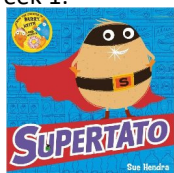


Key Stage 1—Food Glorious Food—Autumn 1 2019

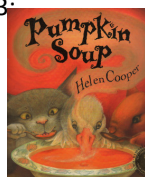
Week 1:



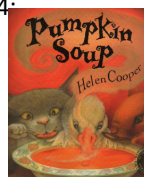
Week 2:



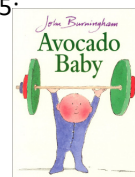
Week 3:



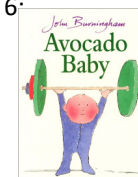
Week 4:



Week 5:



Week 6:



Week 7:



Session 1: Immersion Day—Supertato Superheroes!

LO: To investigate a range of materials and processes.

Design and make another vegetable superhero using real vegetables and a range of materials.



Session 2: Immersion Day—Giuseppe Arcimboldi

LO: To learn about the work of an artist.

Using a photo of their face and images of fruit and vegetables, children make a piece of artwork like the artist Giuseppe Arcimboldi.



Session 3: Immersion Day—Vegetable Collages

LO: To develop a wide range of art and design techniques.

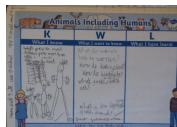
Children to create a collage fruit or vegetable for bunting style display in classroom.



Session 4: Science Baseline

LO: To have an initial discussion on healthy eating, what they already know and what they would like to know.

Children to discuss what they know about healthy eating and what they would like to



Session 5: The Fundamental Five

LO: To describe the importance for humans of exercise, eating the right amounts of different types of food, and hygiene.

Children to categorise food into the food groups.



Session 6: What's on Your plate?

LO: To describe the importance for humans of exercise, eating the right amounts of different types of food, and hygiene.

Children to create the Eat Well food plate. Year 1 children to complete practically.



Session 7: Salads or Sweets?

LO: To describe the importance for humans of exercise, eating the right amounts of different types of food, and hygiene.

Children to design and analyse their own Eat Well food plate.



Session 8: Human Geography Trip to Tesco

LO: To use simple filed work skills.

Children to create a shopping list and then walk to Tesco to buy their items. Children to select different foods from different countries.



Session 9: Sort Shopping Bag of Food.

LO: To ask geographical questions and use maps.

Children to sort the food into where it has been grown using a map to show this. Children to place these food items on a map from looking at where they have been grown.



Session 10: Understand Where Food Comes From.

LO: To use maps to observe where places are located around the world.

Children to use maps and information to understand where chocolate comes from and how it is made.



Session 11: Exciting Exercise

L.O. To describe the importance of exercise.

Children to describe the exercises they complete and for how long.



Session 12: Hot on Hygiene

LO. To describe the importance of hygiene.

Children to design and create a hygiene poster for washing hands.



Session 13: Delicious Algorithms

LO: To use algorithms as a set of rules.

Children to practically use algorithms to ice a cupcake.



Session 14: Precision Planning

LO: To select only the important information I need..

Children to develop the skills of extraction to find the ingredients they need for their shopping list.



Session 15: Creative Cake Boss

LO: To use technology purposefully.

Children use 2simple/ Paint to design a cake.



Session 13: Design a cake

LO: To design a product for themselves based on design criteria.

Children are to taste a range of cupcake fillings making selections for their own design criteria.



Session 14: Cake making

L.O: To select from a range of tools and equipment to perform practical tasks.

Children are to safely use the correct tools to design and prepare a cupcake.



Session 15: Cake evaluation

L.O: To evaluate their ideas and products against a design criteria.

Children are to complete a written evaluation sheet for their cupcake, suggesting improvements.

name	_____
date	_____
cupcake	_____
design criteria	_____
evaluation	_____
improvements	_____
teacher's mark	_____

Music

Hey You

Hands, Feet,



P.H.S.E:

Beginning and Belonging



P.E:

Gymnastics

Real PE Unit 1



R:E: Judaism

