




## Year 6 – European Bread

<p><b>Concepts</b></p>	 <p>Finding out about what already exists and how things work</p> <p>Innovate</p>	 <p>Using a range of skills and tools to design and make</p> <p>Technique</p>	 <p>Evaluate success of own and others' design</p> <p>Evaluate</p>
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In Design Technology, children will research a number of recipes from around Europe to make bread. They will use this, as well as inspiration from the baker Edd Kimber, to design and make a bread product. Having followed a basic recipe in KS1, the children will now get the opportunity to experiment with a range of ingredients and learn about different techniques used to create this staple food.

### National Curriculum

- I can research, plan and prepare and cook a savoury dish, applying my knowledge of ingredients and my technical skills
- I can use my technical knowledge and accurate skills to problem solve during the making process
- I can apply my knowledge of materials and techniques to refine and rework my product to improve its functional properties and aesthetic qualities
- I can generate, develop, model and communicate my ideas through discussions, annotated sketches, cross-sectional and exploded diagrams, prototypes, pattern pieces and computer-aided design

### Learning Overview

- Know that bread can be prepared in a number of different ways (loaves, rolls, pretzels, unleavened etc)
- Know that in different countries around Europe, different techniques and ingredients are used
- Know that bread is used in a number of traditional and religious celebrations
- Know about the scientific reaction which takes place when yeast is added to a mixture
- Evaluate the likes and dislikes of a number of different breads from countries across Europe
- Research Edd Kimber and some of his bread recipes, discussing the ingredients and techniques he uses
- Design a product, using the knowledge gained from learning about a number of different products
- Consider what occasion or meal it would be eaten with and chose the appropriate techniques to make the produce
- Use suitable techniques to make and bake a product
- Evaluate end product against the design criteria
- Understand and apply the principles of nutrition and health
- Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- Be competent in a range of cooking techniques (for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes
- Understand the source, seasonality and characteristics of a broad range of ingredients