



# Linked learning theme: Amazing Africa

Summer 1, Year 2

## DT – Food and nutrition Traditional bread/ African Chapati

### Prior knowledge

Earlier in the year, children learnt about the importance of a healthy diet. They learnt about food groups.

### Core knowledge

- Bread can be made from strong flour, oil, salt, yeast, and water.
- Bread needs to be kneaded so that it becomes stretchy and rises well in the oven.
- Chapati are made in Africa. They can be made from the same ingredients as traditional bread, but they do not need yeast as they are flat.
- Packaging of products is important to helping it sell.

### Key skills

- Design purposeful, functional, appealing products for themselves and other users based on design criteria
- Select from and use a wide range of materials and components, including construction materials, textiles, and ingredients, according to their characteristics
- Explore and evaluate a range of existing products
- Evaluate their ideas and products against design criteria

<b>Vocabulary</b>	join	thin	flat
design	turn	pattern	rise
plan	cut	bread	combine
evaluate	build	knead	stir/mix
bend	thick	soft	

### Learning Outcomes

- I can explore existing products and how they have been made.
- I can measure and weigh food items using cups and spoons.
- I can explain what I am making and what I need to do next.