

Value: Independence



Love Food!
Year 4

Start Date
Tuesday 27th
November

End Date
Friday 21st
December

Vision: In this set of learning experiences, we are aiming to change children's mind-set around healthy eating and show how a balanced diet is crucial to healthy living. We want children to be able to make informed, independent choices that will develop healthy attitudes towards eating and responsible attitudes towards food production for their long-term wellbeing; sharing this new learning with others to encourage them to make good choices about their lifestyles. The learning journey will extend their learning to encompass the concept of seasonality. Children will create a small, non-profit making pop up restaurant for the staff, using healthy, locally sourced raw produce working within economic constraints. By doing this, we are aiming to convince both ourselves and the adults that it is entirely possible to create healthy meals from scratch without it costing a lot or using a lot of time.

Respect	Independence	Creativity	English
<p>Be polite and courteous during group work, both for preparation of our food and whilst serving our customers</p> <p>Show respect for each other's ideas and opinions when working in a group, and consider and respect the opinions of the adults we speak to</p> <p>Demonstrate excellent customer service in our restaurant</p>	<p>Show independence by creating and following plans and prioritising tasks when cooking and completing other linked tasks such as making menus</p> <p>Meet deadlines and serve our customers promptly</p>	<p>Consider how recipes can be adapted to use seasonal ingredients</p> <p>Carry out regular reflections and evaluations and make changes where needed to improve what we are doing, whether it is practical or written learning</p>	<p>Design and Technology</p> <p>Science</p>
			<p>Maths</p>

Hook:

Jamie Oliver is well-known for his passion for getting us to make healthy food choices! We will watch a clip of him discussing the need to avoid processed food and cook as much food as possible using fresh ingredients. Pupils will walk into Broadstone and look at what types of foods are being sold and advertised. After returning to school, we will analyse what we have found and how this contributes to the choices we make when eating.

Challenge:

The Broadstone First School staff need persuading that it can be cheap, quick and easy to create delicious home-cooked meals without needing to rely on processed ready meals.

Outcome:

Learners will shop for, prepare and cook different recipes to serve to staff over three days at the end of term in a pop-up restaurant.

Learning through role play:

Learners will become chefs in our "restaurant kitchen". They will also become waiting staff on the days that the restaurant is being run.

Community Impact:

We will be convincing staff that it is easy and cheap to make food from fresh ingredients! The pupils will take on the responsibility for educating others and improving the lives of those around them!

<p>Computing: Learners will collect data about the food preferences and the understanding of their target market using a simple spreadsheet. They will be using an Publisher to produce high quality menus and advertisements, inserting pictures and text</p>	<p>Expert Input: Children will see a clip of Jamie Oliver talking about healthy eating – Jamie is well known for his strong feelings about making healthy food choices for a healthy life!</p>
<p>How you can help at home: Research Jamie Oliver’s campaigns.</p> <p>Take a look through your cookery books together at home.</p> <p>Look out for the country of origin, the Red Tractor Mark and other indicators of where food comes from when out shopping.</p> <p>Try encourage young ones to try new fruit and vegetables. What about adding one new fruit or veg to the weekly or monthly shop?</p> <p>Do you know anyone who has an allotment? A small-holding perhaps? Or maybe it’s time to get back out into the veg patch in preparation for the coming seasons! Take them shopping locally; ask the butcher or grocer some questions.</p> <p>Try growing something to eat – we realise this takes longer than the topic...but what about getting some cress seeds?</p> <p>As always, please support with spellings, reading and times tables.</p>	

Discrete Teaching Programmes (DTP’s):

Maths – column addition and subtraction methods, including problem solving up to 2-step problems; compare and classify geometric shapes; identify different types of angle; identify lines of symmetry; complete a simple symmetrical shape

PE – Tag rugby. We will also be incorporating the daily mile as often as is practical

We will also begin some transition activities in preparation for transfer to Broadstone Middle School in September 2019.

Steps to Success:**HOOK: Investigation of what food choices are advertised and available in the local area**

- Introduce Jamie's challenge
- Investigate and understand what is meant by the seasonality
- Understand the positive environmental and economic impact of locally sourcing ingredients
- Study different food groups and exploring the principles of healthy eating and a balanced diet
- Request business loan from School finance to set up restaurant
- Learning about the digestive system
- Researching the "food story" behind a range of different foods – how do they get from farm to fork?
- Survey staff for food preferences and as a class, store data on Excel spreadsheet
- Investigate, explore and select recipes meeting Jamie's brief and the target market's needs
- Prepare costings to meet restaurant budget
- Shop, prepare and cook menu ready for the 3 day opening
- Write a recipe for customers to take away with them to inspire them to cook from scratch locally and seasonally.
- Prepare menu cards, advertisements, recipe cards using publisher
- Prepare for opening

OUTCOME: Pupils will run a pop-up restaurant for staff

- Evaluate success our finished cooked products are. Investigate staff's opinion – did we persuade them it is easy to cook using fresh ingredients at home?

Evaluating Success:

Children will interview members of staff to assess how successful the restaurant was in convincing them to use more fresh ingredients and cook from scratch at home.