

Key Questions:

What do Hindus eat?
Why do Hindus celebrate Diwali?
What ingredients would make a hearty healthy Diwali dish?

Year 4

DT

What Diwali dish will you create?

Key concepts:

To learn about the ingredients in Indian dishes
How do the herbs and spices change the flavour?
To learn to prepare vegetables
Why is it important to follow a recipe?
To taste the dishes
Which one tasted best?

Key skills:

I can select appropriate ingredients for the dish.
I can measure and weigh ingredients.
I can cut, slice, peel, chop, grate, mix, spread and heat food
I can cook a simple dish following instructions.



Key words:

Indian, Diwali, hygiene, slice, peel, chop, grate, mix, spread, vegetarian, spices, oil, curry, rice, hob, oven, heat, boil, simmer, serve, flavour.

Design:

What dishes are served at Diwali?
What food groups will be included in your Diwali dish?



Create:

Why must I make sure that I follow the hygiene rules when cooking?



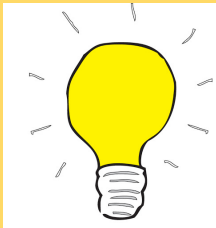
Evaluate:

Which dish was your favourite? What did you like about it? What would you change about your recipe?



Why are mealtimes together important?
Why do we make our food look nice on a plate?
Is a colourful meal more appealing?

Try at home:
Can you make an Indian dish at home?
Look at some recipes and design your own colourful dish for your family to eat.



What I would like to know:



