



## Portfields Primary School Medium Term Plan



Year Group – **EYFS**

Subject - **Design and Technology**

Strand - **Food**

Topic – **Bread Rolls**

Term – **Spring 1**

Early Learning Goals	Key Questions	Technical Questions	Substantive Knowledge	Key Vocabulary	Real-Life Links
<p>Participate in small group, class and one-to-one discussions, offering their own ideas, using recently introduced vocabulary.</p> <p>Give focused attention to what the teacher says, responding appropriately even when engaged in activity, and show an ability to follow instructions involving several ideas or actions.</p> <p>Use a range of small tools, including scissors, paint brushes and cutlery.</p> <p>Safely use and explore a variety of materials, tools and techniques, experimenting with colour, design, texture, form, and function.</p>	<p>Do you know what this plant is?</p> <p>Do you know what this food is?</p> <p>Do you eat food such as bread and pasta?</p> <p>What bread had the best taste?</p> <p>What bread had the best texture?</p> <p>Will you use white or whole-wheat flour for your bread?</p> <p>Have you followed a recipe before?</p> <p>How much of that ingredient are you adding?</p> <p>What is the next step in the recipe?</p> <p>How are you going to mix your ingredients together?</p> <p>Does your bread taste nice?</p> <p>Does your bread feel nice?</p>	<p>Where does flour come from? <i>A plant called wheat is grown in a field. It is harvested and turned into flour.</i></p> <p>What foods contain flour? <i>Bread, pasta, cakes, crackers, biscuits etc.</i></p> <p>What is the difference between these breads? <i>White bread is made from white flour. Brown bread is made from whole-wheat flour. Some bread has seeds on it.</i></p> <p>What does a recipe contain?  <ul style="list-style-type: none"> <li>• <i>Ingredients to use</i></li> <li>• <i>Measurements/amounts to add</i></li> <li>• <i>Steps to follow in order</i></li> </ul> </p> <p><i>What are the ingredients of bread? Flour, water, salt and yeast.</i></p> <p>Why do we add yeast when making bread? <i>Yeast makes the dough rise and makes bread soft and fluffy.</i></p> <p>How can we make sure we add the right amount of each ingredient? <i>We can use mugs and spoons to measure the amounts.</i></p>	<p>Know that crops such as wheat are grown in fields and harvested to make flour for food.</p> <p>Understand that ingredients (wet and dry) can be combined to form new food products.</p> <p>Understand the importance of following a recipe (steps and measurements).</p> <p>Know that bread is made by mixing flour, water, salt and yeast.</p> <p>Understand that yeast makes the dough rise and makes bread soft and fluffy.</p>	<p>Bread Bread roll Field Flour Salt Water</p>	<p>Foods at lunchtime that contain wheat.</p>
<b>Key Prompts</b>					
	<p>Tell your partner about what you can taste.</p> <p>Tell your partner about what you can feel.</p> <p>Follow the steps of the recipe in order.</p> <p>Hold the bowl still while you mix.</p> <p>Push the dough forwards, pull the dough backwards.</p> <p>Tell your partner what you like about your bread.</p> <p>Tell your partner what you dislike about your bread.</p>		<p><b>Disciplinary Knowledge</b></p> <p>Evaluate different types of existing bread (white, whole wheat, seeded, rolls, sliced) according to taste and texture.</p> <p>Choose between white and whole wheat flour for own product based on preference from taste-testing.</p> <p>Select appropriate ingredients and equipment based on a simple given recipe.</p> <p>Follow steps in a recipe.</p> <p>Measure ingredients using mugs and spoons.</p> <p>Combine wet and dry ingredients by mixing with a spoon.</p> <p>Knead dough on a clean surface.</p> <p>Verbally evaluate own bread roll according to taste and texture.</p>	<p><b>Technical Vocabulary</b></p> <p>Crop Dough Ingredients Knead Measure Recipe Rise Taste Texture Wheat Yeast</p>	<p><b>Inventors and Makers</b></p>

<b>Lesson 1</b>	
<b>Learning Objectives</b>	<b>Star Knowledge</b>
<p><u>Learning Objective</u> LO to know where flour comes from.</p> <p><u>Success Criteria</u> I know that wheat is a plant that is grown in a field. I know that wheat is harvested to make flour. I know that flour is used to make food such as bread and pasta.</p>	<p>Crops such as wheat are grown in fields and harvested to make flour for food.</p>

<b>Lesson 2</b>	
<b>Learning Objectives</b>	<b>Star Knowledge</b>
<p><u>Learning Objective</u> LO to taste different types of bread.</p> <p><u>Success Criteria</u> I can taste different types of bread. I can say which tastes I prefer. I can say which textures I prefer. I understand that bread can be made from different flour.</p>	<p>Evaluate different types of bread (white, whole wheat, seeded, rolls, sliced) according to taste and texture.</p>

<b>Lesson 3</b>	
<b>Learning Objectives</b>	<b>Star Knowledge</b>
<p><u>Learning Objective</u> LO to understand a recipe.</p> <p><u>Success Criteria</u> I know that a recipe tells me what to add. I know that a recipe tells me how much to add. I know that I have to follow the steps of a recipe in order.</p>	<p>Recipes tell you how much of each ingredient to add and the order to add them.</p>

<b>Lesson 4</b>	
<b>Learning Objectives</b>	<b>Star Knowledge</b>
<p><u>Learning Objective</u> LO to know the ingredients of bread.</p> <p><u>Success Criteria</u> I know that bread is made by mixing flour, water, salt and yeast. I know that yeast makes the dough rise.</p>	<p>Bread is made by mixing flour, water, salt and yeast. Yeast makes the dough rise and makes bread soft and fluffy.</p>

<b>Lesson 5</b>	
<b>Learning Objectives</b>	<b>Star Knowledge</b>
<p><u>Learning Objective</u> LO to follow a recipe.</p> <p><u>Success Criteria</u> I can follow the steps of a recipe in order. I can use mugs and spoons to measure ingredients. I can knead dough to activate the yeast.</p>	<p>Mugs and spoons can be used to measure ingredients.</p> <p>Dough needs to be kneaded to activate the yeast.</p>

<b>Lesson 6</b>	
<b>Learning Objectives</b>	<b>Star Knowledge</b>
<p><u>Learning Objective</u> LO to evaluate my final product.</p> <p><u>Success Criteria</u> I can explain what I like about the taste and texture. I can explain what I dislike about the taste and texture.</p>	<p>Verbally evaluate own bread roll according to taste and texture.</p>