Autumn I  Masks and Minotaurs	Spring 2 Flight	Summer I Away from Home	Summer 2 Active Planet
Spanakopita and tzaziki	Vege birds nest	Carrot biscuits	Cooking: fruit jelly/panna cotta
<ul> <li>Follow a recipe to make Spanakopita and tzaziki</li> <li>Follow detailed instructions to form correct shape</li> <li>Choose the appropriate equipment and methods to prepare a dish from another culture</li> <li>Work with difficult to manage ingredients (filo pastry)</li> <li>Slicing, chopping, peeling</li> <li>Comment on flavour, texture and consistency</li> </ul>	<ul> <li>Follow a recipe to make vegetarian birds nest</li> <li>To choose the appropriate equipment for preparing vegetables</li> <li>To understand how texture plays an important part in enjoyment of food</li> <li>Grating, peeling, baking</li> <li>Comment on success against criteria</li> </ul>	<ul> <li>To bake cakes/biscuits using a range of wartime vegetables, with rationed ingredients</li> <li>To follow recipe for basic carrot biscuit</li> <li>To adapt recipe for a specific purpose</li> <li>To follow safe procedures for food safety and hygiene</li> <li>Grating, baking</li> <li>Comment on flavour, texture and consistency</li> </ul>	<ul> <li>Follow a recipe to make fruit jelly or panna cotta</li> <li>Understand how Agar alters a liquid at room temperature</li> <li>Mixing ingredients</li> <li>Comment on flavour, texture and consistency</li> </ul>