Unit 9 Sandwiches. **Year 3** **Term 3**

Purpose of Unit

In this Unit, children will learn about basic food preparation techniques. They will investigate existing products, how they are packed and how they are stored. They will develop their design and making skills by creating a sandwich for a particular person or occasion ensuring that it contributes to a healthy diet.

Key Skills

Literacy
Examine recipes – how is text organised and laid out? Children can write their own recipes. They will develop their vocabulary by using words such as – *texture, taste, healthy, diet.*

Numeracy
They will develop their mathematical vocabulary by using such words as – *data, questionnaire.* They can find the cost of ingredients and work out the total cost of the sandwich. Survey results can be produced as graphs.

ICT
Children can write their recipes using a suitable word processing package e.g. *Textease* Survey results can be produced as pie-charts or graphs using a suitable program.

Pupils will

- have learnt that there are a variety of sandwiches and people have different preferences.
- have learnt that sandwiches must be packed and stored in a particular way to keep them fresh.
- have evaluated a range of bought sandwiches and given their opinions on appearance, smell, taste and texture.
- have understood the importance of personal hygiene when handling and preparing food.
- have designed and made a sandwich for a particular person or occasion.
- have evaluated their sandwich against the design criteria.

Common Requirements

P.S.E.-personal hygiene, healthy eating, considering needs of consumers.

Health and safety

Parental consent should be sought before tasting sessions to identify any dietary or cultural requirements e.g. *nut allergy.* Hygiene practices should be observed e.g. *surfaces cleaned down and wiped with antibacterial cleaner; a plastic table cover should be kept for food activities; aprons should be provided for food preparation; there should be access to hand-washing and washing-up facilities; there should be suitable storage for food.*