

Design & Technology

All children – regardless of gender, starting point or background – will have the opportunity to engage with a high-quality design technology education. They will be equipped with the knowledge, skills and vocabulary to use creativity and imagination to design and make products that solve real and relevant problems in a variety of contexts. We intend to inspire a sense of enjoyment and curiosity about design technology.

Cooking and Nutrition (Making Bread)

Autumn 1

Igniting Prior Knowledge:

Year 3 (Cooking and Nutrition - Roman Bread)

- Appropriate ingredients need to be chosen to make bread e.g. self-rising flour.
- Dough must be kneaded correctly to make bread.
- Ingredients need to be prepared safely and hygienically.
- A range of hygiene measures should be in places before preparing/cooking food. e.g. Jewellery is removed, hair is tied back, sleeves are rolled up, aprons are worn, hands are washed.
- Appropriate equipment and utensils are used to prepare and combine

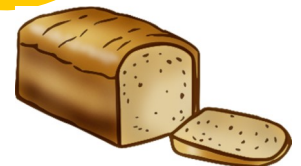
Key Vocabulary:

- dense,
- mass,
- airy,
- carbon dioxide,
- unleavened



New Knowledge:

- Dry ingredients need to be rubbed together with the fat, lifting to put air into the mixture.
- Dough is a mixture of flour, yeast and water.
- Dough needs to be kneaded (pulled and squeezed) to make it smooth and ready to use.
- Yeast is a tiny plant which makes bubbles of carbon dioxide when mixed with flour and warm water.
- Yeast is used in bread making to make the dough rise from a dense mass of flour to airy bread.
- Bread made without yeast will not rise and is called unleavened bread. e.g. flat bread.
- A full range of hygiene measures should be in places before preparing/cooking food.



Social Change



Technological Innovation