

Year 5 DT Unit: Culture and Seasonality—Christmas Cookies Term: Autumn

Vocabulary	
texture	How something feels to touch or have in your mouth eg crispy, crunchy, chewy, sticky
appearance/finish	How the product looks overall– shape, decoration, colour
ingredients	Foods or substances which are combined to make a finished product/final dish
user/audience	Person or group of people who the finished product is for
product	Something made and created for a particular purpose when a process has been completed
evaluate	To judge how effective a product is by forming opinions, reflections and assessments
seasonality	Different times of the year when certain foods or ingredients are most available
culture	The beliefs or behaviours that are traditionally practiced by a group of people
hygiene	Clean and safe handling of food and equipment

Resources	
A range of Christmas biscuits from local shops	Lebkuchen, shortbread, caramelised cookies, gingerbread men, Danish butter cookies
Safe Hygiene Rules	Ppt showing rules of safe hygiene and food handling
Cooking equipment	rolling pin, bowl, teaspoon, tablespoon, wooden spoon, apron, baking tray, greaseproof paper, egg, cookie cutters, decorations, cooker (adult use only)
Ingredients	butter, golden syrup, flour, sugar,
Seasonal ingredients	ginger, lemon/orange zest, chocolate chips, raisins, cranberries, cinnamon
Taste test and Evaluation sheets	Taste test sheet to record taste, texture, appearance of seasonal biscuits in the shops Evaluation sheet to reflect on successfulness of designing and making

National Curriculum	Key Enquiry Question	Key Substantive Concepts	Building On From
Design and Technology KS2 Food: Celebrating culture and seasonality	How do you design and make a seasonal cookie for a specific audience to give as a gift at Christmas?	Knowledge and understanding of types of cookies, safe food hygiene Designing according to user and purpose	KS1 Design and Technology Y3 DT Making pizzas, Y4 DT Super salads

Task	Designing, Making/skills, Evaluating	Technical Knowledge	Resources	Key Vocabulary
1. Chn taste variety of biscuits/cookies from different cultures 2. Chn compare food characteristics: appearance (colour, shape, finish), flavour, texture, seasonality, discuss in groups/class	Evaluating: Taste and compare different biscuits/cookies Collect ideas for seasonal cookies	Biscuits/cookies come in different forms: sweet, savoury, shapes, finishes, textures, Products are specially designed for different audiences (users) Seasonal products are designed for different seasonal celebrations and there are cultural ingredients used to make them Seasonal flavours from different cultures eg Spicy from Germany, cinnamon from England	Variety of biscuits: Sweet and savoury biscuits: Hovis biscuits (sweet/savoury) Gingerbread men (seasonal) Cinnamon cookies (seasonal) Chocolate bourbons (sweet Eng) plain digestives/Rich Tea (plain Eng) German Lebekuchen (spicy Germany) Shortbread (sweet Scotland) Danish butter cookies (sweet Denmark)	appearance/finish texture seasonal culture taste
3. To decide on target audience (user), consider their preferences and collect seasonal ideas for own cookie design 4. To understand ingredients and process of making cookies 5. To follow basic food hygiene procedures	Designing: Collect ideas for target audience Making: Understand process of making cookies Understand how to handle food safely and hygienically	To identify target audience (user) and adapt design for them To know the ingredients used in cookie recipe To understand role of each ingredient in recipe Watch demonstration of how to make cookie recipe To know basic rules of safe food hygiene To discuss possible seasonal, festive ingredients to add to cookies eg. orange/lemon zest, chocolate chips, ginger, cinnamon, dried fruit—cranberries, raisin, sultanas	Basic gingerbread cookie recipe Food Hygiene rules PPT to show processes and shaping techniques	ingredients dough hygiene recipe
6. Design cookie shape, flavour and finish for target audience (user)	Designing: Design shape, flavour and finish for Christmas cookie for target audience (user)	To identify target audience (user) and adapt design for them To include a seasonal ingredient and Christmas design to appeal to audience To complete design using eye-catching detail	Design sheet—option for two different designs	appearance/finish audience flavour

Possible Texts	Possible Maths / English Links	Possible Enrichment
	Measuring—grams/kilograms, reading intervals on scales Writing persuasive advert for new Christmas cookie	Market research into consumer preferences Data handling of results of surveys, baking opportunities Investigate other seasonal, festive ingredients in food

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Task	Key Element: Designing, Making/skills, Evaluating	Technical Knowledge		Resources	Key Vocabulary
7. Make Christmas Cookie following recipe according to design criteria (with own seasonal ingredient) and decorate to appeal to target audience (user)	Making: To follow a recipe to make Christmas cookie design	To know the ingredients used in cookie recipe To understand role of each ingredient in recipe To follow a recipe accurately To follow basic rules of safe food hygiene: surfaces cleaned/clean cover over tables, aprons on, hands washed, sleeves rolled up and hair tied back, safe handling of knives To use equipment safely, according to purpose To adapt design and recipe to appeal to recipient		Equipment to make recipe: mixing bowl, rolling pin, ingredients, cookie cutters, decorations, measuring spoons	recipe ingredients target audience (user) seasonal equipment hygiene
8. Evaluate Christmas Cookie—state what went well and what could be improved next time If time allows—draw improved design If time allows—design gift bag with Christmas images to present cookie in	Evaluate : Christmas cookie against design criteria	Assess cookies for their suitability and purpose they were designed for—taste, texture, flavour, finish, overall effectiveness		Evaluation sheet and completed product	finish seasonal ingredient audience (user) product taste texture

Possible Texts	Possible Maths / English Links	Possible Enrichment