

Experiencing Design and Technology

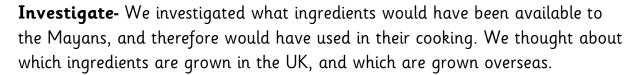
Year 5





Stages of my food unit

I Don't Make Excuses



-We tried a variety of breads and dips and thought about the flavours we enjoyed.

Design- We practised some of the skills we would need to use to make our final product such as kneading and rubbing.

- We explored a range of initial ideas, and made design decisions to develop annotated sketches before creating a final design.

Make- We identified the appropriate utensils and equipment to accurately measure and combine appropriate ingredients.

-We followed our plan step-by-step to make our final product.

Evaluate- We considered our design brief and decided whether our final product met this.

- We listened to the views of others when considering whether our product has worked.

Key Vocabulary

Nutrition- the process of taking in food for health and growth.

Savoury- spicy or salty food.

Dough- a mixture of flour, yeast and water before it is cooked.

Knead- pulling and squeezing dough to make it smooth.

