

Year 5
Autumn Term
DT

The Great Year 5 Christmas Bake Off



Background information

In this unit, the children will research traditional Christmas biscuits from Europe and then make adaptations to a recipe to bake their own.

Knowledge and Understanding

- Food comes from different sources
- There are similarities and differences in traditional food across Europe
- Adapting a recipe and adding different ingredients can alter the end product.

Key Vocabulary:

hygiene	<u>Method:</u>
seasonality	measure
nutrition	whisk
allergy	rub-in
gluten	fold
intolerance	knead
ingredients	roll out
temperature	stir
utensils	

Enquiry skills and Key Concepts

Design:

- Evaluate different ingredients
- Adapt a recipe to create my own biscuit

Make:

- Weigh and measure ingredients using scales
- Use a range of baking skills eg mixing, whisking, rubbing-in

Evaluate:

- Consider the strengths and weaknesses of my product and how it can be improved
- Use appropriate language when evaluating my own and others' products

Technical Knowledge:

- Use utensils and equipment including heat sources to prepare and cook food
- Know and use relevant technical and sensory vocabulary



Health and Safety

- Ensure all surfaces and equipment are clean before you start cooking
- Always wash your hands with soap and warm water before touching food
- Tie long hair back
- Wear a clean apron
- Cover any wounds or scratches with a plaster
- Use oven gloves when removing items from the oven and **always** do this with an adult