



# All Saints CE Primary School and Nursery

## Medium Term Planning



Class teacher: Lisa Edwards Year group: 6 Term: Spring 1 Subject: D.T.: Burger and sides

Lesson	SKILLS Based L.G.	Brief outline of lesson content (or where this can be found/unit found in, if for example it is a published scheme such as Science)	Key Vocabulary covered
1	L.G.: Explore different types of burgers and their nutrition facts	Planbee lesson 1 Discuss nutrition of burgers Discuss nutrition content of different ready-made burgers	fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality
2,3 and 4 DT day	L.G.: prepare and cook burgers L.G.: prepare and cook side dishes L.G. evaluate burger and sides	Planbee lesson 2, 3 and 4 Cooking and evaluating burgers and side dishes	ingredients, spice, herbs, utensils, combine, cut, chop, grate, spread, slice, dice, stir, pour, mix, safety linked to utensils and equipment used, evaluate
5	L.G.: design and plan a burger to meet a dietary need	Planbee lesson 5 Design and advertise a burger for a specific dietary need	fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savory, source, seasonality design specification, plan, create and design, evaluate