

DESIGN AND TECHNOLOGY



Year 6

Food: Bread

Design Brief: Design, make and evaluate a baked bread product

End Point Knowledge and Skills – DESIGN

- Generate innovative ideas through research and discussion with peers and adults to develop a design brief and criteria for a design specification.
- Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose.
 - Use words, annotated sketches and information and communication technology as appropriate to develop and communicate ideas.

End Point Knowledge and Skills – MAKE

- 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.

End Point Knowledge and Skills – EVALUATE

- Carry out sensory evaluations of a range of relevant products and ingredients.
- Record the evaluations using e.g. tables/graphs/charts such as star diagrams.
- Evaluate the final product with reference back to the design brief and design specification, considering the views of others when identifying improvements.
 - Understand how key chefs have influenced eating habits to promote varied and healthy diets.

Technical Knowledge and Understanding

- Know how to use utensils and equipment including heat sources to prepare and cook food.
- Understand about seasonality in relation to food products and the source of different food products.
- Know and use relevant technical and sensory vocabulary.

Key Vocabulary

- **Dough:** a mixture of flour and water (or another liquid) used for making bread or pastry
- **Food intolerance:** when the body cannot properly ingest the food that is eaten
- **Gluten:** a protein found in grains such as wheat
- **Ingredients:** foods that are combined to make a particular product
- **Knead:** a technique of pushing and squeezing used when baking bread to develop a dough
- **Nutrients:** substances in food that support the health of our bodies
- **Proving:** when a dough is given time to rest and rise
- **Seasonality:** the time of year when a food type is at its best in terms of flavour or harvest
- **Utensil:** An item used for food preparation e.g. wooden spoon, bowl, baking tray, pastry brush
- **Yeast:** a micro-organism commonly used in baking to make a dough rise

Combining Ingredients



Kneading a dough

