



ALMOND HILL JUNIOR SCHOOL MEDIUM TERM PLAN

DT

Food Technology – bread

YEAR GROUP: 5

TERM: Summer 2

Vocabulary Bread Knead Rise Design criteria Hygiene Safety Seasonality Design Evaluate Modify Allergies Market research Product Food miles Packaging Yeast Food safety (allergies) aesthetics	Skills • Use research and develop design criteria to inform the design of an appealing product that is fit for purpose • Understand the idea of seasonality • Produce ideas considering research of similar products • Formulate step by step plans • Select suitable equipment and ingredients and explain choices • Follow procedures for safety and hygiene • Apply a range of finishing techniques • Evaluate your work at the end and throughout the process • Refine and improve design • Written evaluation of own work and that of others against design criteria • Consideration of allergies when planning and making	What we already know • Basic food health and safety • Bread is a carbohydrate • There are lots of different types of bread • How to create a design with the user in mind • How to begin to evaluate a product against criteria • How to make modifications to improve design and outcome • Conduct survey to gather opinion
Application/ Outcomes • Create design criteria • Write hygiene and safety rules • Practise bread shaping with salt dough • Create 4 basic designs • Review designs and choose a final design to pitch to group • Bake chosen bread design • Evaluate breads as a class using criteria		Concepts • Bread as a basic food source and source of carbohydrate in a balanced diet • How the seasons can affect the choice and availability of certain ingredients • Creating a new, individual product • How important food hygiene is when preparing, cooking and packaging food • Reviewing a food product based on smell, taste, texture and appearance • Being resourceful with limited ingredients
Other/Cross Curricular links RE – celebrating Shabbat Geography – Link with Nepal partner teacher to incorporate Nepali bread (either recipe or technique) Computing – design packaging – using Computing to finish their design to a high level SEND Adaptations – word-banks, image-mats, mixed ability pairings, varying outcomes, simplified design and evaluation resources e.g. tick box evaluation sheets. Food Intolerances – adaptation of ingredients for gluten free requirements.		