



# Lowerhouse Junior School

## Design & Technology Overview Sheet



### Year 5 – Food Technology -Make a fruit crumble



**Key Learning:** Pupils who are secure will be able to:

#### Food Technology (year 5)

- **Join and combine a widening range of ingredients.**
- **Select and prepare foods for a particular purpose.**
- **Know where and how ingredients are grown and processed.**

#### Plan

- Research and evaluate existing products (including book and web based research).
- Consider user and purpose.
- Understand how key people have influenced design.

#### Design

- List tools needed before starting the activity.
- Plan the sequence of work e.g. using a storyboard.
- Record ideas using annotated diagrams.
- Devise step by step plans which can be read / followed by someone else.
- Use exploded diagrams and cross-sectional diagrams to communicate ideas.
- Sketch and model alternative ideas.

#### Make

- Make prototypes.
- Develop one idea in depth.
- Use researched information to inform decisions.
- Produce detailed lists of materials and tools.
- Cut accurately and safely to a marked line.
- Use appropriate finishing techniques for the project.
- Refine their product – review and rework/improve.

#### Evaluate

- Identify the strengths and weaknesses of their design ideas.
  - Give a report using correct technical vocabulary.
  - Consider and explain how the finished product could be improved related to design criteria.
- Discuss how well the finished product meets the design criteria of the user. Test on the user!

#### Learning Intentions

- Lesson 1: LI: To know where and how ingredients are grown and processed.  
Lesson 2: To taste test different crumbles.  
Lesson 3: LI: To design my final product.  
Lesson 4: LI To plan my final product.  
Lesson 5: LI: To make my final product. (may take a full morning).  
Lesson 6: LI: To evaluate my final product.

#### Overview:

Lesson 1: Children should understand how ingredients are grown and processed (e.g. farm to supermarket).

#### Cross Curricular Links

Lesson 2: Taste test different fruits to choose which ones to use in final product.  
Lesson 3: Look at images of different fruit crumbles to design your own.  
Lesson 4: Plan my final product.  
Lesson 5: Make your fruit crumble.  
Lesson 6: Evaluate your final fruit crumble.

#### Resources

Chopping boards, DT safety knives, mixing bowls, baking trays, metal or ceramic dishes, risk assessment

#### Key Vocabulary

ingredients, wholemeal, unleavened, baking soda, spice, herbs fat, sugar, carbohydrate, protein, vitamins, nutrients, nutrition, healthy, varied, gluten, dairy, allergy, intolerance, savoury, source, seasonality, utensils, combine, fold, knead, stir, pour, mix, rubbing in, whisk, beat, roll out, shape, sprinkle, crumble