



LKS2 DT Knowledge and Skills Organiser

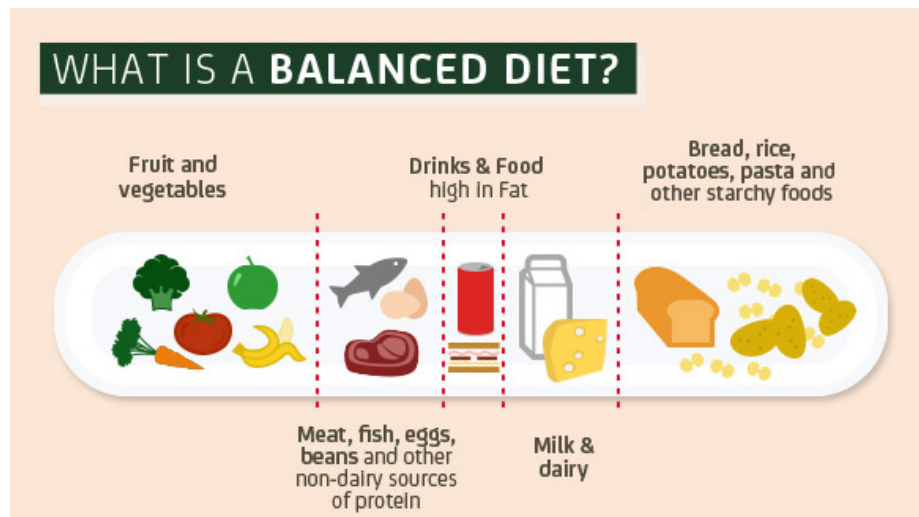
Power of the Empire

Key Knowledge and Skills

We will explore and gather information on a range of breads and what they are used for, where they originate from and which meals they are eaten with. The basic ingredients of bread are:



Using a questionnaire, we will design, create and evaluate our own bread.



There will be a focus on food groups and a healthy/balanced diet. There is no such thing as 'good' or 'bad' food - you should just have more of some food groups,

Key Vocabulary

Word	Definition
Taste	The flavour of something, e.g. sweet, sour, spicy.
Texture	The feel or look (appearance) of something.
Appearance	How something looks.
Product	An object or subject you are focusing on.
Innovative	Something new or original.
Functional	If something has a special feature or if it is useful or practical.
Appealing	Attractive or interesting.
High rising	Bread which rises as it is left before it is ready to bake.
Balanced/healthy eating	Healthy eating means eating a variety of foods so that your child gets the nutrients (such as protein, carbohydrate, fat, vitamins, and minerals) he or she needs for normal growth
Knead	To work/massage moistened flour into dough with hands;
Ingredient	Foods that are combined together to make a particular dish.
Evaluate	To form an idea about something you have done or check how well it has worked.
Improve	Something you could do to make something better.
Design criteria	A standard or factor something is judged by, e.g. when working with bread, did it look appealing (nice) to eat?