



Digital Learners



Engineers



Global Enquirers



Designers

ASHINGTON
LEARNING
PARTNERSHIP



Healthy Citizens



Sustainability Ambassadors



Cultural Explorers



Careers



Healthy Citizens

Year 6 - Medium Term Plan Autumn

What food would have been served on the Titanic?



Healthy Citizens

Aspect of Study

Food Technology
Cooking and nutrition

Transferable Knowledge:

History - a study of an aspect or theme in British history that extends pupils' chronological knowledge beyond 1066
History - Anglo-Saxon village life

National Curriculum Overview of Programme of Study:

Design and technology is an inspiring, rigorous and practical subject. Using creativity and imagination, pupils design and make products that solve real and relevant problems within a variety of contexts, considering their own and others' needs, wants and values. They acquire a broad range of subject knowledge and draw on disciplines such as mathematics, science, engineering, computing and art. Pupils learn how to take risks, becoming resourceful, innovative, enterprising and capable citizens. Through the evaluation of past and present design and technology, they develop a critical understanding of its impact on daily life and the wider world. High-quality design and technology education makes an essential contribution to the creativity, culture, wealth and well-being of the nation.

During this area of study students should be taught to:

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.



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Parental Support page



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Places to visit/things to do at home:

- Create a poster or brochure for a new travel company which arranges visits to the Arctic or Antarctic on the titanic.
- Research a menu from the titanic focusing on different classes.

Knowledge, skills and understanding covered in this unit:

- Collects information about the wants and needs of the consumer.
- Carries out research independently.
- Model ideas using prototypes and patterns including annotated sketches, cross-sectional drawings and exploded diagrams.
- Makes design decisions that take account of the availability of resources.
- Make informed design decisions based of time, cost and resource constraints.

Books and websites to support with learning:

<https://rmstitanichotel.co.uk/blog/who-ate-what-on-board-titanic-meals-from-titanics-1st-2nd-3rd-classes/>

<https://titanicbelfast.com/Discover/Titanic-Stories/Titanic-Food-for-all-classes.aspx>

<https://titanicfacts.net/food-on-the-titanic/>

- **Last Dinner on the Titanic: Menus and Recipes from the Great Liner** by Rick Archibold
- **The Last Night on the Titanic: Unsinkable Drinking, Dining, and Style** by Veronica Hinke

Influential Figures

- Edward John Smith (Titanic's captain)
- Charles Joughin (Titanic's baker)

Key vocabulary	Concepts	Language skills
Balanced diet Nutrition Seasons Seasonality Prepare Safety Recipe Menu	Seasons Seasonality Nutrition Balanced Diet	ORACY FRAMEWORK

Ashington Learning Partnership



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Sequence of Teaching and Learning

	National Curriculum LO/EQ?
1	<p>NC OBJ:</p> <ul style="list-style-type: none"> Understand and apply the principles of a healthy and varied diet to create independent recipes. <p>E.Q: What food would have been served on the Titanic?</p>
2	<p>NC OBJ:</p> <ul style="list-style-type: none"> Understand and apply the principles of a healthy and varied diet to create independent recipes. <p>L.O: What would the menus look like in first, second and third class on board the Titanic?</p>
3	<p>NC OBJ:</p> <ul style="list-style-type: none"> Prepare and cook a variety of dishes using a range of cooking techniques learnt throughout the K,S,U passports. <p>E.Q: Can you recreate a dish from the Titanic?</p>
4	<p>NC OBJ:</p> <ul style="list-style-type: none"> Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed. Use this knowledge to write a distinct argument for certain recipes. <p>L.O: To compare dishes to seasonality.</p>