

<u>Year Group: 6</u>	<u>Topic: DT</u>	<u>Term: Aut 2</u>	<u>Main Focus: Cooking</u>
<u>Rationale For Topic:</u> This subject carries on from the cooking modules in other years. We will be looking at food safety and the history of food. With us starting in autumn, we will be designing a meal based on a bread holding a filling. We will focus on breads such as chapattis, parathas and naan.			
<u>Lesson Number</u>	<u>Learning Objective (s):</u>	<u>Success Criteria:</u>	<u>Brief outline / reasoning for sequence</u>
1	To evaluate different Asian breads.	- To be able to evaluate food using taste, texture and the other senses. - To find the advantages and disadvantages of an ingredient or meal.	We will evaluate three different breads from South Asia - Chapatti, naan and paratha. We will evaluate the doughs for taste, texture and the ability to hold things.
2	To study the history of South Asian food in the UK.	To understand the provenance of food and meals.	We will study the history of Asian food and how it got to the UK. This is to show the provenance of food and for children to understand that our food comes from all around the world.
3	To practise making dough.	- To be able to measure ingredients. - To be able to follow a recipe.	Children will round-robin making different doughs. All three breads have different doughs with slightly different ingredients. They will learn the different techniques to make and measure dough.

4	To design a meal using certain bread.	• To design using sense while taking in the qualities of each bread.	The children will pick which bread they will use and use this to design a meal that can be carried according to the design brief.
5	To make the product.	• To follow a recipe and design brief.	The children will make their bread, try it and evaluate it later.
6	To evaluate the product.	• To be able to find good and bad points about a product. • To evaluate fairly and evenly.	The evaluation will be completed on the same day as making their bread along the same criteria that they evaluated the breads cooked for them at the start of the unit. We will encourage children to evaluate fairly, as products go through evaluation all the time, whatever the product.