



Y5 Design Technology

Design make and evaluate a scone for a visitor at an Easter celebration



Core Knowledge:

Know how to use equipment and heat sources to prepare and cook food.

Understand about seasonality of food products and the source of different food products.

Know and use relevant technical and sensory vocabulary.

- Learn how to measure out, cut, shape and combine e.g. knead, beat, rub and mix ingredients.
- Learn how to use appropriate utensils and equipment that the children may use safely and hygienically.
- Follow a basic recipe to prepare and cook a savoury food product.
- Ask questions about which ingredients could be changed or added in a basic recipe such as types of flour, seeds, garlic, vegetables. Consider texture, taste, appearance and smell.
- Explore ways of making different shapes to change the appearance of the food product e.g.



Key vocabulary

Finishing - related to the appearance of the product - shape, decoration and colour.

Rubbing in - rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.

Knead - pulling and squeezing dough to make it smooth.

Bran - the hard, protective shell of a grain of wheat.

Learning Questions

LQ - Can I evaluate different types of scone?

LQ - Can I design a scone for an Easter picnic?

LQ - Can I explore techniques needed to create my product?

LQ - Can I prepare and produce a product I have designed?

LQ - Can I evaluate a product I have designed?



What else can I think about?

What can I add to my scone to improve the flavor?

How can I present my scone?

What would be a good food to accompany my scone?

What sort of event would my scone be used for?