

DT—Year 6—Italian Food

Design Brief

To create and make a healthy recipe for spaghetti bolognese.



Vocabulary

climate	weighing	import
Mediterranean	ingredients	knead
chef	design	portion
scaling	design	primary
produce	process	research
fresh	evaluation	quantity
frozen	seasonal	export
products	processed	
balanced diet	reared	
imported	caught	



Design Skills

- Undertake research to inform design process. This may include surveys and interviews.
- Use prototypes, cross sectional diagrams, exploded diagrams and CAD software to represent diagrams.
- Consider the views of others when evaluating their own work.
- Ensure products have a high quality finish, using art skills where appropriate.
- Justify their decisions about materials and methods of construction.
- Make suggestions on how their design/ products can be improved.
- Use knowledge of inventors, designers, engineers, chefs and manufactures who have developed ground breaking products to create their own innovative designs.

Cooking Skills

Year 5

- Assemble or cook ingredients, controlling the temperature of the oven or hob if cooking.
- Measure accurately using different equipment.
- Creating recipes, including, methods, cooking times and temperature.
- Understand the importance of correct storage and handling of ingredients.

Year 6

- Combine ingredients appropriately e.g. beating or rubbing.
- Measure ingredients to the nearest gram and millimetre and calculate ratios of ingredients to scale up or down from a recipe.
- Understand seasonality and know where and how a variety of ingredients are grown, reared, caught and processed.
- Create and refine recipes, including ingredients, methods, cooking times and temperatures.

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.