St Peter's Roman Catholic Primary School

Year D Design and Technology

Year 4 – World War 2 food

Design Brief -
To make a World War 2 recipe – Bread and butter pudding



By the end of this project pupils will know-

- **that food was rationed**
- **that people have different preferences**
- **that the bread is a carbohydrate which gives us energy.**

How will I do this?

- Understand seasonality and why some ingredients were more scarce in the war.
- Know where and how ingredients are sourced.
- Make decisions about which ingredients to use
- Plan a sequence of actions to make the pudding or Follow instructions / recipes.
- Think ahead about the order of my work and decide upon tools and materials.
- Join and combine a range of ingredients.
- Prepare and cook using different cooking techniques.
- Consider and explain how my finished product could be improved.

KEY VOCABULARY

Bread, wholemeal, white, sliced, dried fruit, sugar, butter

knife, scales, ounces (an old way of measuring weight),

melted, spreading, stacking, filling,

texture, taste, sweet, appearance, smell, preference, greasy, moist, fresh, savoury, hygienic, edible, fresh, seasonal,

rationed, scarce, fair share