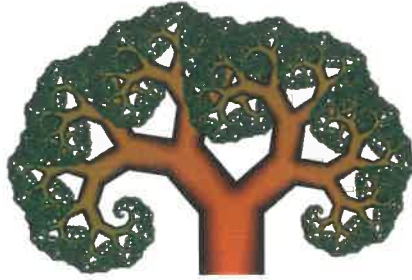


## SUMMER TERM 2019 OAK CLASS



Dear Parents,

This letter is to inform you of the work your child will be covering in the coming term. Our topic over the Summer Term is 'World Taste Tour', the class project will be sent to you in the near future along with the submission date. The topic is a Geography and Design Technology (Cookery) weighted term and so it is imperative that you inform the school of any diagnosed food allergies before we begin cooking (not food dislikes please). We of course will cover the other areas of the curriculum but not to as much depth as Geography and Design Technology. We will be incorporating our Science work this term into the topic as we will be investigating every day materials and their properties.

As you will know SATS are in just a couple of weeks and so we are presently revising all the areas we have covered in English, Mathematics and Grammar to best prepare the children for the upcoming tests. After which there is the delights of PGL, both pupils and staff are very much looking forward to tackling new challenges and having some fun. We will be developing our entrepreneurial skills in readiness for the Summer Fair.

The PE sessions will be outside; weather permitted, please ensure your child has their outdoor kit in school (PE t-shirt preferably white/blue, shorts or tracksuit bottoms and trainers) these sessions will be **Tuesday and Friday**. The music sessions will continue on a Tuesday (choir) and Friday (band) please remind pupils to bring their instruments.

The children's spelling test will continue to be on a **Monday**. The children should practise their spellings and times tables every day, times tables are of utmost importance to aid further maths learning.

Homework will be set from Mrs Sexton on a Monday due in on a Friday, Miss Dowell will set homework on a Friday and it will be due in on Tuesday.

Your support is greatly appreciated.

With many thanks

Lisa Sexton and Sarah Dowell

## Topic Objectives – Nat Curr

- Understand and apply the principles of healthy and varied diet
- Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed
- Use research and develop design criteria to inform design of innovative, appealing recipes aimed at a particular group
- Select and use a wide range of ingredients
- Investigate and analyse a range of existing products
- To know that some materials dissolve in liquid to form a solution, and describe how to recover a substance
- Demonstrate that dissolving, mixing and changes of state are reversible changes
- Explain that some changes result in the formation of new materials and that kind of change is not usually reversible
- Locate the world's countries, using maps to focus on Europe and North and South America, concentrating on environmental regions, key physical and human characteristics, countries and major cities
- Physical geography including climate zones, biomes and vegetation belts, rivers, mountains, volcanoes, earthquakes
- Identify the position and significance of latitude, longitude, equator, northern and southern hemisphere, the tropics, Arctic and Antarctic circle, the Prime/Greenwich Meridian and time zones
- Create sketchbooks to record observations and use to review and revisit
- Learn about great artists
- Improve mastery of techniques - sculpture
- Understand computer networks including the internet; and the opportunities they offer for communication and collaboration

## Knowledge

- Locational knowledge of the 4 chosen countries – Mexico, USA, Italy & Japan
- Place knowledge of the 4 chosen countries
- Human and Physical features of the 4 countries – hills / mountains/rivers/key cities /population
- Basic food hygiene
- Seasonality
- Cultural knowledge of 4 different countries
- How to minimise risks online –e-safety
- States of properties can sometimes be reversible
- Use their knowledge of separating mixtures in solving a number of real world based enquiries
- Fair testing in Science investigations
- More Chemistry focused knowledge of properties and the changes of materials

## Skills

- Understand the importance of basic food hygiene
- Measure accurately and understand ratios
- Demonstrate a range of baking and cooking techniques
- Reading and following instructions
- Create and refine recipes – including timings, methods and temperature
- Use world maps, atlases and globes and digital and computer mapping to locate countries and their features
- Understand how simple networks are set up and used
- Understand the effect of online comments and show responsibility and sensitivity when online
- Work scientifically, children plan different types of enquiries to answer questions, recognising and controlling variables where necessary

## World Taste Tour Year 5/6 Year A Term 5/6

### Learning Links

Roots in Food – Chef Darren  
English, Maths, IT, Home School project

### Assessment

End of Topic review / evaluation – child led  
Ongoing marking – now and now – school policy  
Personal / peer review

### Vocabulary

Dissolving, reversible, irreversible, carbohydrates, proteins, vegetable, dairy, fats, latitude, longitude, equator, northern/ southern hemisphere, climate zones, biomes, vegetation belts

LKS2 – The World

KS1 – Under the Sea, Food & Farming