

DT—Year 4—Italian Bread

Design Brief

To design and make Italian style bread that is edible.

Vocabulary

flat bread	rough	spices
food	dry	dough
wrap	soft	consistency
pitta	deuse	yeast
french	measure	flour
baguette	ingredients	chop
bloomer	scales	mix
loaf	grams	cut
multi-grain	utensils	dice
sour dough	sweet	slice
taste	savoury	
texture	herbs	



Design Skills

- Investigate existing products, including drawing them to analyse and understand how they are made.
- Plan a sequence of actions to make a product.
- Develop more than one design.
- Generate designs with annotated sketches.
- Refine work and techniques as work progresses, continually evaluating the product design.
- Identify strengths and weaknesses of their design ideas.
- Talk about how closely their finished product meets their design criteria and meets the need of the user.
- Disassemble products to understand how they work.
- Improve on existing designs, giving reasons for choices.

Cooking Skills

Year 3

- Cut materials accurately and safely by selecting appropriate tools.
- Know that a healthy diet is made up from a variety of different food and drink, as depicted in The Eatwell Plate.
- Measure and weigh ingredients appropriately.
- Follow a recipe.

Year 4

- Measure ingredients using scales.
- Prepare ingredients hygienically and using the appropriate utensils by following a recipe.

Design Process

Research

Look at a product to see how it has been made.

Skills

Practise and learn new skills to make the final product.

Design

Design the product using knowledge from research and skills learned.

Prototype

Make the prototype and identify any changes needed for the final design.

Make

Make the final product using skills learned.

Evaluate

Evaluate the final product.