

Cooking Curriculum Plan

| Year group | Autumn | Spring | Summer |
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| Nursery | Salt dough | Maceral or cheese dip | Sandwich wrap |
| Reception | Baked potato | Fruit salad | Bruschetta with tomato and basil topping |
| Year 1 | Sweet muffins | Cinnamon toast crunch | Salad containing lettuce, beetroot, radish and other vegetables. (Food technology project) |
| Year 2 | Rock buns | Tzatziki | Soup containing potatoes and other vegetables. (Food technology |
| Year 3 | Apple crumble | Carribean fruit salad – link to rainforest topic | project) Pasta with peas and other vegetables. (Food technology project) |
| Year 4 | Chocolate bars (Food technology project) | Scrambled eggs | Fish cakes |
| Year 5 | Pizza | Cheese straws | Dishes containing spring onion for international evening (Food technology project) |
| Year 6 | Gruel - link to Victorian topic. | Bean burgers | Smoothie containing spinach and other fruit and vegetables. (Food technology project) |