



Mereside
Church of England Primary Academy
Learn to Love, Love to Learn

Year: 5

Subject: Design & Technology

Title:
Food - Celebrating seasonality

What key knowledge do I need to have before this unit?

- Food is made from ingredients.
- Basic food hygiene rules: wash hands, tie hair back, clean surfaces.
- How to use simple kitchen equipment safely (bowls, spoons, trays, rolling pins).
- Recipes give instructions to follow in order.
- Products are designed for a purpose and user and designers plan before making.
- Products can be evaluated to suggest improvements.

Key outcomes:

What I need to know by the end of this unit of work:

- I can research different biscuits and ingredients using first-hand and secondary sources.
- I can explain why seasonal ingredients are important and choose them for my product.
- I can generate and develop my own biscuit ideas and choose a final design for a specific user.
- I can write a clear, step-by-step recipe including ingredients, equipment, and utensils.
- I can measure and combine ingredients accurately to make my biscuit.
- I can decorate and present my biscuit so it is appealing for the intended user.

Key knowledge:	Key Vocabulary:	Definition:
A design specification lists what a product must do to meet the needs of the user and the purpose. Good designers create multiple ideas before choosing a final design that best meets the brief. Biscuits are made from a dough, which can be shaped, rolled, filled, or topped to make different types. Recipes give clear instructions and quantities, and following them carefully helps produce a successful product. Different techniques like mixing, folding, rubbing in, and kneading affect the texture, flavour, and appearance of a biscuit. Measuring ingredients accurately and using the right equipment ensures biscuits are consistent and safe to eat.	Ingredients Dough Seasonality Design brief Design specification Evaluate Innovative Nutrition Utensils Fold	The items used to make a food product. A mixture of flour, fat, liquid, and other ingredients before baking. Foods that are available and at their best at certain times of the year. A short description of what you are designing, why, and for whom. A list of requirements a product must meet to be successful. Assess how well a product meets its purpose, user needs, and design brief. New, creative, and original ideas. The study or practice of consuming a healthy, balanced diet. Tools used to prepare or eat food (spoons, knives, whisks). Gently mix one ingredient into another without losing air.



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