

# Design & Technology

All children – regardless of gender, starting point or background – will have the opportunity to engage with a high-quality design technology education. They will be equipped with the knowledge, skills and vocabulary to use creativity and imagination to design and make products that solve real and relevant problems in a variety of contexts. We intend to inspire a sense of enjoyment and curiosity about design technology.

## Cooking & Nutrition—Ship Biscuits

Autumn 1

### Igniting Prior Knowledge:

Year 3 (Cooking and Nutrition—Roman Bread)

### Key Vocabulary:

- Shelf-life
- Yeast
- Dense

### New Knowledge:

- A full range of hygiene methods should be in place before preparing and cooking food.
- Dry ingredients need to be mixed and water added slowly to create a dough.
- Yeast is a tiny plant, which makes bubbles of carbon dioxide, when mixed with flour and warm water.
- Yeast is used to make dough rise from a dense mass of flour.
- Dough is a mixture of flour, yeast and water, which is thick enough to shape.
- Dough needs to be kneaded (pulled and squeezed) to make it smooth.
- Biscuits can be adapted to suit nutritional and balanced diet.
- Biscuits have varying shelf-life.