



## ALMOND HILL JUNIOR SCHOOL MEDIUM TERM PLAN

DT

Food Technology – bread

YEAR GROUP: 5

TERM: Summer 2

<p><b>Vocabulary</b></p> <p>Bread Knead Rise Design criteria Hygiene Safety Seasonality Design Evaluate Modify Allergies Market research</p> <p>Product Food miles Packaging Yeast Food safety (allergies) aesthetics</p>	<p><b>Skills</b></p> <ul style="list-style-type: none"> <li>• Use research and develop design criteria to inform the design of an appealing product that is fit for purpose</li> <li>• Understand the idea of seasonality</li> <li>• Produce ideas considering research of similar products</li> <li>• Formulate step by step plans</li> <li>• Select suitable equipment and ingredients and explain choices</li> <li>• Follow procedures for safety and hygiene</li> <li>• Apply a range of finishing techniques</li> <li>• Evaluate your work at the end and throughout the process</li> <li>• Refine and improve design</li> <li>• Written evaluation of own work and that of others against design criteria</li> <li>• Consideration of allergies when planning and making</li> </ul>	<p><b>What we already know</b></p> <ul style="list-style-type: none"> <li>• Basic food health and safety</li> <li>• Bread is a carbohydrate</li> <li>• There are lots of different types of bread</li> <li>• How to create a design with the user in mind</li> <li>• How to begin to evaluate a product against criteria</li> <li>• How to make modifications to improve design and outcome</li> <li>• Conduct survey to gather opinion</li> </ul>
<p><b>Application/ Outcomes</b></p> <ul style="list-style-type: none"> <li>• Create design criteria</li> <li>• Write hygiene and safety rules</li> <li>• Practise bread shaping with salt dough</li> <li>• Investigate and choose flavours</li> <li>• Create 4 basic designs</li> <li>• Review designs and choose a final design to pitch to group</li> <li>• Bake chosen bread design</li> <li>• Evaluate breads as a class using criteria</li> </ul>		<p><b>Concepts</b></p> <ul style="list-style-type: none"> <li>• Bread as a basic food source and source of carbohydrate in a balanced diet</li> <li>• How the seasons can affect the choice and availability of certain ingredients</li> <li>• Creating a new, individual product</li> <li>• How important food hygiene is when preparing, cooking and packaging food</li> <li>• Reviewing a food product based on smell, taste, texture and appearance</li> <li>• Being resourceful with limited ingredients</li> </ul>
<p><b>Other/Cross Curricular links</b></p> <p>RE – celebrating Shabbat</p> <p>Geography – Link with Nepal partner teacher to incorporate Nepali bread (either recipe or technique)</p> <p>Computing – design packaging – using Computing to finish their design to a high level</p> <p>SEND Adaptations – word-banks, image-mats, mixed ability pairings, varying outcomes, simplified design and evaluation resources e.g. tick box evaluation sheets.</p> <p>Food Intolerances – adaptation of ingredients for gluten free requirements.</p>		