

## Southam St James CofE Academy- Design Technology- Progression in concepts

### COOK

#### Early Years

The development of children’s artistic and cultural awareness supports their imagination and creativity. It is important that children have regular opportunities to engage with the arts, enabling them to explore and play with a wide range of media and materials. The quality and variety of what children see, hear and participate in is crucial for developing their understanding, self-expression, vocabulary and ability to communicate through the arts. The frequency, repetition and depth of their experiences are fundamental to their progress in interpreting and appreciating what they hear, respond to and observe.

Year Group	Concept
<b>One</b>	What is a recipe? Cooking from different cultures—England Sweet v savory, cooked v raw A pie can be made with pastry Seasonality—preserving fruit for the winter
<b>Two</b>	Spices, spicy/sweet History of food, food transport and cost of ingredients Decoration Cooked v raw Baking
<b>Three</b>	Pasta Sweet/Savory Food from different cultures Pasta, pasta production Vegetables are part of a healthy diet Tomatoes—production, preserving
<b>Four</b>	Apple Crumble Sweet/Savory British cooking Different varieties of apples, seasonality Apples as part of a healthy diet Environment, sustainability, affordability
<b>Five</b>	Honey cake Sweet/Savory Honey production and history Health benefits of honey Cooking from different cultures Baking

**Six**

Mezze

Sweet/Savory

Bread as part of a balanced, healthy diet, different types

Using yeast—leavened/unleavened bread, baking

Cooking from different cultures

Wheat production