

DT Exemplification

Key Stage 2 Autumn Term Cycle D

Bread, from field to flour

During this unit the children learnt about the process of making bread, from field to flour. They investigated different types of bread, and understood that recipes can be adapted to change the appearance, taste, texture and aroma. They designed and created their bread products based on product evaluation.

The examples here show the progression throughout KS2.

First level	Pupil has chosen a general purpose for the final product. Pupil made additions to a basic bread recipe. They have made a simple evaluation of the product. Use of some basic vocabulary.
Second level	Pupil has shown understanding as to how to refine the appearance of a final product through evaluation. Pupil was able to explain how to overcome a problem that they encountered in the prototype stage. Made adjustments to cater for gluten intolerance.
Third level	Pupil has selected a specific purpose for the final product, focusing on the needs of the consumer. They have selected ingredients and shape suitable for the product. Pupil has created a success criteria, and has evaluated this. The pupil has shown understanding of the 3 S's required in DT; something, for someone, for some purpose.

Evaluating: my own thoughts about my product

After you have finished and tested your product, say how well you think it meets your design criteria.

Design Criteria	Tick			Comments
	Fully meet	Partially meets	Does not meet at all	
1 soft	✓			Its so soft
2 beabel to cut	✓			yes It can cut
3 whit	✓			It is white on the inside
4 shine			✓	It is not shine
5 not to hard	✓			Its not hard
What are the best parts of your design?		What parts of your design would you change and why?		
evere sing		I want to change no f ing		

Second Level

Monday 21st October 2024

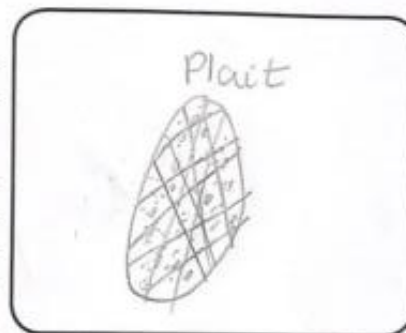
Cooking and Baking - Food Evaluation

I have made:

I have made bread.

The skills I have used:

measuring
weighing
kneading
mixing



Evaluation:

Do you like the way it looks? Yes/No? Why/Why not?

NO because it has risen too high.

Do you like the way it tastes? Why/Why not?

yes because it's not too chewy.

How could it be improved?

by making the plait thinner.

Did you face any problems? How did you overcome them?

yes it was too sticky but we discovered that if you put more flour in it doesn't get sticky.

My Bread Design		Purpose:
Ingredients:	500g Strong Flour 20g butter 1tsp Salt 7g Yeast 300ml warm water	Tools: • Mixing bowl • Sieve • Table / mixing spoons • Weighing scales • Measuring jug
Design:		
The Shape:	Pretzel	
The Finish:	• Cinnamon • icing sugar • Glaze cherries	

Copyright © Planit Resources Ltd 2016

www.planit.co.uk

This is how I will make my bread:

Mix ingredients	Prep ingredients	add cinnamon and cherries (chopped)
Put in oven	Shape and split (15) into a pretzel	Let it double in size (pne)
Take them out	Put them with icing sugar (sieved)	Half glaze cherries and put them on the top
Enjoy as a tasty christmas treat!		

Success Criteria

- * To remind people of cinnamon.
- * To keep their pretzel shape. When they finish they have their shape, but they don't after.
- * To make the ingredients work well together they taste.
- * To make the size small enough.

Copyright © Planit Resources Ltd 2016

www.planit.co.uk

Good success criteria.