Year 5 - Term 6 D.T.



Food – Celebrating Culture and seasonality.

Project - Design Viking Bread.

Curriculum Key Question: How can I express myself? Topic: Were the Vikings vicious?

What should I already know?

- Confidently demonstrate safe procedures for safety and hygiene
- Use a heat source with adult support
- Select, prepare, and combine ingredients

Skills I will develop:

- Apply the rules for basic food safety and hygiene e.g., use of oven
- Weigh and measure accurately (time, dry ingredients, liquids)
- generate innovative ideas through research and discussion with peers and adults to develop a design brief criteria for a design specification.
- explore a range of initial ideas and make design decisions to develop a final product link to the user and purpose.
- use words, annotated sketches an information and communication technology as appropriate to develop and communicate ideas.
- Write a step by step recipe including a list of ingredients, equipment and utensils.
- Select and use appropriate utensils and equipment accurately to measure and combine appropriate ingredients.
- Make decorate and present the food product appropriately for the intended user and purpose.
- Carry out sensory evaluations of a range of relevant products and ingredients record evaluations using tables, graphs or charts.
- Evaluate the final product with reference back to the design brief and design specification, taken into account the views of others when identifying improvements.
- Understand how key chefs have influenced eating habits to promote varied and healthy
- Know how to use utensils and equipment including heat sources to prepare and cook food.
- Know and use relevant technical and sensory vocabulary.

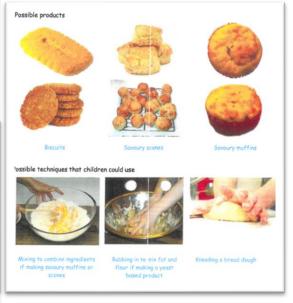














Key Vocabulary (including definition)

Finishing	Related to the
	appearance of a product
	dash shape, decoration,
	and colour.
Rubbing	Rubbing the dry
	ingredients together with
	the fat, lifting to put air
	into the mixture, so that
	it resembles fine
	breadcrumbs.
Knead	Pulling and squeezing
	dough to make it smooth.
Bran	The hard protective shell
	of a grain of wheat.
Dough	a mixture of flour, yeast,
	and water before it is
	cooked.
Endo sperm	the store of food inside a
	seed.
Yeast	A tiny plant which makes
	bubbles of carbon dioxide
	when mixed with flower
	and warm water.
Unleavened	Flat bread where yeast
bread	has not been added.