



Learning Module:
Food Technology - Healthy Soup

Outcomes for Pupils as a result of this module

| <u>Knowledge</u> | <u>National curriculum References</u> |
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| <ul style="list-style-type: none"> • Knowledge of healthy and balanced meal • Know that certain food stuffs are seasonal • Know that certain foodstuffs are grown or produced locally and that using locally-sourced products is good for the environment and local economy • Have an awareness of specific dietary requirements | <p style="text-align: center;">2L 2N 2N 2L</p> |
| <p><u>Skills</u></p> <ul style="list-style-type: none"> • prepare and cook a soup using seasonal produce • Use a variety of cooking skills • investigate and analyse a range of existing products • select from and use a wider range of tools and equipment to perform practical tasks • use research and develop design criteria to inform the design of innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups | <p style="text-align: center;">2M 2E 2C 2A</p> |
| <p><u>Understanding</u></p> <ul style="list-style-type: none"> • Use knowledge of different food types to plan and create a healthy, balanced and delicious soup • How to present food in an attractive manner • To understand that preparing a meal requires high standards of hygiene and apply this knowledge • To understand that preparing a meal requires planning, preparation, presentation and clearing away. | <p style="text-align: center;">2L 2A 2L 2M</p> |