Design and Technology
Year 3: Autumn 2

Afternoon Tea

Key Vocabulary

Design, utensils, grow, seasonal, portion size, recipe, texture,

Learning enquiry question: *How can we follow food and hygiene practises in the kitchen to create tasty and appealing bread and sandwiches?*

Prior Learning

- Children learn about being healthy
- Children understand how to use tools safely

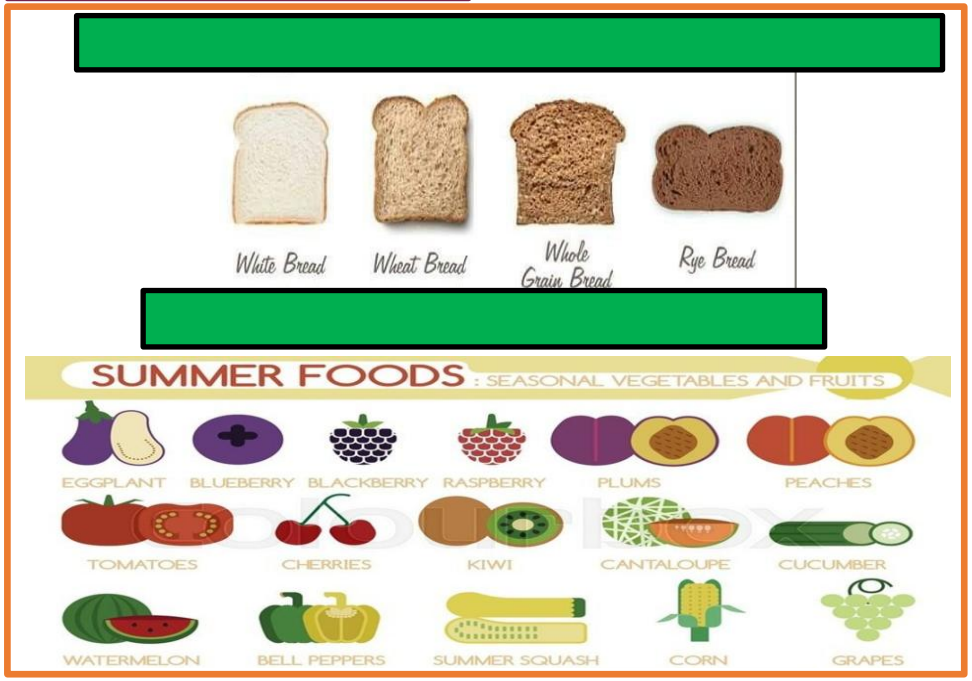
Curriculum Links-

- Geography- Britain, The beach and Seaside snacks

By the end of this unit, I will be able to:	SA	TA
Understand Healthy Food options		
Understand where food comes from (fruit & vegetables) and the time of year they are grown		
Know the appropriate use of tools when handling and manipulating ingredients		
Evaluate the taste and texture of my bread		

Consider healthy food options when planning your menu





Where foods come from

- **Organic** - nothing been added to help plants grow
- **Local** - from a nearby farm
- **Imported**- brough far away.
- Fruit develops from flower of a plant contain seeds
- Vegetables grow different parts o
- **Can you make seasonal choices for your fillings?**

What is a traditional afternoon tea?

