



Unit of work
 Mayan Chocolate

Year group: 6

Prior learning

- Understanding of the essential characteristics of a series circuit and experience of creating a battery-powered, functional, electrical product.
- Initial experience of using computer control software and an interface box or a standalone box, e.g. writing and modifying a program to make a light flash on and off.

National Curriculum

Through a variety of creative and practical activities, pupils should be taught the knowledge, understanding and skills needed to engage in an iterative process of designing and making. They should work in a range of relevant contexts [for example, the home, school, leisure, culture, enterprise, industry and the wider environment].

Knowledge

- To be able to use and suggest improvement to recipes.
- To be able to name and explain the purpose of different cooking utensils
- To be able to explain how to work safe using DT equipment
- apply their understanding of how to improve a recipe by altering the ingredients.

Skills

- To be able to design a purposeful product based on a design brief
- To be able to select from a range of tools
- To be able to cut accurately and safely
- To be able to create a mock-up and suggest improvements
- To be able to make a product based on a design brief
- To be able to test and evaluate against the design brief

Vocabulary and definitions

Word	Definition
ingredients	A list of food to put into a recipe
Cutting board	Used to protect work surfaces
Temperature measurement	How hot something is
Recipe	The amount and quantity of ingredients needed.
Utensils	Tools used in cooking
healthy	Food or ingredients which are good for you.
Slicing	Cutting food.
Knife	Used to cut food.

Significant people:



John Cadbury

