Burgers : DT : Year 5/6



	Learning Objective	Overview	Assessment Questions	Resources
Lesson 1	To explore different types of burgers and their nutrition facts.	Children to explore and discuss different burgers, restaurants and their preferences. They will analyse different nutrition facts and find out how to check the nutrition fact labels.	Can children explain why nutrition facts are important to read? Do children know that making better food choices can make us healthier? Can children read tables and interpret the information to answer questions?	 Slides Burger Nutrition Facts Worksheet 1A/1B/1C Burger Fact Cards (for FSD? activity only) White A3 paper and colouring tools (for FSD? activity only)
Lesson 2	To explore how to make burger patties.	Children to explore different burger patties including different methods for cooking them. They will then create and taste three different burger patties before tasting and evaluating the recipes.	Can children measure and mix ingredients correctly?	 Slides Evaluation Card 2A/2B/2C Patty Recipes Ingredients List Cooking Safely Poster Cooking Techniques Challenge Cards (for FSD? activity only)
Lesson 3	To explore sauces and side dishes for burgers.	Children to explore and discuss the additional ingredients that may be found in burgers, such as vegetables and sauces, as well as accompanying side dishes. They will make and taste three different burger sauces.	 Can children make a simple sauce to go with a burger? Do children recognise sauces can be matched to different burger patties? Can children decide on sides to match a particular burger flavour? 	 Slides Recipe Sheets Challenge Chart Writing Frame A and B Ingredients List Cooking Safely Poster Burger Ingredients Chart (for FSD? activity) Menu Template (for FSD? activity)
Lesson 4	To explore burger buns and their suitability.	Children to explore and discuss a range of burger buns and their suitability. They will taste and analyse different bread buns, thinking about their flavour, texture, appearance, shape and suitability for holding a burger together.	Can children make informed decisions about the type of ingredients to use? Can children record information from tests they carried out? Can children investigate different products and evaluate them?	 Slides Bread rolls Bread Chart and Bread Challenge Questions Dough recipe for teachers (for FSD? activity only) Bread Challenge Cards (for FSD? activity only) Herbs and Spices Chart (for FSD? activity only) Table and Question Sheet (for FSD? activity only) Cooking Safely Poster
Lesson 5	To be able to plan and design a burger to make.	Children to use the skills and knowledge they have acquired to plan and design their own burger.	 Can children write a recipe for a burger? Can children choose appropriate ingredients to make burgers? Can children list the equipment and method needed to cook burgers? 	 Slides Worksheet 5A/5B Prompt Cards Patty Recipes Challenge Cards (for FSD? activity only) Poster Template (for FSD? activity only)
Lesson 6	To be able to make a burger and evaluate the process.	Children to use their previous designs to create their burgers. They will need to collect their ingredients and equipment carefully and consider food safety and hygiene when making their burgers. Once completed they can get into groups to taste their burgers and evaluate the process.	 Can children follow a plan to make a burger? Can children use cooking utensils and equipment correctly? Can children evaluate a cooking session and their own skills? 	Slides Worksheet 6A/6B/6C Vegetarian, beef and turkey patty recipes Burger ingredients list for teachers Cooking Burgers Challenge (for FSD? activity only) Burger Recipe Cards (for FSD? activity only)