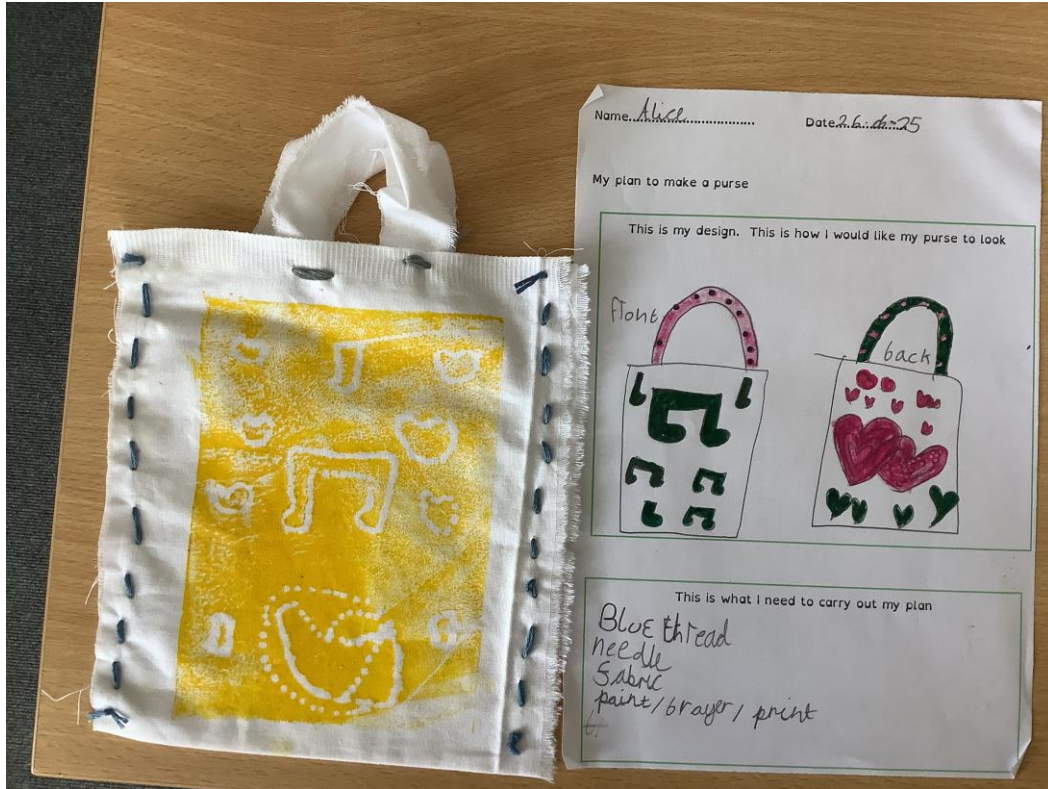
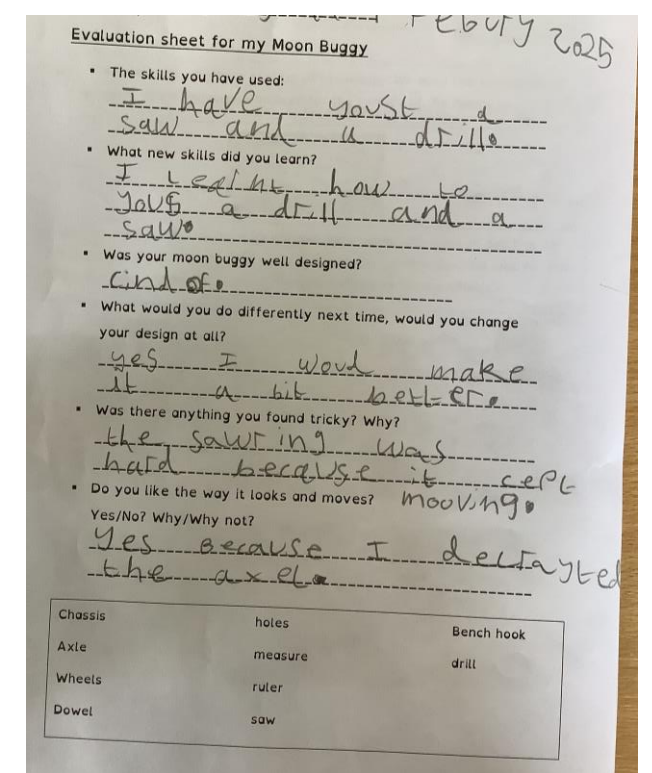
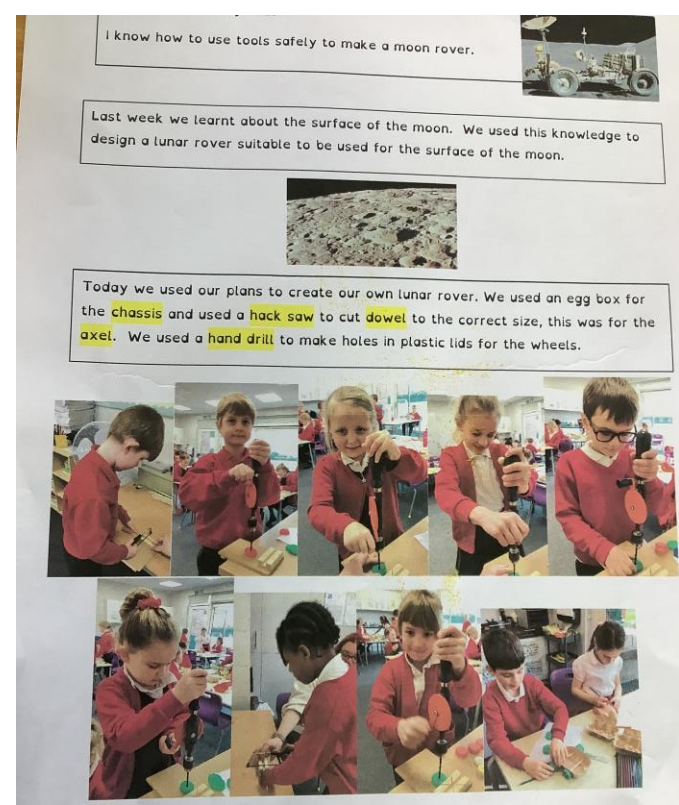


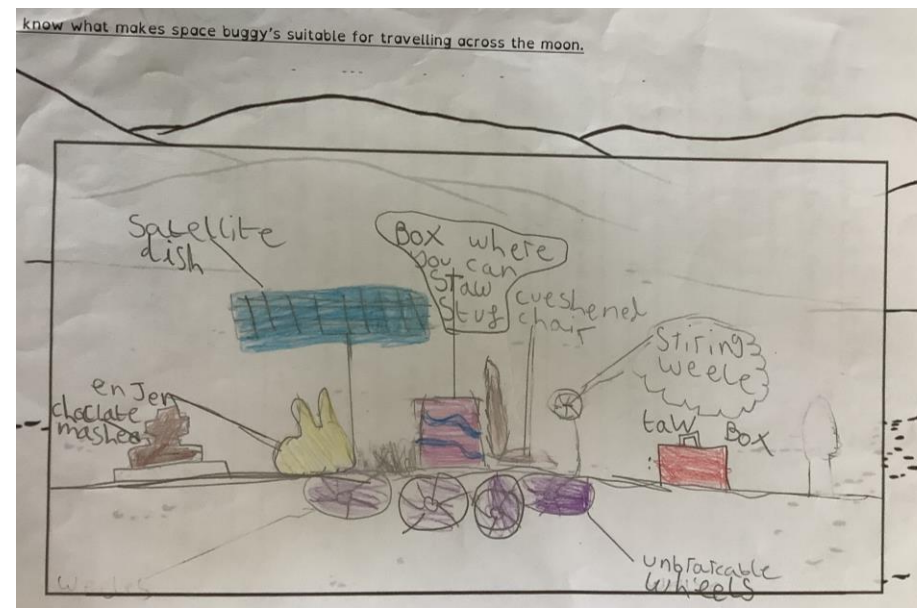
Year 2



Year 2 made small purses understanding the use of needle and thread.



Year 2 made moving vehicles including wheels and axles.



Year 2



Year 2 making healthy wraps.

Year 3

Evaluation sheet for food technology

Monday 11th December 2023

Dish Savory tart

Type of dish you have made:

Starter Meat Main Dish Vegetarian Main Dish
Side Dish Dessert Drink Other

The skills you have used:

chopping because I normally don't get to chop something so I did not do any thing about it.

What cooking preparation methods did you use:

(Baking) Refrigeration Marination
Freezing Microwave Grill

Were the flavours well chosen?

Not that much

What would you do differently next time, would you replace or remove any ingredients?

I would replace the leek with instead put a lot of cherries in it

Do you like the way it looks and tastes?

Yes/No? Why/Why not?

no why because it in the middle it is disgusting

Planning for food technology

What ingredients would you add to your tart?

Which food group do the chosen ingredients belong to? Place them in your well-balanced plate

Well-balanced plate

Ingredients: milk, cheese, ham, butter, oil, colly slope, leek, cherry, glower

My seasonal tart packaging

Back

Ingredients: leek, cauliflower, milk, butter, parsley, onion, glower

Front

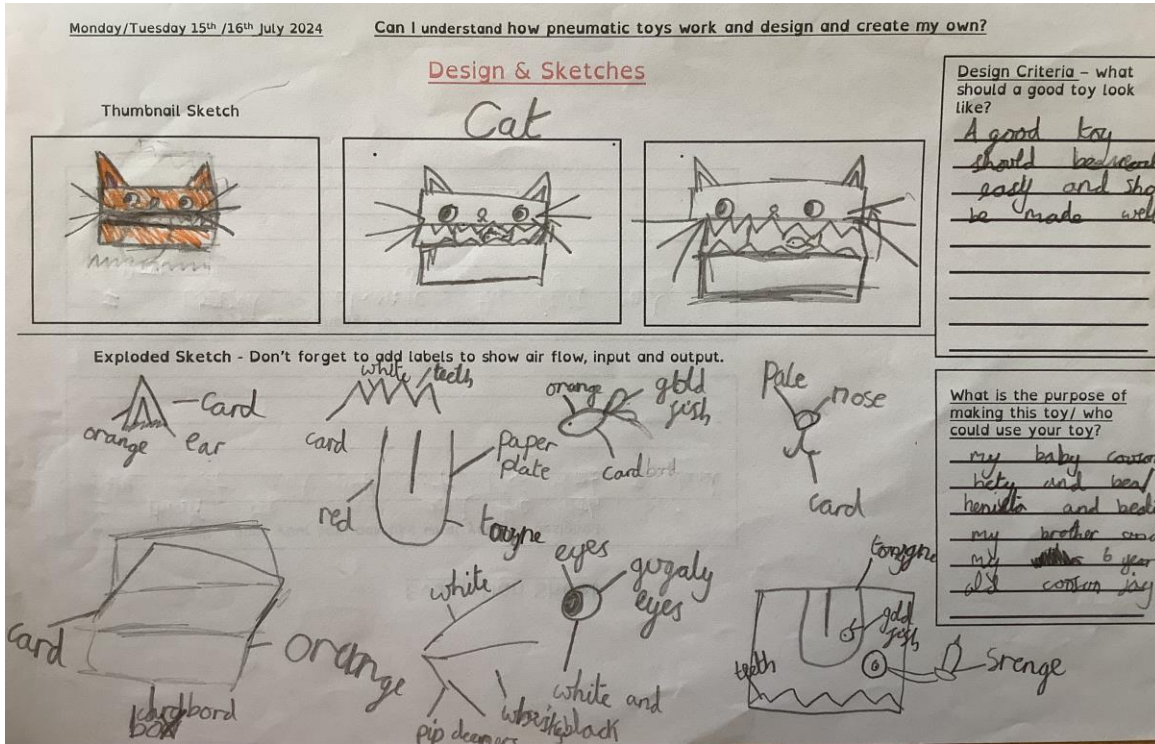
Ingredients: leek, cauliflower, milk, butter, parsley, onion, glower

Monday 11th December 2023

Year 3 learnt to make filled pasta on the Roman Day.



Year 3



Year 3 designed and made pneumatic toys using recyclable materials.



Year 4



Year 4 made traditional British baked goods - scones

Year 5

Date Wednesday 18th December
 ottoff

Evaluation sheet for Food technology

- What type of dish you have made:

Starter Meat Main Dish Vegetarian Main Dish
 Side Dish Dessert Drink Other

- The skills you have used:

chopping, slicing, peeling,

- What cooking preparation methods did you use:

Baking Refrigeration Margination
 Freezing Microwave Grill

- Were the flavours well chosen?

Yes they were amazing.

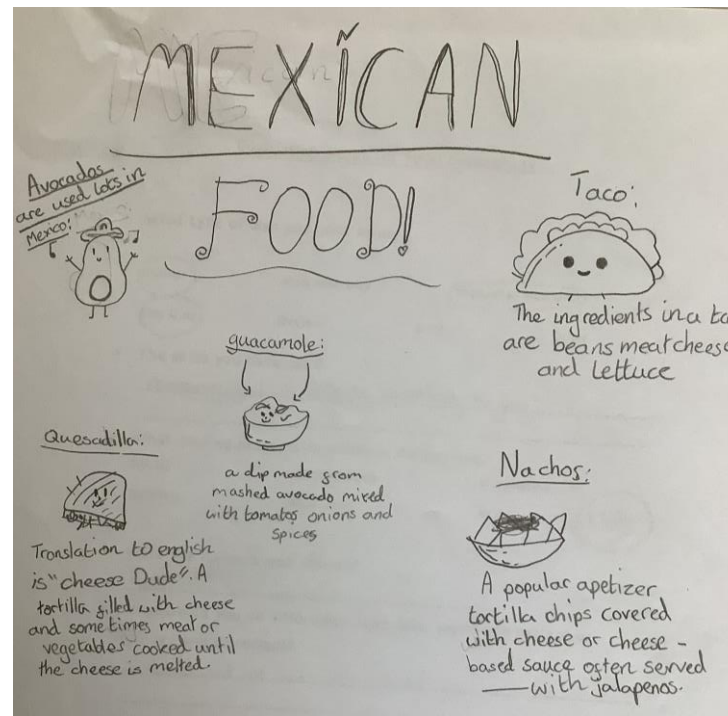
- What would you do differently next time, would you replace or remove any ingredient?

more cheese

- Do you like the way it looks and tastes?

Yes/No? Why/Why not?

Yes because it was so yummy but I didn't keep that nice



Thursday 3rd July 2025

I know how to design and make a bee hotel

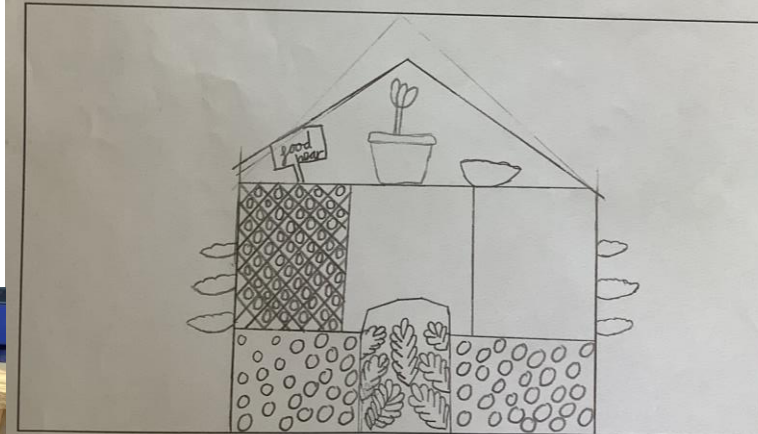
Objective (why are we making bee hotels?)

We are making bee hotels to help the bees.

List of materials

Bamboo
 Lavender
 Wood
 Shell

My design



Evaluation (what went well? What would you change next time?)

It went very well I really enjoyed it.

Year 5 researched about various Mexican dishes and cooked Quesadillas.

Year 5 made Beehouses using cutting and joining techniques.

Year 6 Year 6 prepared curry.

October 2024
Planning

Can I research and plan how to make a curry?

Dish curry

Curry base ingredients:

- oil
- onion
- tomato paste
- ginger
- garlic
- spices
- fresh coriander

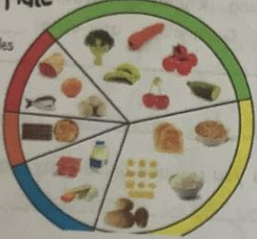
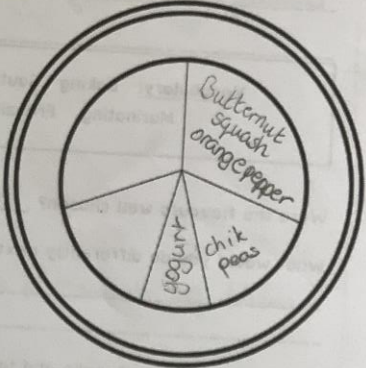
My chosen ingredients:

- Butternut squash
- ~~beans~~
- chickpeas
- yogurt
- lentils

Which food group do the chosen ingredients belong to?
 Place them in your well-balanced plate.

Balanced Plate

- Fruit and vegetables
- Grains, cereals and potatoes
- Dairy products
- Meat, fish, nuts and eggs
- Fats and sugars

Why would learning how to make this dish be useful?
It would be useful as an easy thing to make.

Who would you like to cook this dish for and why?
I would cook this for my parents to show them what I have learnt.

Challenge: How much will your curry ingredients cost?

Evaluation

Type of dish you have made:

Starter	Meat Main Dish	<u>Vegetarian Main Dish</u>
Side Dish	Dessert	Drink Other

Skills and cooking preparation methods you used:
Chopping, peeling, boiling, measuring, stirring, marinating

Vocabulary: Baking Sauteing Chopping Kneading Grating Refrigeration
 Marinating Freezing Boiling Garnishing any other _____

Were the flavours well chosen? Yes because the flavours worked well together

What would you do differently next time, would you replace or add any ingredients?
I would put chicken in it and try new vegetables.

Do you like the way it looks and tastes?
 Yes/No? Why/Why not?
I really liked the way it looked and tasted

