

# Design and Technology

## Year 2— Spring Term

### Bread Making

#### Skills we will learn:

Cut ingredients safely and hygienically. Cutting, peeling and grating

Assemble ingredients without the need for a heat source.

Measure or weigh using measuring cups or electronic scales.

**Recognise** that all food comes from plants and animals.

Know that food has to be farmed or grown.



### Key Words

Ingredients

Sift

Whisk

Mix

Measure

Weigh

Knead

### Equipment

Bowl

Whisk

Spoon

Oven

Fold

### Construction

#### Skills we will learn:

Measure and mark out to the nearest cm.

**Demonstrate understanding** a range of joining techniques (such as gluing, hinges or combining materials to strengthen).

Learn to use hand tools safely and select the appropriate ones.

Understand about the simple characteristics of materials and components.



### Key words

Materials Measure Wood Bricks Foundations

Gluing cm Joining Design Build Safety