#### **Summaries**

#### **Science**

- Build on work on materials in KS1 and changing state in Y4 to suggest why an object has been made from a particular material, what the alternatives might be and then evaluate the decision.
- Investigate dissolving to form a solution and explore various ways of separating mixtures, depending upon the size of particle and whether or not it has dissolved. The forming of these mixtures are therefore physical changes and reversible.
- Learn that other changes are irreversible as new materials have been formed; these include burning and other kinds of chemical reaction.

## **English**

- Visit a supermarket and a local market hall or farmers market, gathering information for a report on where their food comes from
- Plan and participate in a formal debate considering the merits of using local, seasonal foods versus imported out-of-season items.
- Visit from a caterer or cook from a local institution, then research recipes and in role as caterers design a nutritious, savoury midday menu for a week using affordable locally sourced ingredients for a playgroup, community kitchen or senior citizens centre.
- Produce an advertising leaflet or flyer and a radio or TV commercial for their catering enterprise.

# No way back!

## **Maths**

- Calculate how much of any given item such as carbohydrate there is in each portion of pizza
- Work out the amount of different ingredients needed to make recipes
- Summarise survey findings
- Work out options and cost of meal

# **Applied Computing**

- There are a number of opportunities to integrate the use of technology into the different areas of this Unit.
- In Science pupils could use digital imaging devices such as cameras to document the different changes in stage in their science experiments. These could be combined into a PowerPoint presentation to reenforce their understanding of the topic.
- Pupils could use digital cameras to photograph the different stages of making pizza. Similarly, they could photograph different pizzas for different consumers and use the photo's to create a menu for a restaurant.

### Languages

Pascal Poireau needs our help! Our friendly chef is opening a new restaurant and we must help him prepare for La Grande Ouverture - the Grand Opening of la Pizzeria Poirreau. For Pascal, there is No Way Back! He must make his restaurant a success!

- Conduct market research to decide on toppings and revise how to express opinions.
- Prepare menus and translate using a dictionary
- Finally when the big day arrives pupils learn how to order in a restaurant and ask for the bill. There are also some Easter activities to enjoy.

### **Design and Technology**

- Go hands on with food and packaging, exploring a range of takeaway food packaging linked to their work in science before designing, constructing and evaluating own packaging
- Select ingredients and recipes and cook pizzas from a seasonal menu created in English lessons



- Develop singing skills
- Understand different ways that melodies can be developed
- Sing and play tuned instruments
- Perform 8 beat melody





