

# DT at Great Whelnetham

## C of E Primary School

Year 6



Title	Autumn : Bread Making
Overview	<p>This unit will encourage the children to put food production in both a historical and cultural context using prior and new knowledge to think about bread around the world. The unit will be taught over 2 whole day sessions – the first being the basic bread making techniques and the second to adapt and improve the recipe with added ingredients. The children will taste a range of existing breads, recording their views about them, and use this to help them decide on what style of bread they would like to produce. They will discuss and decide on an occasion for which their adapted recipe would be used, making design choices based on that occasion. When creating a step-by-step plan for the adapted recipe, children will also consider the season and which ingredients will or will not have been available in a pre-supermarket or third world society. The children will also evaluate their product after each day and discuss how it was successful and how it could be improved next time. For the final tasting, they will also cook a simple vegetable broth as a whole class and eat their bread with a small portion each. At the end they will produce an advertising poster for their improved product, explaining the occasion it is for and their design choices as part of the marketing message.</p>
Knowledge Acquisition	<p>Children will learn about bread making techniques and its place and significance in different cultures around the world. They will know which occasions and ceremonies bread is used for and decide on one of their own, using that to inform their design choices. They will create a mind map of health and safety considerations before starting to use ingredients and equipment. They will taste and assess different types of bread to make decisions about their own batch of bread. They will know about seasonality and how it affects choices of ingredients for the bread and the broth. The children will know about gluten and yeast and how they affect the techniques used in bread production. They will also learn techniques of kneading and shaping bread rolls. They will know how evaluating an existing product and making changes based on the results can lead to an improved design and a more successful product.</p>
Key Vocabulary	<p>Yeast, bread, health and safety, celebration, kneading, rolls, shaping, baking, weighing, scales, dough</p>
Key LOs	<ul style="list-style-type: none"><li>➤ Identify uses and the role of bread in society and within ours and other cultures</li><li>➤ Show a good knowledge of food groups and the principles of a healthy diet</li><li>➤ Identify the occasions at which bread is eaten and celebrated – e.g. Easter and Christmas</li><li>➤ Know about Paul Hollywood and his work and how he has developed ground breaking products, evaluating his impact</li><li>➤ Have an awareness of health and safety rules for cooking, hygiene and using tools and equipment</li></ul>

	<ul style="list-style-type: none"> <li>➤ Measure and weigh ingredients accurately, using the appropriate equipment</li> <li>➤ Know and use techniques for the kneading of bread, understanding why it is important</li> <li>➤ Understand the role of yeast in bread production</li> <li>➤ Show an understanding of the preparation and cooking of a soup dish using the oven hob, linking to seasonality of available ingredients</li> <li>➤ Evaluate and improve a product as a group, recognising both strengths and areas for development</li> <li>➤ Know which added ingredients are available at which times of the year and how this might affect design choices</li> </ul>
<b>Key Learning Experiences</b>	<ul style="list-style-type: none"> <li>➤ A full day immersion in bread making to practice the basic method and recipe, evaluating the results as a group afterwards</li> <li>➤ A second day of bread making with added ingredients of their choice, which the children decide on as a group and bring from home</li> <li>➤ Enjoying the results of their evaluation process in our celebration of bread.</li> </ul>

<b>Title</b>	<b>Summer: Batik Cushions</b>
<b>Overview</b>	During this topic, the children will design and make a cushion, using the ancient Asian technique of Batik to create their design on material. They will research the techniques of resist dyeing and use examples from various cultures as inspiration for their own design. They will think of their product as for a specific occasion, as a gift or personal item and adjust the design accordingly to make it appropriate. The cushions will require the children to understand colour mixing with dyes and to practice various stitches that can be used to create the finished product. The Batik will involve the application of dye blocking drops onto fabric using a 'tjanting tool.' When finished, the cushions can be evaluated to generate ideas of how the design, production techniques and potential uses of the item could be refined for future projects.
<b>Knowledge Acquisition</b>	The children will know about the history and culture of Batik, the countries that it originates from and how it is used in the modern world. The children will understand the idea of resist dyeing and how it affects the design from the outset. They will know about blends of colours and use this knowledge to help them mix dyes for an intended outcome within their design. They will learn and use stitching techniques, sizes of needles and grades of thread where appropriate according to the stage of the process. They will understand the importance of the strength of the seam on a cushion and use appropriate materials and techniques to add thickness to this area.
<b>Key Vocabulary</b>	Tjanting tools, Batik, resist dyeing, colour blending, fabric, stitch, needle, thread, stuffing, design, wax, flour and water, intended purpose
<b>Key LOs</b>	<ul style="list-style-type: none"> <li>➤ To decide on a design based on the intended purpose of the product – as a gift to someone else for a specific occasion</li> <li>➤ To use fabrics to create a product with a fixed design and for that intended purpose</li> <li>➤ Use existing products as inspiration of their own designs</li> <li>➤ To use tools carefully and safely, including with heat sources</li> </ul>

	<ul style="list-style-type: none"> <li>➤ To understand and select from a variety of stitching techniques according to the intended outcome</li> <li>➤ To use a variety of sizes of needles and grades of threads</li> <li>➤ Evaluate the product by assessing the success and accuracy of the techniques used</li> <li>➤ Evaluate the product by considering what impact products have beyond their intended purpose</li> </ul>
<p><b>Key Learning Experiences</b></p>	<ul style="list-style-type: none"> <li>➤ Learn about evaluate and discuss existing traditional Batik designs from different countries</li> <li>➤ Mix and use dyes to colour fabric and use resist dyeing techniques to block colour from affecting chosen parts of the fabric according to the design</li> <li>➤ Use thread and needles to stitch fabric into the shape of a square cushion and pad the cushion with stuffing</li> <li>➤ The cushions will be taken home and offered as a gift to a friend or family member</li> </ul>