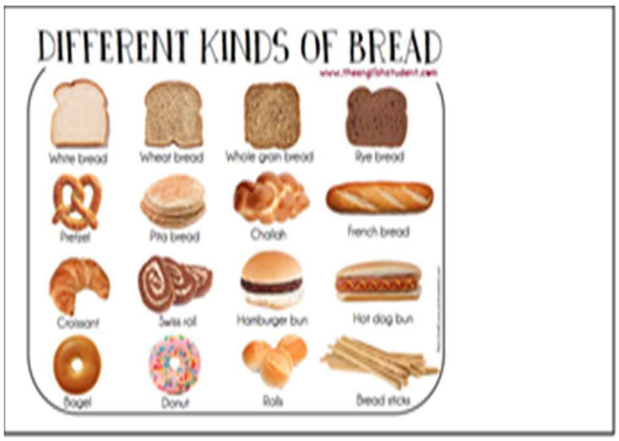
HOLY NAME
CATHOLIC VOLUNTARY ACADEMY

Year 5 Design Technology

Can we improve bread?

Retrieval	New Learning
• The importance of eating a healthy and balanced diet • Seasonal foods • Cooking and preparation of food • Hygiene when cooking	• I can evaluate a range of existing bread products • Adapt and refine recipes by adding or substituting one or more ingredients to change the appearance, taste, texture and aroma. • Independently follow a recipe. • Evaluate a product against the original design specification.

Key Vocabulary	Definition
hygienic	clean, sanitary or promoting good health.
yeast	A living type of fungus which takes nutrition from the food and produces carbon dioxide.
prove/ rise	Allowing dough to rise after shaping before it is baked.
knead	To work the dough with your hands.
baking	A cooking method using dry heat, usually in an oven.
adding/substituting	Replacing an ingredient or adding a new one to a recipe.



Beyond the Curriculum

Virtues

Trust and reflection

Catholic Social Teaching

Distributive justice



- Learn about the science behind bread making and how the dough rises
- Try different types of products made from bread. Can you identify leavened and unleavened types
- Bake different types of bread products at home: flatbreads, pizza bases, scones etc...?

Links to our science topic of revisable and irreversible changes

