

DT – KNOWLEDGE AND SKILLS ORGANISER



St. Michael's Church of England Primary School

Our school values: Respect • Kindness • Challenge • Forgiveness • Perseverance

DT Focus	Bread	Year 5	Spring Term
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What skills should I already have?

I can design, make and evaluate a variety of bridge designs.

Key Learning

Learn about different types of bread and their cultural and religious connections.
 Understand the nutritional value of bread and its part in a healthy balanced diet.
 Design, make and evaluate a food product according to a design brief.
 Understand food hygiene and kitchen safety.

Key Vocabulary







Ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs, fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, dairy, savoury, source, seasonality, utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble design specification, innovative, research, evaluate, design brief.



Food Hygiene and Kitchen Safety

Know the importance of having clean hands and clean environment when handling food.
 Use a range of tools and utensils effectively and safely.



 naan bread India	 chapatti India	 bagels Jewish origin - Polish
 pitta bread The Middle East	 baguette France	 soda bread Ireland

Balanced Diet

Name the different food groups and know how much of each we should eat to have a healthy balanced diet.
 Know that bread provides us with carbohydrates, which are a source of energy for our bodies.

Knowledge and Skills

Design

Make

Evaluate

- I can investigate and evaluate bread products.
- I know where different types of bread originated and some cultural and religious links to bread.
- I can design and make my own bread product.
- I can evaluate my own and other's products.