

Autumn 1 A Victorian Education	Autumn 2 What Price Progress?	Spring 1 Our Place in Space	Spring 2 Highgate N6	Summer 1 Benin - An African Kingdom
<p>Victoria Sponge</p> <ul style="list-style-type: none"> Follow a recipe to make a Victoria Sponge Learn about origins of a popular dishes Explore baking as an expression of creativity Creaming, mixing, baking, spreading Comment on flavour, texture, moisture content, consistency and shape/form 	<p>Cheese Blintz</p> <ul style="list-style-type: none"> Follow a recipe to make Cheese blintz Further understanding of culturally significant foods Combining Sweet/savoury ingredients Mixing ingredients Comment on flavour, texture, moisture content, consistency and shape 	<p>Fruit Leather Oven-dried vegetables</p> <ul style="list-style-type: none"> Follow a recipe to make fruit leather and/or oven dried vegetables Understand the principles of a healthy and varied diet Understand that a healthy diet is made up from a variety and balance of different food and drink Make nutritionally sound decisions about food (healthy eating) Explore the properties of fruit including pectin as a setting agent Learn about preserving food Comment on taste and texture 	<p>Rosemary and garlic focaccia</p> <ul style="list-style-type: none"> Follow a recipe to make Rosemary and garlic focaccia Understand seasonality of ingredients Develop understanding of how and where ingredients are grown Grow herbs to use in cooking Comment on flavour, texture, moisture content, consistency and appearance 	<p>Jollof Rice</p> <ul style="list-style-type: none"> Follow a recipe to make jollof rice Understand seasonality of vegetables in other parts of the world Learn about culturally significant dishes Develop understanding of importance of seasoning to taste and adapt a dish to own taste Peeling, chopping, slicing, cutting, grating Comment on flavour and texture,