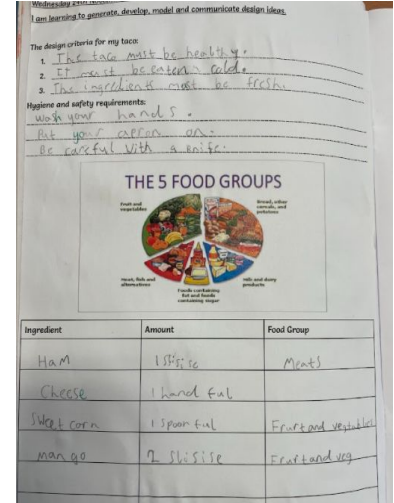
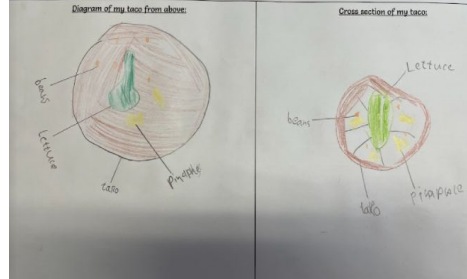
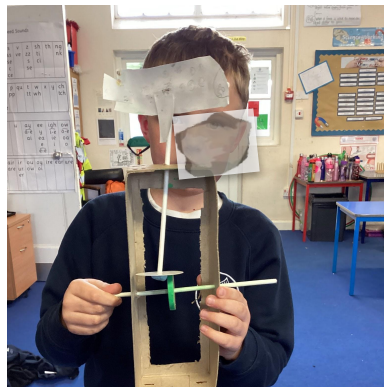
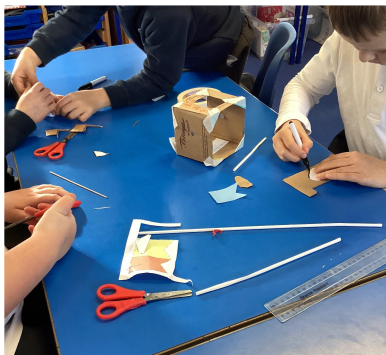
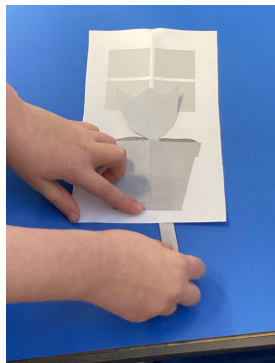


Year 3 Design & Technology



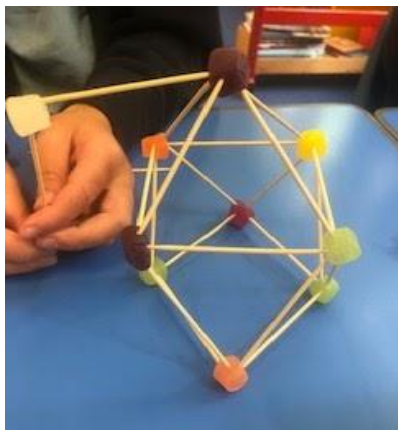
Cook Well, Eat Well

Year 3 Design & Technology



Making It Move

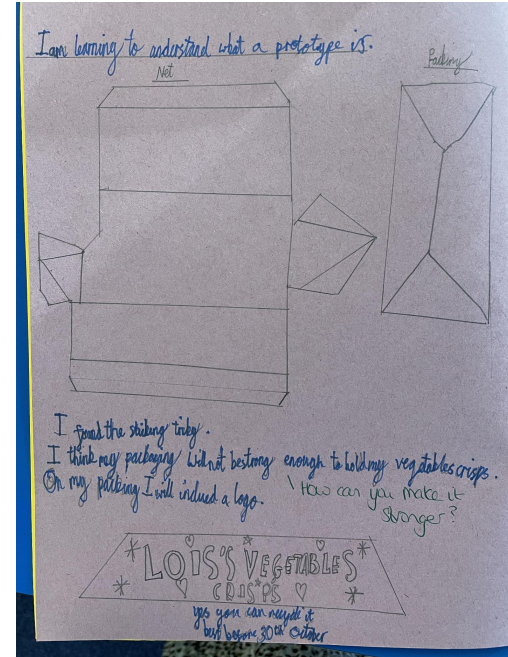
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Greenhouse

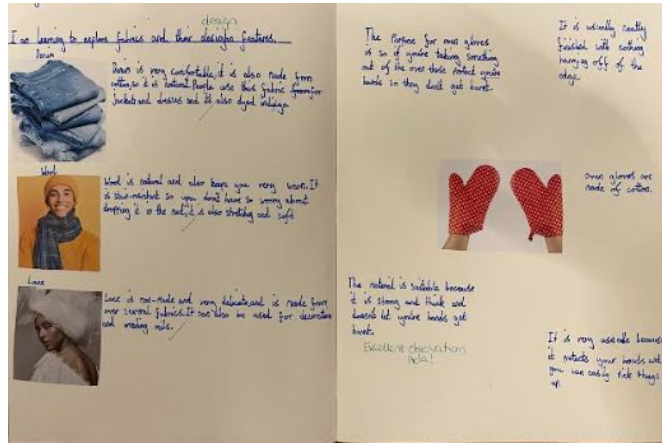


Year 4 Design & Technology



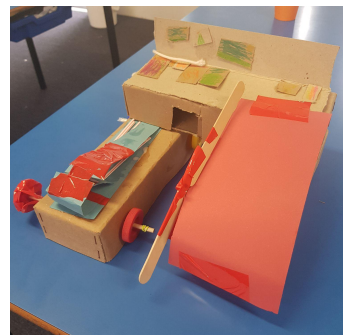
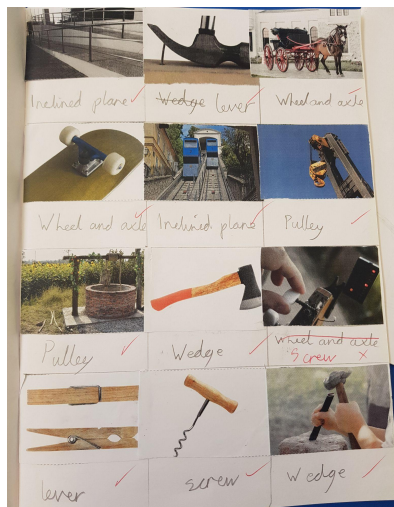
Fresh Food, Good Food

Year 4 Design & Technology



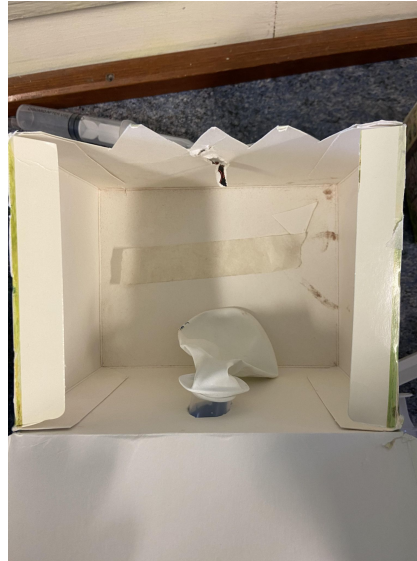
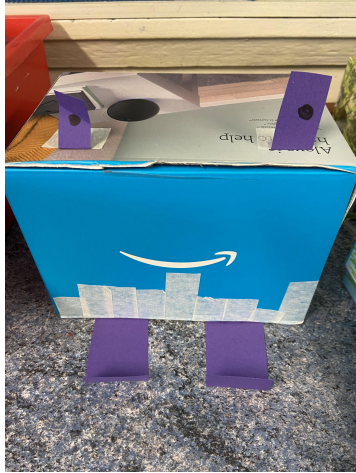
Functional and Fancy Fabrics

Year 4 Design & Technology



Tomb Builders

Year 5 Design & Technology



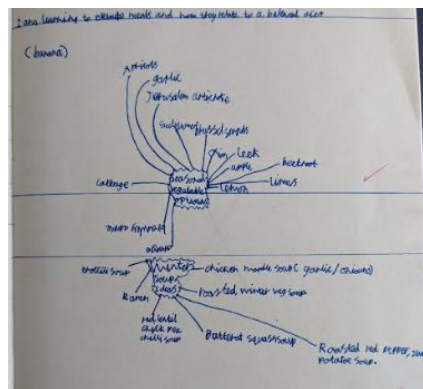
Moving Mechanisms



Year 5 Design & Technology

I am learning to describe what vegetables are and why they are beneficial

Name	Root or stem	Appearance	Taste	Texture	Size	Rating
Sprout	cooked	green	juicy	leafy	4	5
Carrot	Raw	orange	Not so sweet like x	crispy	1	5
Apple	Raw	Red	delicious	juicy	5	5
Orange	Raw	orange	delicious	squishy	5	5
Pear	Raw	Greenish	juicy	sweet	4	5
Leek	cooked	Green	juicy	bite	1	5



Eat The Seasons



am learning about Soup Evaluation.

Seasonal products used:

- onions
- sweet potatoes
- carrots
- coriander (herb)

Appearance

- smooth (after being blended)
- mushy and soft (before blended)

Taste

- coriander was what we tasted the most and the other veg we couldn't taste much.

CHICKEN NOODLE soup

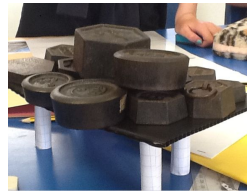
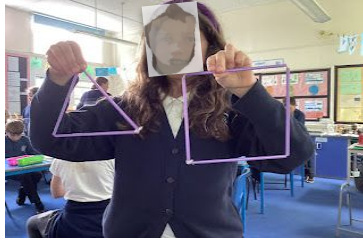
Ingredients

- 1kg chicken breast
- 1kg potatoes
- 1kg carrots
- 1kg leeks
- 1kg onions
- 1kg mushrooms
- 1kg tomatoes
- 1kg courgettes
- 1kg aubergines
- 1kg sweet potatoes
- 1kg parsnips
- 1kg turnips
- 1kg rutabagas
- 1kg celeriac
- 1kg kohlrabi
- 1kg Jerusalem artichokes
- 1kg fingerlings
- 1kg new potatoes
- 1kg baby potatoes
- 1kg small potatoes
- 1kg mini potatoes
- 1kg cherry tomatoes
- 1kg grape tomatoes
- 1kg cherry onions
- 1kg shallots
- 1kg garlic
- 1kg ginger
- 1kg turmeric
- 1kg cumin
- 1kg coriander
- 1kg basil
- 1kg parsley
- 1kg dill
- 1kg fennel
- 1kg anise
- 1kg cardamom
- 1kg cloves
- 1kg nutmeg
- 1kg mace
- 1kg saffron
- 1kg safflower
- 1kg annatto
- 1kg paprika
- 1kg cayenne
- 1kg black pepper
- 1kg white pepper
- 1kg red pepper
- 1kg green pepper
- 1kg yellow pepper
- 1kg orange pepper
- 1kg purple pepper
- 1kg brown pepper
- 1kg grey pepper
- 1kg black pepper
- 1kg white pepper
- 1kg red pepper
- 1kg green pepper
- 1kg yellow pepper
- 1kg orange pepper
- 1kg purple pepper
- 1kg brown pepper
- 1kg grey pepper

Method

- Step 1: Chop the chicken into small pieces and add to the pot with onion and garlic. Bring to the boil, then reduce heat and simmer for 20 mins until the chicken is tender.
- Step 2: Put the chicken on a board and shred into bite size pieces using a couple of forks. Return the chicken to the pot with noodles, sweetcorn, mushrooms, spring onion and soy sauce. Simmer for 3-4 mins until the noodles are tender.
- Step 3: Ladle into two bowls and scatter over the remaining spring onion, mild or hot sauce and chilli. Use using some with extra soy sauce.

Year 5 Design & Technology



Architecture

Year 6 Design & Technology



Food For Life

Year 6 Design & Technology



Engineer

Year 6 Design & Technology



Make Do And Mend