



Scouse

Lesson	Objective/s
Lesson 1	<ul style="list-style-type: none">• Review previous knowledge.• Mind map of current knowledge - this is to be updated at the end of each lesson with new knowledge.• Look at new knowledge organiser.
Lesson 2	<ul style="list-style-type: none">• To research the origins of scouse and it's ingredients. (reading opportunity).
Lesson 3	<ul style="list-style-type: none">• To assign each ingredient of scouse to it's food group.
Lesson 4	<ul style="list-style-type: none">• To complete a taste test of scouse and determine the wants and needs of members of the class based on their preferences and allergies/intolerances by survey.
Lesson 5	<ul style="list-style-type: none">• To draw a sequenced diagram of their scouse to identify the tools and ingredients needed.
Lesson 6	<ul style="list-style-type: none">• To make scouse.
Lesson 7	<ul style="list-style-type: none">• To be able to evaluate their scouse against set criteria based on the wants and needs of other members of the class.