



Topic Project 2

This project, like the last one, will be carried out over several weeks. However, you can take your time as I would like this to last over the whole of this half term up until July. But feel free to share your work with me at any time.

There will be 3 tasks to complete. The project will focus on the History and Design and Technology elements of Food.

You can record your findings in your own way. You may want to write things down or type up your work (this half term our ICT work would have been to use our typing skills to create leaflets/poster on Publisher).

When you have completed the project, remember to share it on Seesaw.

Task 1-What were the main changes in food and eating habits in Britain in 20th century?

Investigate how food has changed over last 100 years and food habits in this country.

You may want to research just one decade and come up with as many different changes in food, what food was introduced then and why? What was the storage of food like?

Or you may want to make your own timeline of when different food became available in the UK. You might also think about the storage of food? How did this impact on the changes? E.g fridges.

Task 2- Design a meal or food product

We were going to open up our own local café in school and we will do this next year now but, in the meantime, we need a range of different meals or products to consider for the menu. The café's unique selling point will be that we only use food items that can be sourced locally.

Your challenge is to design a meal or new food product where you can get the ingredients within the local area. You have to include either a fruit or vegetable in your product. It may be that you make up a brand new dish, do a mix-up of a few dishes or create a new flavour for a pie/scone. The possibilities are endless!!

You will need to draw a diagram of it along with a clear recipe which should include ingredients used and the instructions on how to make it (method).

You do not need to make the meal/food product but if you would like to try it out that would be fantastic!

Task 3- Advertise your meal/food product

Your final task is to sell your product to me. You need to convince me that your product should go on the café menu. Remember to think about all the persuasive words you would use. Again, think back to when you designed your own shirt for the shirt machine.

You might decide to make a poster, make packaging for it, create a voice over for an advert on radio or even make your own advert for TV!

Happy creating!!

Here are the objectives we are covering from the National Curriculum

National Curriculum Objectives:

KS2- DT

Know that food is grown (such as tomatoes, wheat and potatoes), reared (such as pigs, chickens and cattle) and caught (such as fish) in the UK, Europe and the wider world

Know that seasons may affect the food available

Understand how food is processed into ingredients that can be eaten or used in cooking

How to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source

How to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking

History

Year 3- Ask and answer questions about the past, considering aspects of change, cause, similarity and difference and significance

Describe and begin to make links between main events, situations and changes within and across different periods

Describe some of the similarities and differences between different periods, e.g. social, belief, local, individual

Year 5 and 6-

Record knowledge and understanding in a variety of ways, using dates and key terms appropriately

Devise, ask and answer more complex questions about the past, considering key concepts in history

Show understanding of some of the similarities and differences between different periods, e.g. social, belief, local, individual

Good Luck and I can't wait to see and possibly taste your finished work in the future! Mrs Bush