Design and Technology - Knowledge

Year 5 –

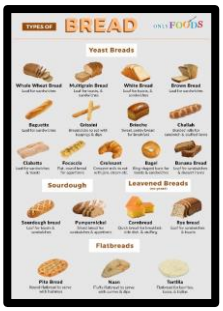
Key vocabulary

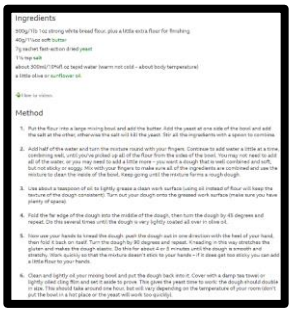
- Bread
- Bake
- Yeast
- Rise
- Proofing
- Mix
- Stir
- Ingredients
- Knead
- Temperature
- Hygiene

The Great Bread Bake Off

Design brief

Design, make and evaluate a new type of bread to be tested by our judges in the great bread bake off.











Skills

I can take users view into account when designing.
I can use cross sectional planning to show my design.
I can produce a detailed step by step plan.
I can choose the right ingredients for a product.
I can create my own simple recipe.

Design

I can think about the aesthetics of my work.
I can measure accurately enough to ensure that everything is precise.
I can explain what hygiene is and why it is important.
I can describe how my combined ingredients come together.

Make

I can test and evaluate the final product.
I can say if the product is fit for purpose.
I can say how a product meets the design brief.
I can check whether anything could be improved and state why.

Evaluat