

D&T: Food Technology

Year group:	5&6	Term:	AUTUMN 2	Theme:	Food – Celebration Bread												
Prior learning					Cross-curricular and visits/visitors												
This learning consolidates learning from EYFS & KS1 Fruit Kebabs (cutting techniques & safety) and Gingerbread character (shaping and baking). It also builds on prior learning from LKS2 Pizza (bread making and food provenance). In addition, it consolidates learning about chemical and physical change in science and uses previous learning about exercise and health in science.					Science: Chemistry												
					Key Vocabulary												
Knowledge - How to prepare food products taking into account the properties of ingredients and sensory characteristics. - Weigh and measure using scales. - Select and prepare foods for a particular purpose. - Work safely and hygienically. - Show awareness of a healthy diet (using the eatwell plate). - Use a range of cooking techniques. - Consider influence of chefs					<table><tr><td>dough</td><td>rest</td><td>work</td><td>aroma</td></tr><tr><td>yeast</td><td>knead</td><td>knock back</td><td>texture</td></tr><tr><td>prove</td><td>enriched</td><td>drizzle</td><td>consistency</td></tr></table>	dough	rest	work	aroma	yeast	knead	knock back	texture	prove	enriched	drizzle	consistency
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Disciplinary Knowledge					Revised Vocabulary												
DESIGN - List tools needed before starting the activity. - Plan the sequence of work e.g. using a storyboard. - Record ideas using annotated diagrams. - Combine modelling and drawing to refine ideas. - Devise step by step plans which can be read / followed by someone else. - Decide which design idea to develop. MAKE - Use researched information to inform decisions. - Produce detailed lists of ingredients - Use appropriate finishing techniques for the project. EVALUATE - Research and evaluate existing products - Identify the strengths and weaknesses of their design ideas. - Consider and explain how the finished product could be improved related to design criteria. - Discuss how well the finished product meets the design criteria of the user. Test on the user!					<table><tr><td>food hygiene</td><td>combining</td><td>provenance</td></tr><tr><td>surfaces</td><td>chemical change</td><td>mass</td></tr><tr><td>aprons</td><td>CO2</td><td>volume</td></tr></table>	food hygiene	combining	provenance	surfaces	chemical change	mass	aprons	CO2	volume			
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