



Subject: DT

Year group: 5

Term: Summer

Unit name: Food-  
Celebrating Culture and  
Diversity

**National curriculum- technical knowledge**

- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

**Key vocabulary**

Ingredients	stir
Yeast	pour
Dough	varied
Bran	gluten
Flour	dairy
Wholemeal	allergy
Unleavened	intolerance
baking soda	savoury
spice	source
herbs	seasonality
fat	utensils
sugar	combine
carbohydrate	mix
protein	rubbing in
vitamins	whisk
nutrients	beat
nutrition	roll out
healthy	shape
fold	sprinkle
knead	crumble

**Spiritual Development**

DT Gives children the opportunity to work creatively and explore ways to make lives better for those around us. Exodus 34:35 He has filled them with skill to do all kinds of work as engravers, designers, embroiderers in blue, purple and scarlet yarn and fine linen, and weavers—all of them skilled workers and designers.

**Prior Knowledge –**

- Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.
- Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients.

<b>Design Process</b>
Investigative and Evaluative Activities (IEAs)
Focused Tasks (FTs)
Design, Make and Evaluate Assignment (DMEA)

**Techniques**



Mixing to combine ingredients if making savoury muffins or scones



Rubbing in to mix fat and flour if making a yeast-based product



Kneading a bread dough

**Key Learning Assessment Statements2- what will the children know by the end of the unit?**

To use first-hand experiences and secondary sources to explore the key ingredients, nutritional value and processes required to produce ingredients.

To be able to carry out sensory evaluations of a variety of existing food products and ingredients relating to the project and share their findings in a variety of ways- writing, tables, graphs, charts.

To know about key chefs and how they have promoted seasonality, local produce and healthy eating.

To explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose.

To be able to demonstrate how to measure out, cut, shape and combine e.g. knead, beat, rub and mix ingredients.

When using a basic dough recipe, to explore making different shapes to change the appearance of the food product.

To be able to demonstrate how to use appropriate utensils and equipment safely and hygienically.

To be able to follow a basic recipe to prepare and cook a savoury food product and be able to ask questions about which ingredients could be changed or added in a basic recipe such as types of flour, seeds, garlic, vegetables.

To evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements.