

Bread : DT : Year 5

	Learning Objective	Overview	Assessment Questions	Resources
Lesson 1	To investigate and evaluate bread products according to their characteristics.	Children will learn about different types of bread and the cultures and/or regions from which they originate. They will then taste and describe a variety of breads.	<ul style="list-style-type: none"> Can children name and identify the origin of a number of bread products? Can children use appropriate vocabulary to describe bread products? Can children compare and evaluate a variety of bread products? 	<ul style="list-style-type: none"> Slides Variety of breads to taste Weighing scales Worksheet 1A/1B/1C Vocabulary Grid Bread Evaluation Cards (FSD? activity only)
Lesson 2	To learn how bread products are an important part of a balanced diet and can be eaten in different ways.	In this lesson, children will learn how bread can be eaten as part of a balanced diet. They will learn about the nutritional content of bread, then consider some different ways it may be used in meals. Following this, children will be tasked to design healthy meals which show understanding of a balanced diet and which include a variety of bread products.	<ul style="list-style-type: none"> Do children understand the contribution bread can make to a healthy diet? Can children use a recording sheet to complete a survey? Can children evaluate their findings? 	<ul style="list-style-type: none"> Slides Worksheet 2A/2B/2C Bread Survey Sheet (FSD? activity only)
Lesson 3	To find out which different ingredients are needed to make bread and how ingredients can be altered and mixed to create different effects.	Children will learn about the ingredients of bread and how they may be used. They will then make bread, adapting and changing the recipe either according to given instructions or according to their own ideas.	<ul style="list-style-type: none"> Can children follow instructions? Can children weigh and measure accurately? Can children experiment with different ways of altering a basic bread mixture successfully? 	<ul style="list-style-type: none"> Slides Worksheet 3A Basic ingredients (see worksheet 3A) Extra ingredients (e.g. seeds, sugar, flours, raisins, nuts, etc.) Weighing and measuring equipment Bowls, mixing spoons, baking trays, etc. Activity Cards (FSD? activity only)
Lesson 4	To be able to design a new bread product for a particular person or event.	Children will create their own bread recipes and develop ideas regarding how it may be turned out, e.g. flat, plaited, as a large 'bun'.	<ul style="list-style-type: none"> Can children use the results of investigations when developing design ideas? Can children explain how they will make their product? Can children explain what purpose they are designing and creating their product for? 	<ul style="list-style-type: none"> Slides Worksheet 4A/4B Worksheet 4C (FSD? activity only) A3 paper (FSD? activity only)
Lesson 5	To be able to make bread based on a plan and design.	Referring to previously created designs, children will make and bake their own bread.	<ul style="list-style-type: none"> Can children apply what they have learnt when making their product? Can children follow a design accurately? Can children work safely, hygienically and accurately? 	<ul style="list-style-type: none"> Slides Completed plans from lesson 4 Access to ovens Ingredients (flour, yeast, salt, butter, water, etc.) Mixing bowls, spoons, baking trays, weighing scales, sieves, etc.
Lesson 6	To be able to evaluate a finished product.	Children will taste and evaluate their own bread recipes. Some children may suggest ways in which their recipe/design may be improved.	<ul style="list-style-type: none"> Can children evaluate a finished product fairly? Can children describe how they could make further improvements to their product if they were to make it again? Can children evaluate what they have learnt throughout the course of the module? 	<ul style="list-style-type: none"> Slides Worksheet 6A/6B Vocabulary Grid Worksheet 6C (FSD? activity only)