



In this unit, we will design, make and evaluate a yeast-based snack for children that can be sold in the school tuck shop. We will investigate and evaluate a range of world foods and recipes, engage in focused practical tasks which will inform our designing and making. We will test and evaluate our snacks, identifying improvements taking on board consumer comments. We will research inspirational chefs.

Food Knowledge:

I will:

- Know how to use utensils and equipment including heat sources to prepare and cook food.
- Understand about seasonality in relation to food products and the source of different food products.
- Know and use technical vocabulary relevant to the project

Skills

I will be able to:

Design:

- 5.3 Sketch and model alternative ideas.
- 5.4 Decide which design idea to develop.
- 5.5 Devise step-by-step plans

Make:

- 5.7 Use a wide range of materials using research to inform decisions
- 5.8 Use a wide range of tools to measure, mark, cut and assemble accurately.
- 5.9 Use a range of finishing techniques accurately

Evaluate:

- 5.11 Research and evaluate existing products using technical vocabulary (including book and web based research).
- 5.13 Evaluate my product as they make and identify what needs to be improved.
- 5.15 Identify the strengths and areas for development in my work, considering the views of others to improve my work.

Techniques:

Possible products



Biscuits



Savoury scones



Savoury muffins

Possible techniques that children could use



Mixing to combine ingredients if making savoury muffins or scones



Rubbing in to mix fat and flour if making a yeast based product



Kneading a bread dough

Vocabulary

Technical vocabulary

Ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, spice, herbs, fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality

Process vocabulary

Utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble; design specification, innovative, research, evaluate, design brief; names of equipment and utensils

Inspiring Individuals



Ken Hom



Paul Hollywood