



Year 6 Project Overview:

The children work in groups to set up a themed restaurant business and design, make and market a range of dishes that feature a British food as their star ingredient.

Stage 1: Starting a restaurant business

- Introduce marketing
- Create a brand

Stage 2: The circulatory system

- Science lesson on the circulatory system
- Research lifestyle factors that affect heart health
- Design & conduct an investigation into impact of exercise on heart rate

Stage 3: Conducting market research

- Maths lesson on survey design and constructing a pie chart

Stage 4: Designing a healthy recipe

- Discuss healthy eating & nutritional requirements of target market
- Design healthy recipes using star British ingredient

Stage 5: Budgeting & nutritional analysis

- Shop for ingredients
- Work within a budget
- Calculate with money
- Analyse nutritional content of dishes
- Problem solve to adapt ideas

Stage 6: Calculating expected profit

- Maths lesson on calculating with money
- Maths lesson on applying calculation methods to multi-step problems

Stage 7: Designing a restaurant

- Draw a floor plan to scale
- Budget for decoration materials and furniture
- Calculate with money
- Problem solve to adapt ideas

Stage 8: Lighting a restaurant

- Science lesson on electricity
- Build a scaled model of restaurant
- Plan and build a lighting circuit for restaurant

Stage 9: Making a food product

- Food technology lessons on food preparation
- Maths opportunities: reading scales, measuring accurately, scaling up recipes, calculating with fractions

Stage 10: Promoting a restaurant

- Discuss responsible packaging for takeaway service
- Design packaging
- Write & perform restaurant advertisements