



All Saints CE Primary School and Nursery
 Medium Term Planning

Class teacher: Mrs Seaman Year group: 4 Term: Summer 2

Subject: DT- Bread bake off.



Lesson	Learning Goal (L.G.)	Brief outline of lesson content (or where this can be found/unit found in, if for example it is a published scheme such as Science, Kapow French or Music, Purple Mash computing)	Key Vocabulary covered
1	LG: find out about important people and events in the past that have shaped the way bread is made and sold today.	Twinkl, LKS2, The great bread bake off, Lesson 1	Brand, rise, texture, appearance, ingredients, knead, prove, product, criteria, dough, yeast, shape, design, flour, research, evaluate, taste, flavour.
2	LG: investigate and analyse existing products according to their characteristics.	Twinkl, LKS2, The great bread bake off, Lesson 2	
3	LG: develop a design criteria.	Twinkl, LKS2, The great bread bake off, Lesson 3	
4	LG: think of original ideas for a product based on my design criteria.	Twinkl, LKS2, The great bread bake off, Lesson 4	
5	LG: develop designs based on my design criteria and clearly communicate my final design.	Twinkl, LKS2, The great bread bake off, Lesson 5	

6	LG: select ingredients and kitchen equipment to help me follow a bread making recipe.	Twinkl, LKS2, The great bread bake off, Lesson 6	
---	---	--	--