Unit 18 Bread-based Products **Year 6**
Term 3

Purpose of Unit

This unit develops children's skills, knowledge and understanding of food, building on the previous units in which children prepared food products using simple processes. The children will learn to make a savoury or sweet bread-based product. This will enable them to learn the skills of manufacturing, moulding and setting dough.

Key Skills

Literacy
Children will be expected to read and write for a number of different purposes. They will be taught the appropriate vocabulary e.g mixing, hygiene, texture, flavour, dough, kneading.

Numeracy
Children will be taught to measure liquids and solids accurately. They will compare the cost of different ingredients and calculate the total cost of their bread product.

ICT
Children will be taught to use ICT to handle relevant data e.g "Food in Focus" (Jenny Ridgwell) to carry out simple nutritional analysis. They can also use spreadsheets to present their cost analysis

Pupils will

- have used their experiences of using food to help generate ideas.
- have explained why they have chosen certain ingredients and processes
- have followed an order of work and chosen equipment appropriately
- have made and evaluated a new bread product for a specific target group
- have used tools, equipment and processes safely and tried to be accurate in their making.

Common Requirements

The following common requirements,in addition to the three key skills mentioned above, will be covered during the teaching of this unit of work.
P.S.E (Considering the needs of others – health/allergy requirements ; Creative Skills – the production of an unique product .

Health and safety

When carrying out a risk assessment for this activity, teachers will need to consider the materials, tools and equipment being used. Parental permission should be sought before tasting sessons in order to identify dietary or cultural requirements e.g *nut allergy* .Hygiene practices should be observed e.g surfaces cleaned down and wiped with an anti bacterial cleaner, aprons provided for food preparation, access to hand-washing and washing-up facilities and appropriate storage facilities for food. Children should learn safe practices in relation to equipment e.g oven knives