St Peter's Roman Catholic Primary School

Year D Design and Technology

Year 6 – 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?

- Know where and how ingredients are grown and processed and why some foods were not available during the war
- Know where and how ingredients are sourced.
- Choose ingredients to support healthy eating choices when designing their food products.
- 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 widening range of ingredients.
- Prepare and cook a variety of dishes using a range of 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