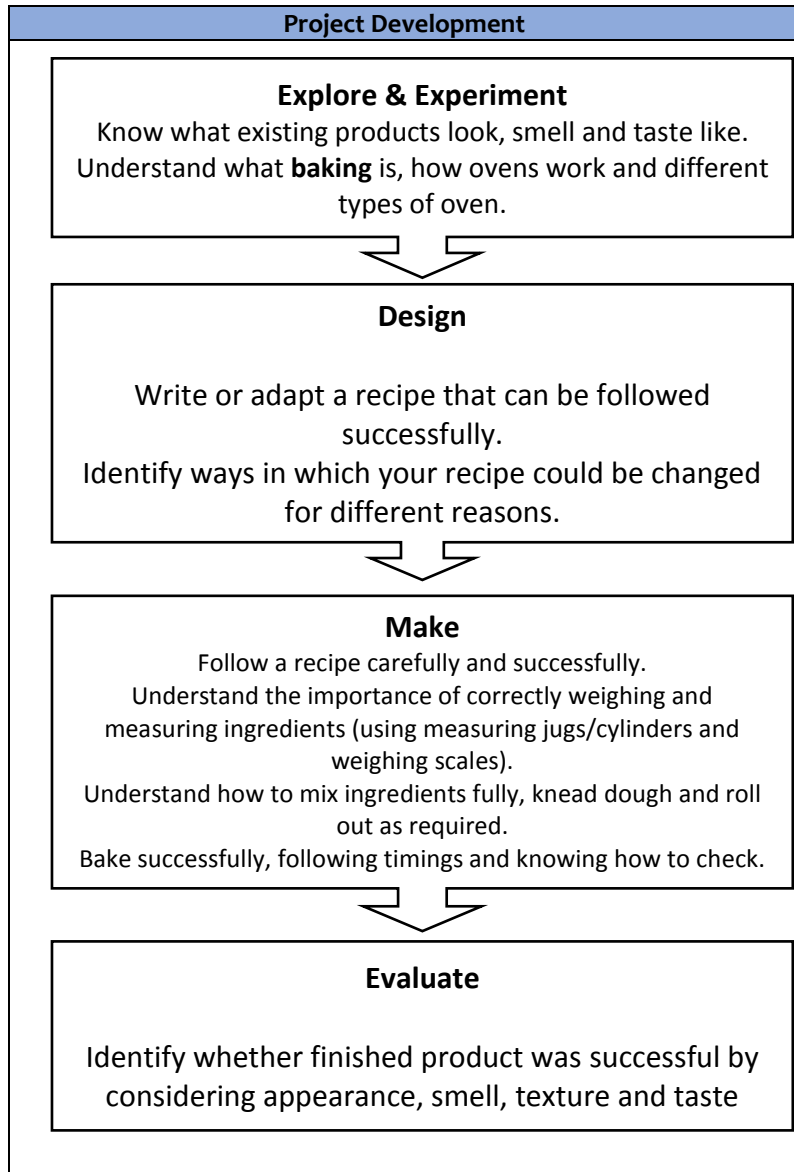




Subject	Design & Technology	Theme	Baking	Term	3 and 4
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What should I already know?

All foods are grown, reared or caught
 Foods need specific conditions to grow successfully, hence different foods are produced in different countries
 Particular foods are transported around the world

What should I know by the end of the unit?

Different foods are available at different times of the year (seasonality).
 Plant and animal products are processed into ingredients which can be used in cooking.
 How a heat source is used to cook food and cooking changes the look, feel and taste of food.
 How to prepare dishes safely and hygienically.
 Some ways in which recipes can be adapted to change how the finished dish looks, tastes and smells.

D&T Knowledge & Skills

Begin to understand the D&T cycle: explore – design – make - evaluate

- Know that seasons affect the food available
- Know how food is processed into ingredients that can be eaten or used in cooking (e.g. wheat – flour – bread)
- Know how to prepare a dish safely and hygienically using a heat source (baking)
- Skills: weighing and measuring using measuring jugs/cylinders and scales; mixing, kneading, rolling and baking
- Know that recipes can be adapted to change the appearance, taste, texture and aroma (using different flour; adding herbs/seeds, spices, fruit; shaping the dough in different ways)

Key Vocabulary	
Bake	To cook food using a dry heat, without it coming into contact with a flame
Oven	An enclosed compartment heated to a high temperature. Can be made of metal, brick, clay
Recipe	A set of step-by-step instructions for making a dish. Includes a list of ingredients
Knead	Work moistened flour into a dough using hands
Aroma	A (usually pleasant) smell
Texture	The feel, appearance or consistency of a surface or substance