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| **Make your own recipe book** | | | |
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| Design and make a recipe book for party food celebrating the coronation of King Charles III | | | |
| **Subject(s):** Design and Technology, Food Preparation and Nutrition  **Approx time:** 50-80 minutes |  | | **Key words / Topics:**   * Celebration * design brief * nutrition * healthy eating * graphics * recipes |
| **Stay safe**  Whether you are a scientist researching a new medicine or an engineer solving climate change, safety always comes first. An adult must always be around and supervising when doing this activity. You are responsible for:    • ensuring that any equipment used for this activity is in good working condition  • behaving sensibly and following any safety instructions so as not to hurt or injure yourself or others    Please note that in the absence of any negligence or other breach of duty by us, this activity is carried out at your own risk. It is important to take extra care at the stages marked with this symbol: ⚠ | | | |
| **Suggested Learning Outcomes** |  | |  |
| * To be able to design a recipe book for street party food to celebrate any given occasion, such as the coronation of King Charles III. * To be able to make and assemble a recipe book for street party food to celebrate the coronation of King Charles III. | | | |
| **Introduction** |  | |  |
| This is one of a series of resources designed to allow learners to use the theme of a celebration, such as the coronation of King Charles III, to develop their knowledge and skills in Design & Technology. This resource focuses on the designing and making of a recipe book for food items that could be served at a street party celebrating the occasion.  The coronation of King Charles III is set to be an incredible occasion with lots of events planned to celebrate it. What food items could you include in recipe book to help celebrate the event? | | | |
| **Purpose of this activity**  In this activity, learners will design and make a recipe book of food items that could be served at a party celebrating the coronation of King Charles III. They will research ideas for recipes or create their own and present them in a book format. They will then bind their book together, ready to cook for the party!  This activity could be used as a main lesson activity to teach about recipes and how these are presented. It could also be used as part of a wider scheme of learning to support focused practical skills within food and graphics. It can also be used as a companion to the existing IET resource ‘Celebration Food’. | | | |
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| **Activity** |  | | **Teacher notes** |
| **Introduction and safety (10-20 minutes)**  Teacher to explain the task to learners and introduce the design brief:  **Background**  Introduce your celebration purpose. E.g. The coronation of King Charles III will take place on Saturday 6 May 2023. There will be a bank holiday on Monday 8 May.  Lots of public events will take place to celebrate this historic event.  Your task:  Design and make a recipe book of foods that can be served at a celebration, e.g. for our coronation street party.  Teacher to make clear the importance to learners of working safely throughout the activity.  **Analysing the brief and first ideas (10-20 minutes)**  Teacher to show ‘Things to think about’ slide on the teacher presentation. Using this example, learners to produce a spider chart of what they need to include in their recipe book.  **Designing and making the recipe book (30-40 minutes)**  Using one of the templates provided, or one of their own, learners to produce their recipe book following the steps shown in the teacher presentation and below. Teacher to demonstrate each step in advance.   * Step 1 – Write your recipes onto the template. Include a photo or drawing of the food and use your best handwriting! * Step 2 - Design a front cover for the recipe book. Write a list of contents and page numbers. * Step 3 - Print any pages that were designed on the computer. Use treasury tags or a plastic binder spine to bind them all together ⚠   Teacher to show finished examples to assist, as necessary. |  | | **Introduction**  Questions for learner discussion could include:   * What is a celebration? * What events can we celebrate? E.g. birthday, wedding, religious event. * Example:   Have they heard of the coronation? Who is the King? What is his role?  **Designing and making the recipe book**  There are two templates available:   * With guidelines (for differentiation) * Without guidelines, suitable for use on a computer   Learners could hand write their recipes or use ICT software to produce them if available. Pages could be printed on different colour paper for ease of reading or with larger font sizes to support readers with visual difficulties.  Learners should think about food items that represent the celebration. In this example, it would be for the King, the United Kingdom and the commonwealth. They could research these in advance, or use ideas developed when completing the IET resource ‘Celebration Food’.  **Examples**  Slides 8-10 of the teacher presentation show examples of finished products:   * An example using a plastic binder to join single sided pages together as a display book. * An example using treasury tags to join double sided laminated pages together. |
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| **Differentiation** |  | |  |
| **Basic** |  | | **Extension** |
| * Provide the template with guidelines to assist with the recipe layout. * Provide examples of existing recipes for learners to use and modify to ft the theme. |  | | * Make at least one of the food items given in the recipe book for the street party, present it and serve for others to evaluate its suitability. * Select 10 keywords from your recipe and define them on the back page of your recipe book. * Create your own wordsearch on the back of your recipe book, using words linked to your food and the chosen celebration. |
| **Resources** |  | | **Required files** icon-docicon-pdficon-ppt |
| * Access to word processing or desktop publishing software (if using ICT) * Pens, pencils and pencil crayons (if writing by hand) * A4 paper * Method of binding pages together e.g., plastic binder spines or treasury tags |  | | Presentation make your own recipe book  icon-doc Template make your own recipe book |
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| **Additional websites** |  | |  |
| * **The official royal website for the coronation:** https://www.royal.uk/coronation * **BBC Good Food – British food:** Recipes and examples of traditional British food: <https://www.bbcgoodfood.com/recipes/collection/british-recipes> | | | |
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| **Related activities (to build a full lesson)** |  | |  |
| **Starters** (Options)   * Show and analyse examples of traditional British foods and foods from around the commonwealth. * Sensory and taste testing of different party foods. What is good about the foods and what could be improved? | | **Plenary**   * Self and peer assessment of recipe books produced. * Group/class evaluation of recipe books in terms of design layout, content etc. | |

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| **The Engineering Context** |
| * Food scientists need to understand how different items of food are designed, manufactured and presented to meet different needs. For example, when deciding on the scale of manufacture for the number of items required for a particular customer or responding to a particular design theme. |

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| **Curriculum links** | |
| **Cooking and nutrition**   * KS1 1a * KS2 2a, 2b, 2c   **Design and technology**   * KS2 1a, 1b | **Northern Ireland Curriculum**  Personal development and mutual understanding   * Personal Understanding and Health: recognising and valuing the options for a healthy lifestyle, including the benefits of exercise, rest, healthy eating and hygiene * Mutual Understanding in the Local and Wider Community: being aware of their own cultural heritage, its traditions and celebrations; recognising and valuing the culture and traditions of one other group who shares their community. |
| **Scotland: Curriculum for Excellence**  Food and textile technology   * TCH 0-04a * TCH 1-04a * TCH 1-04d * TCH 2-04a | **Wales: National Curriculum**  Food and D&T   * KS2 Skills: Designing 1, 2, 3, 5 * KS2 Skills: Making 1, 2, 5 * KS2 Range: Food 7, 8, 9 |
| **Craft, design, engineering and graphics**   * TCH 2-11a |  |
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| **Assessment opportunities** | | |
| * Formal teacher assessment of completed recipe books. * Peer and/or self-assessment of completed recipe books. | | |
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