St Bernadette's Catholic Primary Voluntary Academy
Subject Medium Term Planning - LKS2   DT   Term - Advent   Cycle B Topic: The Power of the Empire

MATERIALS	Learning Objective	Activity	Key Knowledge (By the end of the lesson)		Vocabulary (Tier 3)
			Substantive	Disciplinary	
Lesson 1	L.O. 5 To investigate and analyse a range of existing products.	Tasting and evaluating different types of bread and completing a table to describe the taste, texture, appearance, country of origin of each bread. Types of bread - high rising (e.g. Pan, loaf, sourdough, baguette, brioche, boule, ciabatta, pumpernickel) and flatbread (e.g. Tortilla, naan, pita, focaccia, frybread, matzo, roti).	- Know a variety of breads available to us and where they originate. - Know the basic ingredients that form bread and the role that each ingredient plays - Know the Similarity and difference between different types of bread. (making comparisons, noting differences and drawing conclusions)	Investigate and analyse ???????	Bread, texture, taste, appearance, high rising bread, flat bread
Lesson 2	To be able to understand and apply the principles of a healthy and varied diet.	Children will learn about the nutritional content of bread, then consider some different ways it may be used in meals. Following this, children may either conduct surveys or prepare to collect data about eating bread at home Homework task - Children recorde how and when they eat bread at home	- Know the principles of a healthy and varied diet. - Know the history of bread within the UK and its importance, - Know the benefits of bread and how it contributes towards a healthy diet. - Know that a healthy diet is made up of a variety and balance of different food and drink, as represented in the Eatwell Guide and be able to apply these principles when planning and cooking dishes.	- collect data to inform future work	Balanced diet, healthy diet, bread, opinions
Lesson 3	To be able to use research and develop design criteria to begin to inform the design of	Children use the results of their survey to generate a design criteria appropriate for the tastes and needs of their	- Know which bread is popular based on the results of their survey.	- Know how to design an appealing bread following the design criteria	Products, design criteria, innovative, functional, appealing

	innovative, functional, appealing products that are fit for purpose, aimed at particular individuals or groups.	family. Using this design criteria, pupils will design a mixer of sweet and savoury breads. Before choosing their final design and writing up how they will achieve this.	- Know the ingredients needed for a savoury or sweet bread.	- Develop and follow simple design criteria. - Design innovative and appealing products that have a clear purpose and are aimed at a specific user.	
Lesson 4 Lesson 5 (Double Lesson)	To prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques.	In small groups, pupils follow steps to create a basic bread recipe they are then left to rise. Once ready pupils share the dough equally and then add their additional ingredients and shape based on their plan. Bread is then cooked in the kitchen's ovens.	- Know how to work safely when baking.	- use a wider range of tools and equipment to perform practical tasks with developing accuracy. - select from and use a wider range of materials and components, including ingredients. - To mix and knead dough. - Follow a recipe for making bread. Prepare and cook a variety of predominantly savoury dishes safely and hygienically	dough, baked, knead, ingredient, bake/cook, oven success criteria
Lesson 6	To be able to evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.	Pupils are able to taste their bread and compare it back to their design criteria. Making reflections about things that worked well and how they might adapt their product if they were to make it again.		- Know how to evaluate an appealing bread against the design criteria. - express an opinion with reason for it.	Evaluate, like, dislike, improve