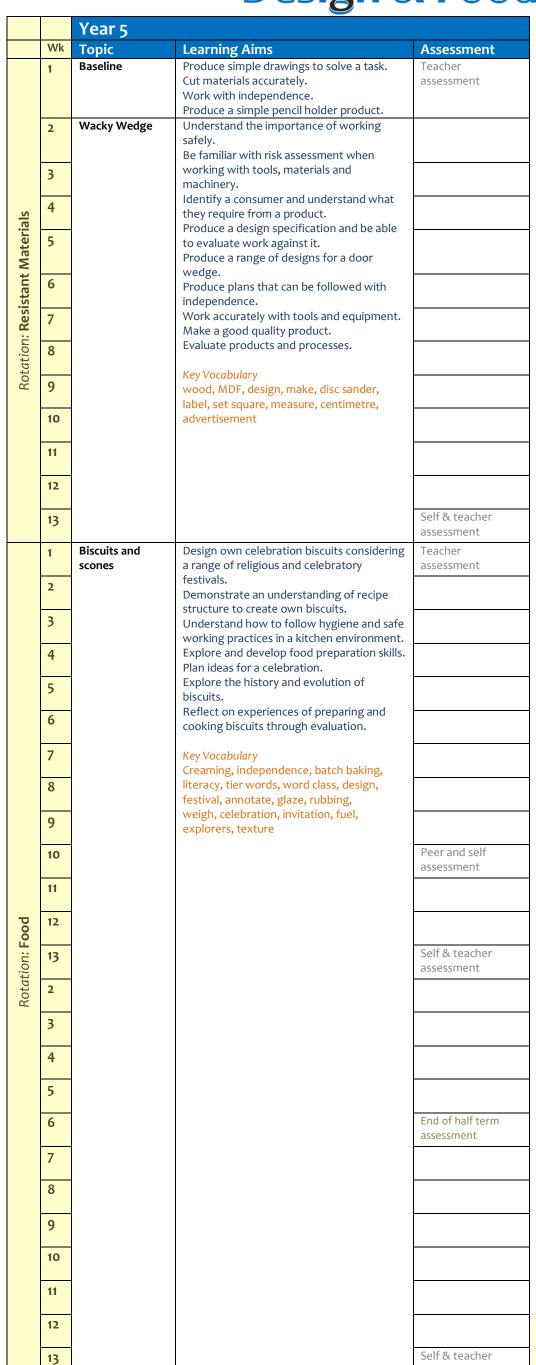


Design & Food Technology KS2



assessment

Year 6		
Topic	Learning Aims	Assessment
Торіс		ASSESSIFICITO
Desktop pencil	Carry out research for a particular consumer.	
holders	Understand the importance of working safely.	
HOIGEI 3	Make an MDF box.	
	Use an engraver on plastic.	Teacher
	Use tools and equipment safely.	Assessment –
	Produce designs for a pencil holder.	
	Produce designs for a pericli floider. Produce plans and follow them with	Design skills
	•	
	independence.	
	Make a good quality product.	
	Use 2d design.	
	Evaluate products and ways of working and	Teacher
	suggest improvements.	Assessment –
		Design work
	Key Vocabulary	DC3IgII WOIK
	Acrylic, MDF, engraver, disc sander,	
	Try-square, measure, bench hook, junior	
	hacksaw	
		Self & teacher
		assessment
Droad and at	Evalore bread making to the investor of the	
Bread and pizza	Explore bread making techniques and how	Teacher
	yeast works.	assessment
	Demonstrate an understanding of the	
	stages of flour production.	
	Further develop recipe reading skills when	
	producing a French baguette.	
	Extend skills with hygiene and safe working	
	practices in a kitchen environment.	
	Further explore and develop food	
	preparation skills.	
	Understand that bread is a staple part of our	
	diet around the world and the factors that	
	contribute to its diversity.	
	Extend bread making skills through pizza	
	production	
	Create own Italian menu through the	
	understanding of how a menu is structured.	
	understanding of now a ment is structured.	
	Kayyocahulary	
	Key vocabulary	
	Knead, yeast, measuring, literacy, tier	
	words, word class, grain, mill, wheat, base,	Peer and self
	toppings, staple food, climate,	assessment.
	cultural, design, logo, cuisine	
		Self & teacher
		assessment
		End of half term
		assessment
		assessine it
		Self & teacher
		assessment
	I	