

In **Geography** the children will be learning about:

- The world's 7 continents and 5 oceans use simple compass directions (North, South, East and West) and locational and directional language used to describe the location of features and routes on a map.
- Climate and how it affects food growth.
- Not all fruits and vegetables can be grown in the UK.
- Each country and its own climate.
- Different climates and how these enable different fruits and vegetables to grow.

In **Art** children will be learning about:

- The life and work of Guiseppe Abicrimbo
- Evaluating the life and work of famous artists
- Creating aerial photographs
- Using vegetables are a media for collage.
- Using photography as an artform

In **Science** children will be learning about:

- Animals, including humans, need the right types and amount of nutrition, and that they cannot make their own food;
- Nutrition and how we get nutrition from what we eat.
- What is in an eat well plate.
- That humans and some other animals have skeletons and muscles for support and protection and movement.

Bellies, Bottoms and Burps



Extracurricular links

Here is a list of ideas to support your children with our thematic curriculum at **home**:

At home: prepare a meal, look at packaging, go to the supermarket, investigate where the produce comes from

Places to visit: Science museum, Hounslow Urban Farm

Website links: <https://www.bbcgoodfood.com/>
<https://www.nhs.uk/change4life>
<http://www.cyh.com/HealthTopics/HealthTopicDetailsKids.aspx?p=335&np=284&id=1443>
<http://www.gosh.nhs.uk/children/general-health-advice/eat-smart/food-science/food-group-fun>
<http://www.nhs.uk/Livewell/goodfood/Pages/the-eatwell-guide.aspx>

In **DT** the children will be learning about:

- Using cooking equipment safely.
- Considering hygiene when preparing food.
- Understand and apply the principles of a healthy and varied diet.
- Cooking a repertoire of dishes so that they are able to feed themselves and others a healthy and varied diet.
- Becoming competent in a range of cooking techniques [for example, selecting and preparing ingredients; understanding the source, seasonality and characteristics of a broad range of ingredients.
- Selecting from and use a wider range of tools and equipment to perform practical tasks accurately.
- Evaluating dishes and understand where our food comes from.
- Identifying issues around seasonality and the importance of eating local and British produce.

Spelling list

Here is a list of words to support your child with our thematic curriculum:

skeleton	animals	human
nutrition	diet	bake
balance	mouth	energy
sugar	digestion	growth
carbohydrate	stomach	equipment
protein	fruit	body
fats	vegetables	hydration
vitamins	healthy	gut
minerals	balanced	seasonality
nutrients	location	ingredients
skewer	unhealthy	produce
muscle	salt	recipe
decay	grow	instruction
organs	kebab	cut
blood	healthy choices	chop
veins	exercise	