D&T week

For the next 2 weeks we will be focusing on a Design and Technology project in which we will be creating a heathy savoury dish for a specific diet. This project will focus on creating a healthy dish suitable for a very famous sports woman.



This is Venus Williams. Venus is a champion tennis player from America and has won Wimbledon 5 times. Venus' younger sister Serena is also a very successful tennis player. Venus suffers from Sjogren's syndrome which means she often feels tired and her joints ache. After being diagnosed with this condition, Venus was determined to heal herself and so decided to change her diet. She became vegan.

Image: GlebStock / Shutterstock.com

Now that you know the purpose of each food group, and the food groups needed by an active sports person, think about which vegan foods would be useful for Venus Williams. Can you think of a healthy savoury meal that she could have before a big tennis match? You might get some inspiration from this website;

42 Mouthwatering High-Protein Vegan Meals | Hurry The Food Up

Below are some examples;

- Apricot and coconut overnight oats
- Three bean chilli with rice
- Black eyed pea soup

Main task- You are to now plan your own healthy Vegan Savoury dish for Venus Williams. Use the planner below to help you. An example has been completed below.

The dish I will make is	The ingredients I need are
called	1/2 cup Rolled oats
Apricot and coconut oats.	ltbsp dried apricots
, i	ltbsp coconut flakes
	2thsp almonds
	ltsp chia seeds
	1/2 tsp cinnamon
	I cup almond milk
The steps I will take are	The equipment I need is
1. Chop the almonds and apricots	1 x teaspoon
into small pieces.	1 x tablespoon
2. Measure and pour the oats in-	1 x cup
to a bowl.	1 x knife
3. Mix in the almond milk, apri-	
cots, cinnamon and coconut	
flakes.	
4. Sprinkle the chia seeds and al-	
monds on top and serve.	

Task 4- Monday 28th February

Cooking time!

Its now time to make your vegan meal for Venus Williams. Remember to have a taste of your finished dish and send us a picture so that we can see your culinary skills in all of their glory!

