UKS2 DT Knowledge Mat- Bread – Spring CYCLE A

Subject Specific Vocabulary

Design	a drawing of a product to be made
Purpose	what/how something is used for
Sketches	a rough drawing of an idea
Evaluate	to say what is good about something and what can be improved
Market research	asking the public their opinions
Dough	a mixture of flour, water, fat etc that is baked to make bread or pastry
Knead	to prepare dough by pressing it continuously
Prove	increases in size before it is baked because of the yeast it contains
Risk assessment	Process involving evaluating the potential risks involved

Crucial Connections

Technology/English: Research information about different types of bread: follow written instructions

Maths: Measuring accurately in grams/scaling

Science : chemical changes /nutrition

Sticky Knowledge

I know different types of bread and the cultures and/or regions from which they originate.

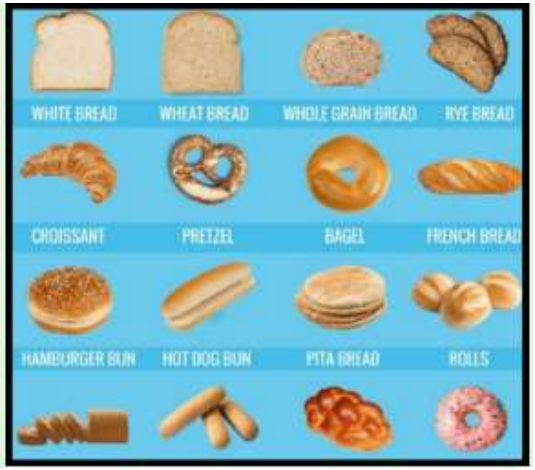
I know about the nutritional content of bread, then consider some different ways it may be used in meals.

I know how bread products are an important part of a balanced diet and can be eaten in different ways.

I know how to make adaptations to a recipe by altering the ingredients.

I know how to make bread.

I know how to evaluate and give feedback.



Aspirations

Chef

Nutritionist

Important skills to know by the end of this DT Topic:

- Draw up a specification for their design
- Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail
- Use results of investigations, information sources, including ICT when developing design
- Select appropriate materials, tools and techniques
- Weigh and measure accurately
- Apply basic rules of food hygiene ad other safe practises relating to the preparation of food
- Evaluate the product against the original specification
- Personally evaluate the product and seek the thoughts of others