

Expressive Arts and Design – Autumn 2
Cooking and nutrition: Soup (lesson 1, 4 and 5)

	<p>Previous Learning / sticky knowledge</p>	<p><u>This unit:</u> Physical development Develop small motor skills so that they can use a range of tools competently, safely and confidently. <u>ELG: Fine Motor Skills:</u> Use a range of small tools, including scissors, paint brushes and cutlery.</p> <p>Communication and language Learn new vocabulary. Use new vocabulary throughout the day. <u>ELG: Speaking:</u> Participate in small group, class and one-to-one discussions, offering their own ideas, using recently introduced vocabulary.</p> <p>Personal, social and emotional development Know and talk about the different factors that support their overall health and wellbeing: healthy eating. <u>ELG: Managing self:</u> Manage their own basic hygiene and personal needs, including...understanding the importance of healthy food choices</p> <p>Understanding the world Explore the natural world around them. <u>ELG: The Natural World:</u> Explore the natural world around them, making observations and drawing pictures of animals and plants.</p>		
	<p>Curiosity questions</p>	<p>Substantive knowledge</p>	<p>Disciplinary Knowledge</p>	<p>Key Vocabulary</p>
<p>Wk 1</p>	<p>What is fruit and vegetables?</p>	<p>Describing some of the following when tasting food: look, feel, smell and taste.</p>	<p>To know that soup is ingredients (usually vegetables and liquid) blended together. To know that vegetables are grown. To recognise and name some common vegetables. To know that different vegetables taste different. To know that eating vegetables is good for us.</p>	<p>seeds roots leaves stem plant flower bud juicy sweet sour dry wet bitter chewy watery</p>
<p><u>Retrieval Practice Questions</u> Last week:</p>				

	Last term: show a sliding picture. How does it work? Last year:			
Wk 2	How do I safely use a knife?	Chopping play dough safely.	To know that soup is ingredients (usually vegetables and liquid) blended together. To know that vegetables are grown. To recognise and name some common vegetables. To know that different vegetables taste different. To know that eating vegetables is good for us.	safety knife blade sharp tool edge handle chop slice cut
<u>Retrieval Practice Questions</u> Last week: Show 3 fruits/vegetables from the tasting last week. Can they name them? Last term: what does slide mean? Last year:				
Wk 3	What ingredients go into vegetable soup?	Designing a soup recipe as a class. Chopping vegetables with support. Tasting the soup and giving opinions. Describing some of the following when tasting food: look, feel, smell and taste.	To know that soup is ingredients (usually vegetables and liquid) blended together. To know that vegetables are grown. To recognise and name some common vegetables. To know that different vegetables taste different. To know that eating vegetables is good for us.	saucepan blender knife chopping board hob boil blend mix soup creamy sweet sour dry wet watery delicious
<u>Retrieval Practice Questions</u> Last week: Demo how to safely use a knife. Last term: how can we join 2 pieces of paper? Last year:				
	WOW Experience Days	•		