



Jerry Clay Academy Subject Unit Overview

Subject: D&T Year Group: 5 Term: Autumn

Core Learning of This Unit:

The children will create a **WW2 rationed feast** as part of their **The Great Divide theme**. As part of this, food will be planned and prepared for with a purposeful outcome – to share with others who will form part of their ongoing market research enquiry. Pupils should be able to select appropriate materials, tools and techniques ; use skills in using different tools and equipment safely and accurately ; weigh and measure accurately (time, dry ingredients, liquids) ; apply the rules for basic food hygiene and other safe practices *e.g. hazards relating to the use of ovens*.

Prior Learning:

- Select appropriate tools and techniques for making their product
- Follow safe procedures for food safety and hygiene
- Demonstrate hygienic food preparation and storage
- Evaluate their work both during and at the end of the assignment
 - Evaluate their products carrying out appropriate tests

National Curriculum Statements:

- understand and apply the principles of a healthy and varied diet
 - prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
 - understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

Key Vocabulary:

- Flow chart
- Design proposal
- Modify
- Product analysis
- Hazards
- Food hygiene
- Knead
- Roast
- Insulator (links to Science)
- Conductor (links to Science)

Significant People

- History of baking and production and supply of mass goods to the UK population:
- William Morrison - 1899 – egg and butter merchant Morrisons founded, in Bradford
 - Jack Cohen – 1919 – founds Tesco, in East London.