

Why this curriculum aspiration?

To work creatively and physically developing their independence.

Aspiration; To be able to make their own bread roll with an accompaniment eg carrots or lettuce. Grow a fruit to go alongside.

Focus children:

SUMMER: Planting station with lots of bulbs and seeds. Write recipes for Year 1 so that they can make their own bread rolls. Recipe has simple word instructions where possible. Use simple language eg big spoon but have official terminology underneath. Accessible for all to read independently. Turn the oven on. They will know what number the dial needs to be on. Friend will pull down the oven whilst they slide it in. Invite parents in for a picnic or their special friend or go on a teddy bears picnic.

SPRING: Plasticine to be introduced as harder to roll. Kneading developed.

To be set up every MONDAY -Photographs of what they should do-picture clues with 1 word underneath eg flour/butter/eggs.

Put on oven gloves.

Slide the tray in carefully after looking at the temp with an adult.

Talk about a variety of fruit and veg and plant them. Herbs to be grown so that they can be used in the outdoor mud kitchen. Plant with an adult then on their own. Talk about special food in different countries.

Lots of writing opportunities as they write what needs to be done.



AUTUMN: Provide jam and margarine with it. Playdough to manipulate and roll and knives. Kneading to put air in softly but do not over knead.

Listen and follow verbal instructions when making a bread roll. Show a photo toward the end of the Autumn term.

Easy white bread rolls-BBC. Hand washing. Egg cracking.

Go to the cooker with them on the baking tray talking about oven safety/gloves on/temp on the oven. Concept of hot and cold.

Plant bulbs. Cress experiment-light/dark/no water.