

Design & Technology

All children – regardless of gender, starting point or background – will have the opportunity to engage with a high-quality design technology education. They will be equipped with the knowledge, skills and vocabulary to use creativity and imagination to design and make products that solve real and relevant problems in a variety of contexts. We intend to inspire a sense of enjoyment and curiosity about design technology.

Cooking & Nutrition—Roberts Bakery

Autumn 1

Igniting Prior Knowledge:

Year 3 (Cooking and Nutrition—Roman Bread)

Key Vocabulary:

- Unleavened
- Yeast
- Dense

New Knowledge:

- A full range of hygiene methods should be in place before preparing and cooking food.
- Dry ingredients need to be rubbed together with the fat, lifting to put air into the mixture.
- Yeast is a tiny plant, which makes bubbles of carbon dioxide, when mixed with flour and warm water.
- Yeast is used in bread making to make the dough rise from a dense mass of flour.
- Bread made without yeast, will not rise. It is called unleavened bread.
- Dough is a mixture of flour, yeast and water.#
- Dough needs to kneaded (pulled and squeezed) to make it smooth.