

Summer 2	Lostwithiel Primary School	<u>Year Three</u>
Design and make Egyptian flatbread.	DT Knowledge Organiser	Beech Tree Class

Prior Learning: In Year Two, the children will have had experience of designing a healthy recipe. They will have selected ingredients and used a variety of kitchen tools to make their food. They will have evaluated their ideas and products against the design criteria.

Key DT knowledge and skills:

- Bread was part of the staple diet of the Ancient Egyptians. A staple food is a carbohydrate which forms a large part of a human's daily calorie intake.
- Staple foods vary from country to country according to the native crops. National dishes, such as Egyptian flatbread, were designed and improved on over thousands of years.
- Bread is made from flour which is milled from cereal crops. The available cereal crops in Ancient Egypt were Emmer wheat and barley.
- Ancient Egyptian bread was cooked in hand built clay ovens. The design of bread ovens has changed over thousands of years and modern bread is now produced in huge machine built industrial ovens.
- The design brief for the children is to design a recipe and make some flatbread that can be cooked outside.
- The children will investigate, taste and analyse a range of breads. They will look at the ingredients and consider the cooking methods for each type of bread. The children will use their results to produce the design criteria for successful flatbread.
- The children will follow their own recipe and make flatbread which will be cooked outside on a campfire. They will evaluate their bread against their design criteria and discuss improvements with their peers.



Key DT Vocabulary		General Terms and Cross Curricular Vocabulary	
flatbread	A type of flat, thin bread that is typically unleavened (made without yeast).	diet	The kinds of food that a person, animal, or community habitually eats.
Emmer wheat	Emmer wheat is an ancient two-rowed hulled type of wheat, which is high in protein.	calorie	The calorie is a unit of energy widely used in nutrition. Calories in food provide energy in the form of heat so that our bodies can function.
barley	Barley is a type of grass which is cultivated as a cereal crop to produce grains.	carbohydrate	Any of a large group of organic compounds occurring in foods and living tissues and including sugars, starch, and cellulose. Carbohydrates should make up 50 -60 % of a human's daily diet.
dough	A thick, malleable mixture of flour and liquid, used for baking into bread or pastry.	hand built	An object which is made by hand. Hand built ovens are based on traditional designs and are often built by specialist craftspeople.
clay oven	A hollow, dome-shaped structure constructed out of clay, sand and straw. It is used for baking and roasting food. It has a brick floor and usually a chimney.	machine built	An object which is made by a machine, usually in a large factory. Machine built objects are often mass produced on an assembly line, with each operative putting together a small section.

DT Outcome

The children will design a recipe for flatbread. They will make and cook their flatbread on a campfire.

**Cross Curricular Links**

History: Ancient Egypt topic

Science: Healthy bodies and food groups

Forest schools: The children will use the forest school area to investigate different types of flatbread. They will heat them up on a campfire then taste and evaluate them. The children will collect different types of grass and learn about the cultivation of grasses as cereals. They will consider the types of materials available in the forest school area, which could be used to hand, build an oven. They will design and cook their own flatbread on a campfire.

Linked documents: [Class Overview](#), [DT Whole School Progression document](#) and [Class Medium Term Planning](#).