



Rivington Primary School
A place where everyone matters.

Design technology Knowledge Organiser

Year 5 Autumn Term: Bread - Culture & Seasonality

Design
Make
Evaluate

Prior Technical Knowledge

Knowledge and understanding about food hygiene, nutrition, healthy eating and a varied diet. (Y1-4)
Appropriate use of equipment and utensils, and application of a range of techniques for measuring out, preparing and combining ingredients. (Y1-4)

Now in Year 5

I can design, make and evaluate a seasonal bread to celebrate Christmas together as a class.

Key People



Jamie Oliver
British TV chef, started his career making Italian cuisine.

Key Vocabulary

dough	Think mixture of flour, yeast and water before baking.
knead	Pulling and squeezing dough to make it smooth.
prove	Final rise of the shaped dough before baking.
yeast	Microorganism which produces carbon dioxide in the bread making process.
seasonality	The time of year food is grown and harvested.
spice	An aromatic vegetable substance used to flavour food.



Technical Knowledge

Nutrition	Skills	Autumn/Winter seasonal ingredients	Safety and hygiene
Bread is a good source of carbohydrates, protein, Vitamin B, minerals and iron. Wholemeal bread is a good source of fibre.	Rub  Knead  Prove 	- Apples, blackberries, pears, figs, oranges, clementines, raisins, dates - Pumpkin seeds - Nutmeg, cinnamon, ginger 	- Hair tied back and jewellery removed - Sleeves rolled up and hands washed before baking - Cuts covered with a blue plaster - Take care using tools and follow the safety rules - Sanitise food preparation areas and utensils before use - Report accidents and tidy up spills immediately.