

# Year 6 : Design Technology British Summer Picnic

Prior Learning: Children will have: learned about food hygiene including working with heat. They will have a broad understanding of how different kitchen utensils are used to cut, peel, grate, juice, dice and whisk. They will have some experience adapting a recipe and measuring using scales.

**Cross Curricular Links – History/Geography – Greece**

And the ancient Greeks

French – Café culture and Restaurants



## 4. **TWAL: To design bread to accompany our salad.**

In this lesson we will use the information from our taste testing and research to create a design for our bread. We will consider what is needed for our bread recipe and record ingredients and utensils we will require. We will consider the order in which to make our bread and what preparation is needed



Recipes must include instructions, measurements, and contain a list of ingredients and utensils

## 1. **TWAL: to understand a design brief**

**TWAL: to look at what ingredients could be in a Greek salad and Greek bread**  
**We will investigate how this food is imported to England**

We will be told about our design brief to make a bread to match a Greek salad for to enjoy at our picnic. We will explore ingredients which could be used in bread by researching online. We will investigate the availability of these products online and whether they could be used in our design. We will look at where ingredients are grown and how they are imported and which are used in breads.



Imported means *to buy or bring in products from another country*

## 8 **TWAL: To follow our recipe to create our own bread**

We will use our design to create our salad and bread, making sure to closely follow our recipe. We will take turns to have a go at measuring, mixing, kneading, sieving and chopping our ingredients. We will keep an eye on the consistency of our ingredients and adapt our recipe where necessary.



We must make sure to follow proper food hygiene and kitchen safety rules to keep us all



## 2. **We will explore a range of products on the market**

**We will try a range of products that could be used in our design**

We will have a look at some salads and breads that are available on the market now, look at the combinations of ingredients and flavours and refer back to what we have learnt from the Eatwell Plate in previous years. We try some salad and bread ingredients and discuss our own preferences and combinations.



## 9. **TWAL: To evaluate our final product.**

Once we have baked our breads we will consider how successful our recipe has been. We will consider our usual indicators – taste, texture, aroma and appearance- but we will Can I taste the flavours I added? How do they compare to the market research?

We will consider what we might change to improve them the next time we bake.



Analysing existing products						
Filling	Appearance	Smell	Flavour/Taste	Texture	Stale	Health
1					😊	😊
2						
3						
4						
Word bank	Colourful	Fruity	Salty	Crispy		
	Dark/Spicy	Mushy	Herby	Crunchy		
	Smoky	Sticky	Strong	Soft		
	Musty	Chewy	Fatty	Cheesy		
		Sour/Salty	Fatty	Slightly Sour		
		Fatty	Sweet	Soft		

## 3. **We will carry out some class based market research**

We will create and use a questionnaire to find out which are the most popular ingredients to include in our bread. We will use our questionnaires to find out our peers likes and dislikes and decide whether to factor this in with our design



Market Research gives us the opportunity to gather information that could impact our design



## **Words we will know!**

