

COOKING & NUTRITION: BREAD ROLLS

Design, make and evaluate bread rolls (**product**) for parents and families (**user**) to celebrate the faith and hope shown during wartime (**purpose**).

Key Focus: Celebrating Culture and Seasonality



KEY KNOWLEDGE AND SKILLS

- Know how to use utensils and equipment including heat sources to prepare and cook food.
- Understand about seasonality and culture in relation to food products and the source of different food products.
- Know how food is processed into ingredients that can be eaten or used in cooking.
- Know how to prepare and cook a variety of predominantly savoury dishes safely and hygienically including, where appropriate, the use of a heat source.
- Know how to use a range of techniques such as mixing, spreading, kneading and baking.
- Know that recipes can be adapted to change the appearance, taste, texture and aroma.
- Know that different food and drink contain different substances – nutrients, water and fibre – that are needed for health.

RELEVANT PRIOR LEARNING / UNITS

- Have knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet.
- Be able to use appropriate equipment and utensils, and apply a range of techniques for measuring out, preparing and combining ingredients.
- Y4 Cooking and Nutrition (Healthy and varied diet / Seasonality): Seasonal soup
- Y5 Cooking and Nutrition (Celebrating culture and seasonality): Fairtrade cookies

NAME: _____