

Year 5 - Food - What Could Be Healthier? - Term 3

Key Vocabulary

Beef	Meat that comes from a cow.
Cross-contamination	Cross-contamination is how bacteria can spread. It happens when liquid from raw meats or germs from unclean objects touch cooked or ready-to-eat foods.
Farm	Land or water used to produce crops or raise animals for food.
Method	Following a process or list of instructions.
Packaging	The packet which holds a product safe, ready to be sold and has information on about the product.
Research	The collecting of information about a subject.
Welfare	The health and happiness of a person or animal.

Key facts

A balanced diet consists of measured amounts of different foods to keep us healthy. Use the **NHS Eatwell Guide** to see how much you should eat from each food group.

The different food groups are **dairy**, **fruits** and **vegetables**, **protein**, **carbohydrates**, **fats** and **sugars**.

Eating the right mix of nutrients will help your body grow and develop, many foods have labels which tell you the amount of each nutrient it has.

It is important to know how to avoid cross-contamination to keep safe when preparing and cooking different foods.

In farming, it is important that the animals are cared for properly during their lifetime. There are ethical rules which ensure that the animals receive a good level of welfare.



To know statements



I know where food comes from, learning how beef is reared and processed and the ethical issues around cattle farming

I know what constitutes a balanced diet.

I know how to research alternative ingredients for a dish and making suggestions for healthy substitutions and additions to a recipe

I know that the nutritional value of a recipe alters if you remove, substitute or add additional ingredients.

I know how to calculate and compare two adapted bolognese recipes using a nutritional calculator and then selecting the healthier option, I can then write an amended method for a recipe to incorporate changes to ingredients

I know how to follow a recipe to make a bolognese, using the relevant equipment safely, working hygienically and designing appealing packaging to reflect the recipe



Always ask an adult's permission before cooking in the kitchen. Remember to wear an apron and wash your hands.

What can you remember from previous units?

What foods are grown in seasonal climates?
What are seasonal products good for the environment?
What is a recipe and how are they used?

Anything else you have learnt? What have you enjoyed?