

KEY STAGE 2.

TERM 2

All medium term plans represent an aspirational curriculum. Teachers and support staff may need to adapt the learning according to the class needs. This may include filling gaps in basic learning, preparation for the main curriculum and/or to build relationships between the staff and students.

Week	Learning objective	Ref
1	Emphasising the importance of hand hygiene and cleanliness in food preparation. EASY BREAD	https://www.foodafactoflife.org.uk/recipes/3-5-years/brilliant-bread/
2	KEY STAGE 2 Practice cutting, peeling, and chopping fruits safely with adult supervision and guidance. FRESH FRUIT SALAD	https://www.foodafactoflife.org.uk/recipes/3-5-years/fabulous-fruit-salad/
3	Teach how to sauté vegetables and mix them with pasta. Show students how to safely open and drain a can of tuna. CRUNCHY TUNA PASTA	https://www.foodafactoflife.org.uk/recipes/3-5-years/pleasing-pasta/

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4	Students will practise measuring and counting as they measure ingredients like flour, water, and cheese, and count pizza toppings. MUFFIN PIZZA	https://www.foodafactoflife.org.uk/recipes/3-5-years/picturesque-pizza/
5	Demonstrate safe and effective food preparation techniques, such as chopping and dicing vegetables. ROYAL RICE	https://www.foodafactoflife.org.uk/recipes/3-5-years/royal-rice/
6	Develop basic knife skills for cutting and spreading ingredients safely. TOASTED SANDWICHES	https://www.foodafactoflife.org.uk/recipes/3-5-years/tasty-toast/
7	Understand the basic ingredients and preparation techniques for making a healthy couscous salad. COUSCOUS SALAD	https://www.foodafactoflife.org.uk/recipes/5-11-years/couscous/
8	Identify and name the key ingredients used in making gingerbread, such as flour, sugar, molasses,	https://www.foodafactoflife.org.uk/recipes/5-11-years/gingerbread-people/

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	ginger, and spices. GINGERBREAD PEOPLE	
9	Develop fine motor skills by engaging in tasks like mixing, pouring, and spooning batter. BLUEBERRY MUFFINS	https://www.foodafactoflife.org.uk/recipes/5-11-years/blueberry-and-cinnamon-muffins/
10	Appreciate the value of teamwork and cooperation in the kitchen. APPLE AND SULTANA CRUMBLE	https://www.foodafactoflife.org.uk/recipes/11-14-l2c/apple-and-sultana-crumble/
11	Students will demonstrate the ability to safely and effectively use kitchen utensils such as a knife, cutting board, and stove under supervision. TOMATO PASTA BAKE	https://www.foodafactoflife.org.uk/recipes/11-14-l2c/classic-tomato-ragu/
12	Follow a recipe and measure ingredients accurately. Safely and independently prepare, shape, and bake cheese scones. CHEESE SCONES	https://www.foodafactoflife.org.uk/recipes/11-14-l2c/cheesy-scones/

