

Bread

DT Theme: Bread

Teaching focus: Making Bread

Learning Lens: Food Technology

Class: Year 5

Previous Knowledge

Food Technology

Project Hook or 'Wow' memory

Taste Test different types of bread.

Learning Steps

Key Knowledge

To investigate and evaluate bread products according to their characteristics.

Children will learn about different types of bread and the cultures and/or regions from which they originate. They will then taste and describe a variety of breads.

To learn how bread products are an important part of a balanced diet and can be eaten in different ways.

Children will learn about the nutritional content of bread, then consider some different ways it may be used in meals. Following this, children may either conduct surveys or prepare to collect data about eating bread.

To find out which different ingredients are needed to make bread and how ingredients can be altered and mixed to create different effects.

Children will learn about the ingredients of bread and how they may be used. They will then make bread, adapting and changing the recipe either according to given instructions or according to their own ideas.

To be able to design a new bread product for a particular person or event.

Children will create their own bread recipes and develop ideas regarding how it may be turned out, e.g. flat, plaited, as a large 'bun'.

To be able to make bread based on a plan and design

Referring to previously created designs, children will make and bake their own bread.

To be able to evaluate a finished product.

Children will taste and evaluate their own bread recipes. Some children may suggest ways in which their recipe/design may be improved

Key skills

Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques- make their own bread.

Understand and apply the principles of a healthy and varied diet- learn about the nutritional content of bread and how it may be used in meals.

Evaluate their own bread recipes.

Key vocabulary

Bread- pitta bread, flatbread, soda bread, naan bread, bagels, chapatti bread, baguette,
Hygiene
Nutritional content
Recipe
Ingredients
Evaluate
Prepare
Improve

**Final outcome
Cushion structures**

Design and make bread

1:1 support to follow design plan.
Mixed paired work/support during design and make process.

