

Key Vocabulary

ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs nutrients, nutrition, gluten, dairy, allergy, intolerance, savoury, source, seasonality utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape,



Prior Learning

Through a variety of creative and practical activities, pupils have been taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They have learnt how to make bread in Year 3 and will use this knowledge when understanding the processes involved when making pitta bread.

Key Information

The children will make a dip and pitta bread. This will be linked to the topic of Ancient Greece. They will use a range of ingredients for this.

They will have the opportunities to design, make and evaluate their product and develop key skills.

The children will:

- Research the ingredients and techniques needed to make the different dips that they may like
- Agree which dips are to be made alongside the pitta and what techniques will be needed to produce this.
- Agree the context the food is to be presented for and use annotated diagrams to record ideas. This will include notes on the sensory properties of their proposed dish.

Key Skills

DESIGN: Generate realistic and appropriate ideas and their own design criteria through discussion, focussing on the needs of the user. Use annotated sketches and labels to develop, model and communicate ideas.

MAKE: Write step-by-step recipes for both the pitta and the dip.

List utensils and other equipment that is needed.

Make notes of hygiene and safety issues that need to be considered.

Follow recipes developing the following key skills:

- Measuring quantities accurately using appropriate scales.
 - Mixing and combining ingredients in different ways.
 - Using at least two different cooking techniques (baking, boiling, grilling etc).
- Decorate and present food product appropriately and hygienically.

EVALUATE: Evaluate their ideas and products against their own design criteria and consider the views of others to improve their work.