

Design Technology—Food—Cycle A

Year Five and Six

Key Vocabulary	
Utensil	An implement for practical use.
Ingredients	Food that is part of a mixture for cooking.
Heat source	Something that produces heat eg oven
Seasonal	Occurring at or dependent on a particular season.
Balanced diet	A diet that contains adequate amounts of all necessary nutrients required for healthy growth and activity.
Savoury	Savoury food is food that has a spicy or salty but not sweet taste.



Sticky Knowledge

- To know that food is seasonal.
- I know a balanced diet is needed to stay healthy.
- I know that yeast is needed to make a dough rise.
- I know that pizza is a savoury dish.



Resources

- Pencils, ruler and rubber.
- Seasonal ingredients
- Heat source—oven, deep fat fryer, cooker hob.
- Utensils—measuring, mixing and cooking equipment
- Cooking equipment



Key Skills

- To research pizza ingredients including seasonal ingredients.
- To be able to knead dough.
- To be able to shape a dough.
- To be able to include ingredients to a pizza to enhance taste.
- To evaluate the product against the original plan.
- To identify strengths and areas for development and record their findings.