**D&T – Summer Yr 3 / 4**

**The Great Bread Bake-Off**

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| Prior Learning | | |
| This unit will build on the knowledge and skills learned in KS1, particularly the children’s previous experience of investigating existing products to inform design ideas and evaluating food products according to their appearance, texture and taste. | | |
| Key vocabulary for this unit | | |
| Pioneer  Brand  Industry  Product  Market research  Texture  Appearance  Flavour | | Design Criteria  Knot  Original  Annotated  Ingredients  Yeast  Dough  Rise |
| Learning Sequence | | |
| The History Behind Warburtons | • I can find out about important people and events in the past that have shaped the way bread is made and sold today. | |
| Evaluate Existing Products | • I can investigate and analyse existing products according to their characteristics. | |
| Design Criteria and Shaping | • I can develop a design criteria.  • I can shape dough. | |
| Designing | • I can think of original ideas for a product based on my design criteria | |
| Final Designs | • I can develop designs based on my design criteria and clearly communicate my final design. | |
| Making and Evaluating Bread | • I can select ingredients and kitchen equipment to help me follow a bread making recipe.  • I can knead and bake | |
| Assessment milestones | | |
| **Working Practically:**   * I can shape dough into rolls and knots as well as create my own shapes. * I can select and prepare ingredients hygienically using appropriate kitchen equipment. * I can measure ingredients accurately to the nearest gram and millilitre. | | **Design and Technology Knowledge:**   * Summarize the findings of market research. * Develop clear goals that the bread must achieve in order to be successful, innovative and appealing. * Generate a selection of first designs. |