



Year 5 Summer Design and Technology

Bread and Dough

Design, make and evaluate World War 2 Ration Bread

Working towards ...Children work in groups to follow war time recipes and make different types of ration bread. Children make dough to knead and shape, children also investigate the different ingredients used and evaluate different outcomes.

Links to History topic—WW2

Prior Learning (skills and knowledge)

Previously, Chn have ...

- Some experience of preparing ingredients safely and hygienically.
- Have used some equipment and utensils and prepared and combined ingredients to make a product, especially dough They have learnt about...
- Some awareness of ingredients and why they are included in recipes'

Possible links to other curriculum areas

- History / Topic—WWII—Your country needs you!
- Art & Design—Propaganda posters

Essential skills

This time Chn will ...

- Sample and taste different breads
- List ingredients that can be used in breads
- Watch and write steps for making bread
- Understand how yeast works
- Design recipes and select their own ingredients
- Analyse WW2 propaganda
- Produce a propaganda poster
- Mix and combine ingredients to create dough
- Knead, proof and bake dough to make bread

Key content

- Taste Test—Children sample lots of different breads commenting on their similarities and differences as well as commenting on their flavour, taste and texture. Children match up small sample with what whole piece of bread looks like and analyse ingredients used and why. List ingredients used in each type of bread.
- Bread Demonstration—Children watch demonstration of how to make bread and take notes on the process, listing ingredients as well as the steps in the process. Class discussion on the power of yeast and how it works. Children design information leaflet explaining how yeast works.
- Design Bread—Children evaluate war time ration book recipes listing ingredients used in recipes. Class discussion about the many ingredients found in all the breads looked at (including from taste test lesson) what they add to the bread, how they change taste/texture. Children write their own recipe for war time bread.
- Analyse Propaganda—Children look at range of WW2 propaganda posters, particularly kitchen/food based images. Class discussion about these, the message/themes of them and the design style/layout. Children draw their own WW2 propaganda poster around food
- Make ration bread—Children work in small groups using WW2 bread recipes that children designed. Demonstrate techniques of mixing to combine, rubbing in to mix fat and flour, kneading dough, proofing, shaping and baking. Children complete practical work to make bread in groups.
- Evaluation—children comment on what they have learned this unit, what skill they were very good at and why and also what they would want to do better. Children also comment on how they feel about their final outcome and discuss their thoughts with others

Key vocabulary to be taught/embedded

Bread, ingredients, yeast, dough, bran, flour, wholemeal, unleavened, baking soda, fat, sugar, salt, carbohydrates, energy, healthy, gluten, savoury, untesils, combine, fold, knead, rub-in, stir, pour, mix, whisk, beat, roll out, shape, propaganda, poster, image

Linked texts

- Victory is in the Kitchen: Wartime Recipes
- Wartime Recipes (Military and Maritime)
- The Ration Book Diet