

# Design Technology Year 5 Seasonal crumble Autumn Term

Prior Learning: Children will have: learned how to use utensils to cut, peel and juice. They will have some understanding of food hygiene. They will know that fruit and vegetables are a significant part of a healthy diet.

**Cross Curricular Links – geography/science – seasonality/weather**

## Meet a Chef



Nadiya Hussain - Nadiya, from a Bangladeshi family, has been baking for 10 years. After wondering why her father only served ice cream for dessert at his restaurant, as desserts aren't a big feature of mealtimes in Bangladesh, Nadiya was encouraged by a teacher to develop her skills and now delivers beautiful masterpieces. She won the Great British Bake Off in 2015 and released her first book 'Nadiya's Kitchen' in 2016.

## 4. TWAL: to plan our crumble recipe.

We will begin by looking at a range of crumble recipes to help us consider the methods and utensils we may need to use. Once we have done this, we will create a detailed recipe crumble, which we will make next lesson.



We will ensure we include utensils, ingredients and method within our plan. We will ensure that we follow our design brief when creating it.

## 1. TWAL: to understand a design brief

## 2. TWAL: to classify food into food groups.

During this lesson we will recap our learning about the different foods we eat, and how much of each type of food a human needs to eat each day to maintain a healthy diet. We will look at packaging on a range of deserts and see what we can find out about their nutritional value



Food packaging tells you the nutritional value of the item as well as its ingredients.

## 5. TWAL: To cook a seasonal crumble

We will cook our final crumble, ensuring we follow the recipe we planned last session. As we will be working with heat, we will recap the correct food safety needed to follow to ensure we don't cause any accidents. We will weigh out our ingredients carefully.



In the UK recipes are generally written in grams and millilitres.

## 2. TWAL: about seasonality and the impact it has on our food.

We will learn about how the different seasons affect different crops and what food we grow. We will find out why certain foods are imported from different countries. We will discover when different foods grow in this country, so that we can start to think about ingredients for our crumble.



Different fruits and vegetables grow in different weather conditions.

## 6. TWAL: To evaluate our crumble against our design brief.

Once we have completed our crumble, we will evaluate it using the same factors we used during the food tasting. We will establish whether or not we fulfilled our brief. We will consider whether there is any nutritional value to our desert.



We will consider whether our flavours were good, or whether we would change it in the future.

## 3. TWAL: What flavours we like in a crumble.

In this session we will try a range of fruits in order to decide on a flavour combination we may want to use for our final product. We will evaluate each flavour on its taste, aroma, texture and appearance. We will begin to consider which flavours may go together.



## Words we will know!



weigh



seasonal



grams



measure

