

Ashtree Primary School and Nursery Medium Term Plan for Art

EYFS - Reception – Food and Nutrition – healthy picnic

Key Vocabulary

scoop, knife, cut, spread, wash, spoon, chopping board

Key Knowledge

Children can be taught key knowledge by following the steps below:

Making food to eat for a healthy picnic

1. Wash hands
2. Following instructions
3. Use a range of food preparation equipment safely
4. Plan to invite families to a picnic

Key Skills

Physical Development:

- Develop their small motor skills so that they can use a range of tools competently, safely and confidently.
- Use their core muscle strength to achieve a good posture when sitting at a table or sitting on the floor.

Expressive Arts and Design

- Return to and build on their previous learning, refining ideas and developing their ability to represent them.
- Create collaboratively, sharing ideas, resources and skills

PSED

- Personal hygiene
- Know and talk about the different factors that support their overall health and wellbeing: healthy eating

ELG:

Physical Development: Fine Motor Skills

- Use a range of small tools, including scissors, paintbrushes and cutlery.

Expressive Arts and Design Creating with Materials

- Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form and function. • Share their creations, explaining the process they have used

Curriculum Enhancements

Playdough

Role Play-kitchens/restaurants/doctors

Children independently follow recipes to make simple things such as playdough, rainbow salad, bird feeders

Meet a chef

Growing

Trip to the supermarket and local shops

Possible Misconceptions

Many children now have food delivered to them and do not always understand that money is used to purchase the food.

Children will learn that food comes from a shop, with a transaction taking place using money before preparing the food to eat. This will lead to children creating a family style picnic.

Suggested Activities/Questions

Make a simple sandwich: using a butter knife to spread (butter/margarine/jam) onto bread. Grate cheese to use on the sandwich. Cut sandwich into halves. Use a spoon to scoop out jam.

This will lead to

Year 1: making scones

Skills: Measure or weigh using measuring cups or electronic scales with support. Combine liquid and dry ingredients safely and hygienically

Knowledge: Explore where ingredients come from. Know that all food comes from plants or animals - that food has to be farmed, grown elsewhere (e.g. home) or caught