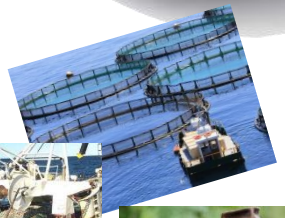
Upper Keystage 2 Design Technology - Fresh or Processed?

Key Vocabulary

Fresh, processed, produce, sustainability, contamination, hygiene, innovation, farmed, caught, taste, appearance,

Entry Point-
Can I explain how to use the oven safely?

Lesson 1-
Can I explore, evaluate and gather information about fresh and processed fish?



Lesson 2-
Can I use different to equipment safely and handle, serve and explain how to prevent cross contamination?

Lesson 3-
Can I explore creating a fish finger and evaluate the process?

Lesson 4-
Can I use my evaluation to plan and design my own fish finger?

Exit Point (Lesson 5)
Can I evaluate my own product and the process I followed?