

DT Assessment Grid : The Food of West Asia : Year 5/6

The Food of West Asia																				
Group:		Year:		Term:																
DT																				
Lesson 1	Can children identify some of the produce available in 10th century Baghdad?																			
	Can children identify how to keep food fresh and preserve it out of season?																			
	Can children safely follow a recipe to preserve food?																			
Lesson 2	Can children identify the five tastes: sweets, sour, salty, bitter and umami and use sensory vocabulary to describe these?																			
	Can children select and combine different ingredients to make a labneh dish?																			
	Can children compare and evaluate the nutritional composition and flavour profiles of different dishes?																			
Lesson 3	Can children identify how nutritional needs differ by age and gender?																			
	Can children use nutritional labels to identify and compare the relative nutrients of different ingredients?																			
	Can children use their understanding of nutrition to create a meal plan suitable for the intended consumer?																			
Lesson 4	Can children propose ways to reduce the amount of fat, sugar and salt in a dish?																			
	Can children propose ways to increase the vitamin and mineral content, flavour and appeal of a dish?																			
	Can children use their understanding of nutrition to adapt a recipe and create an appealing, flavourful and nutritious dish?																			
Lesson 5	Can children safely use a range of food preparation techniques and cooking methods to prepare their dish?																			
	Can children use a range of cooking equipment safely?																			
	Can children use their knowledge of nutrition, flavour and aesthetics to compare and evaluate a range of dishes?																			