



## Year 4 Spring Term: Anglo-Saxon Flatbread

Main Theme: National

PSHE Link: Empowerment



### Key Skill – Food and Nutrition- Healthy and varied diet

### Prior Learning

Links to prior learning – Year 3 – To make a vegetable soup

### Key Vocabulary

**Appearance** - how the food looks to the eye.

**Recipe** - a set of instructions used for cooking or baking.

**Hygiene**- Practices to maintaining health and preventing disease, especially through cleanliness.

**Proving**- the process of which dough rises.

### Enquiry Questions

What features are required to fit the design brief of creating a flatbread for a banquet?

Can I research and investigate different products on the market?

Can I create my own design criteria and design my own flatbread with a target market in mind?

What design features are required?

Can I design a flatbread by taking into account its appearance, taste and texture?

Can I follow a recipe and use ingredients to cook my own flatbread?

What additional details and skills can be used to finish my product?

Can I present my flatbread in an appealing way?

Can I evaluate my flatbread against the design criteria?

