



Linked learning theme: Walk like an Egyptian

Spring term, Year 6

Design & Technology – Food & Nutrition (bread)

Prior knowledge

In lower KS2 and Year 5, children have followed recipes to make a range of sweet and savoury dishes.

Core knowledge

- Ingredients are grown and processed.
- Ingredients need to be weighed.
- Different temperatures affect the cooking of dishes.
- Yeast is a raising agent which creates the texture of bread.

Key skills

- Research different bread recipes (current and historic – linking to Egyptians).
- Identify what is needed in order to make a bread.
- Create a design criteria.
- Follow a recipe.
- Accurately weigh ingredients.
- Use a range of cooking techniques.

Vocabulary

Ingredients
Recipe

Weighing
Yeast

Cooking
techniques

Learning Outcome

- I understand where ingredients come from required to make bread.
- I can follow a recipe.
- I can use different cooking techniques.
- I can adapt a recipe to suit a specific user.