



I have been exploring **Food** and I have learnt...

### Stages of my food unit

#### I Don't Make Excuses

**Investigate-** We investigated what ingredients would have been available in the UK during WWII, and therefore would have been used at the time.

-We tried a variety of vegetables that would be appropriate for a pie.

**Design-** We practised some of the skills we would need to use to make our final product such as peeling, chopping and rubbing.

- We explored a range of initial ideas, and made design decisions to develop annotated sketches before creating a final design.

- We created a method of step-by-step recipe instructions.

**Make-** We identified the appropriate utensils and equipment to accurately measure and combine appropriate ingredients.

-We followed our plan step-by-step to make our final product.

**Evaluate-** We considered our design brief and decided whether our final product met this.

- We listened to the views of others when considering whether our product has worked.

### Key Vocabulary

**Seasonality-** the times of year when a given type of food is at its peak, either in terms of harvest or its flavour.

**Rubbing in-** rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.

**Finishing-** related to the appearance of the product, such as shape, decoration and colour.

