

Oak Class Summer Term 2025



Dear Parents,

We hope you have all had a lovely Easter. Our topic over the Summer Term is ‘**World Taste Tour**’ and as you can probably predict this will involve food! The topic is heavily based in Geography and Design Technology objectives (particularly cookery), although other areas of the curriculum are covered too. It is imperative that you contact the school and inform us of any medical diagnosed allergies to foods that we don’t already know about (not food dislikes please) so that we can ensure all children are kept as safe as possible. Our Science work will at times be linked to the overall topic, as we are investigating materials and their properties. Attached to this letter is the knowledge and skills we expect the children to learn from the topic and also what the take home task will be for the topic. The submission date for this will be in term 6 and we will let you know when that will be later in the term.

As you will be aware, this year’s SATS are nearly upon us. The Year 6’s have been working really hard to consolidate their knowledge in preparation for this. They will be the week commencing **Monday 12th May**. We are also continuing to work to prepare the children in Year 6 for transition into secondary school and the Year 5 children into Year 6 next year.

The summer term is a busy one, and we have lots of exciting activities including Hilltop, Roots 2 Food Gala Dinner, a whole school trip, and the Den Man to name a few!

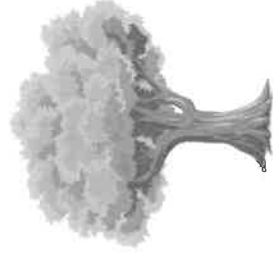
PE sessions will be, wherever possible, outside and will continue to be on Thursday. Please ensure your child comes to school wearing the correct school PE kit for these sessions (PE t-shirt – white/blue, shorts or tracksuit and trainers).

The children will continue to have a spelling test on Monday and children are expected to practise their spellings daily as well as read for 20 – 30 minutes per day. Daily practise of their tables is also necessary – there will be TTRockstars competitions set more regularly by Ms Christie. Homework will be given on Monday to be returned by the following Monday at the latest.

As always, your support is greatly appreciated, and should you have any questions about anything we are covering please do not hesitate to contact us.

With many thanks

Clare Christie



Topic Objectives

Understand and apply the principles of healthy and varied diet

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques

Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed

Use research and develop design criteria to inform design of innovative, appealing recipes aimed at a particular group

Select and use a wide range of ingredients

Investigate and analyse a range of existing products

To know that some materials dissolve in liquid to form a solution, and describe how to recover a substance

Demonstrate that dissolving, mixing and changes of state are reversible changes

Explain that some changes result in the formation of new materials and that kind of change is not usually reversible

Locate the world's countries, using maps to focus on Europe and North and South America, concentrating on environmental regions, key physical and human characteristics, countries and major cities

Physical geography including climate zones, biomes and vegetation belts, rivers, mountains, volcanoes, earthquakes

Identify the position and significance of latitude, longitude, equator, northern and southern hemisphere, the tropics, Arctic and Antarctic circle, the Prime/Greenwich Meridian and time zones

Create sketchbooks to record observations and use to review and revisit

Learn about great artists

Improve mastery of techniques - sculpture

Understand and computer networks including the internet; and the opportunities they offer for communication and collaboration

Knowledge

- Locational knowledge of the 4 chosen countries – Mexico, France, Italy & Japan
- Place knowledge of the 4 chosen countries
- Human and Physical features of the 4 countries – hills / mountains/rivers/key cities /population
- Basic food hygiene
- Seasonality
- Cultural knowledge of 4 different countries
- How to minimise risks online –e-safety
- States of properties can sometimes be reversible
- Use their knowledge of separating mixtures in solving a number of real world based enquiries
- Fair testing in Science investigations
- More Chemistry focused knowledge of properties and the changes of materials

Skills

- Understand the importance of basic food hygiene
- Measure accurately and understand ratios
- Demonstrate a range of baking and cooking techniques
- Reading and following instructions
- Create and refine recipes – including timings, methods and temperature
- Use world maps, atlases and globes and digital and computer mapping to locate countries and their features
- Understand how simple networks are set up and used
- Understand the effect of online comments and show responsibility and sensitivity when online
- Work scientifically, children plan different types of enquiries to answer questions, recognising and controlling variables where necessary

World Taste Tour Year 5/6 Year A Term 5/6

Learning Links

Roots to Food – Chef Darren

English, Maths, IT, Home School project

Assessment

End of Topic review / evaluation – child led

Ongoing marking – wov and now – school policy

Personal / peer review

LKS2 – The World

KS1 – Under the Sea, Food & Farming

Vocabulary

Dissolving, reversible, irreversible, carbohydrates, proteins, vegetable, dairy, fats, latitude, longitude, equator, northern/ southern hemisphere, climate zones, biomes, vegetation belts

