



Great British Dishes										
G	Group: Year: Term:									
DT										
Lesson 1	Do children know the origins of some traditional English savoury dishes?									
	Can children cut and chop vegetables safely?									
	Can children combine ingredients and follow a recipe?									
Lesson 2	Can children name some English desserts?									
	Do children understand their RDA for sugar and how to identify the sugar content on food packaging?									
	Do children understand the seasonality of different British fruits?									
Lesson 3	Do children know how oats are grown, harvested and produced?									
	Do children know some traditional Scottish dishes and their main ingredients?									
	Can children design/follow a simple recipe?									
Lesson 4	Do children know some traditional Welsh dishes and their main ingredients?									
	Can children give their opinion of different ingredients?									
	Can children follow and ada	pt a given re <mark>ci</mark> pe?								
Lesson 5	Do children understand wha	at 'cuisine' m <mark>eans</mark> ?								
	Do children understand that other?	the cuisine of different countries	e <mark>s can influence</mark> and be similar to each							
		rd and share their knowledge?								
Lesson 6	Do children understand that different food products have different 'shelf-lives'?									
	Do children understand how to plan and cost a meal?									
	Can children give general ki	itchen health and safety advice?								

Copyright @ PlanBee Resources Ltd 2023

planbee.com