienically with or without a heat source • To know the difference between savoury and sweet • To know that there are different types of heat source • To know how to safely and hygienically prepare ingredients • To know the terms, cut, peel, grate • To know what measuring is and why it is important • To know some ways of measuring ingredients e.g. cups, scales	• Can reflect on the suitability of the product for the intended consumer • Can make improvements based on a prototype

Y3

Inspired by… (Chef)	Problem Something Somebody Some Purpose	Outcome
Design	**Make** • To know food categories	**Evaluate:**

Inspired by… (Chef) Hannah Glasse https://thefoodweknow.com/the-real-history-of-mashed-potatoes/ https://en.wikipedia.org/wiki/Hannah_Glasse 	**Problem** The only heat source available is a hob and to feed the intended consumer the food needs to be soft and non chewy. **Somebody** Toddler **Something** Mashed potato **Some Purpose** Using a potato, peeler and masher and some additional ingredients, create a mashed potato suitable for a young child.	**Outcome** 
Design • Can select appropriate ingredients in relation to their properties • Can draw and label (with added explanation and detail) what their intended product will look like • Can design a product according to a class created three or four point design criteria	**Make** • Prepare ingredients hygienically using appropriate utensils • Measure ingredients to the nearest gram accurately • Follow a recipe • Assemble or cook healthy ingredients (controlling the temperature of the oven or hob, if cooking) • To know that different utensils have different uses	**Evaluate:** Through discussion, peer assessment and in writing: • Can explain what went well and what could be improved • Can reflect on the suitability of the product for the intended consumer • Improve designs and products giving reasons for choices

	• To know what a recipe is and why it is used • To know that some ingredients are healthier than others • To know that temperature and cooking time can be controlled for different results	

Y5

Inspired by… (Chef)	Problem Something Somebody Some Purpose	Outcome
Design	**Make** • To know where food comes from: plants or animals • To know that food can be farmed, grown elsewhere (e.g. home) or caught	**Evaluate:**

Y6

Inspired by… (Chef) https://en.wikipedia.org/wiki/R%C3%B6sti#:~:text=R%C3%B6sti%20or%20r%C3%B6%C3%B6schti%20 https://www.greatbritishchefs.com/recipes/rosti-recipe#:~:text=TV%20presenter%20and%20chef%20John,potato%20dish%20at%20its%20best.&text=discover%20more%3A,Chip%20Recipes 	**Problem** You need to create a high end healthy meal using a potato but the only available heat source is a hob to fry on. **Something** Potato Rosti **Somebody** Restaurant customer **Some Purpose** Using a potato, grater and other tools, create a restaurant quality, healthy warm meal.	**Outcome** 
Design • Can make suitable choices about the storage and handling of ingredients	**Make** • Measure accurately and calculate ratios of ingredients to scale up or down from a recipe	**Evaluate:** Through discussion, peer assessment and in writing: • Can explain what went well and

• Can select appropriate ingredients in relation to their properties • Can draw and label (with added explanation and reasoning) what their intended product will look like • Can design a product according to an independently created design criteria	• Demonstrate a range of baking and cooking techniques • Follow given recipes, including healthy seasonal ingredients, methods, cooking times and temperatures • Apply the principles of a healthy and varied diet • To know how to use ratios in measuring ingredients • To know different baking and cooking techniques: roast, fry etc. • To know what a varied diet is	what could be improved • Can reflect on the suitability of the product for the intended consumer • Improve designs and products giving reasons for choices • Evaluate the design of projects and suggest improvements to the user experience • Refine given recipes and evaluate ways that it can be improved