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| **Year 4 – Cuban pastry** **Please ensure you check your class medical folder for allergies and dietary requirements** |
| **Links made with other subjects** |  |
| **The BIG Question** | How do you make a Cuban pastry? |
| **The BIG Outcome** | To make a Cuban pastry |
| **DT objectives**(link to NC)  | Design * Design purposeful, functional, appealing products for themselves and other users based on design criteria
* Generate, develop, model and communicate their ideas through talking, drawing, templates, mock-ups and, where appropriate, information and communication technology

Make * Select from and use a range of tools and equipment to perform practical tasks [for example, cutting, shaping, joining and finishing]
* Select from and use a wide range of materials and components, including construction materials, textiles and ingredients, according to their characteristics

Evaluate * Explore and evaluate a range of existing products
* Evaluate their ideas and products against design criteria

Technical knowledge * Build structures, exploring how they can be made stronger, stiffer and more stable
* Explore and use mechanisms [for example, levers, sliders, wheels and axles], in their products.
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| **DT strands** | Design * Design purposeful, functional, appealing products for themselves and other users based on design criteria
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| **Vocabulary/ Glossary** | Ounces, sprinkled, whisked, granulated, pulse, dough, spread, brush, bake |
| **Knowledge** (see italics for knowledge to remember)Numbers used are the LO for the lesson. | The knowledge that children will learn and remember:*1. Investigate and analyse a range of existing products.* * What is a pastry? Who eats them? What are they made from? Which country are Cuban pastries made in? Children to think, pair, share their ideas then go through their ideas as a class.
* How many different types of pastry fillings can you think of? Again, children to think, pair, share their ideas
* Show a range of different pastries. What makes them different?) What do you think they taste like? Have you tried a pastry before? What do they taste like? What is the texture like? Discuss questions as a class.
* Tell children that today they will be tasting different pastries. Which fillings go well together? Why? Which foods would you not put in a pastry? Why? List children’s ideas.
* Who are pastries designed for? Who will enjoy these?

2. *Generate, develop, model and communicate their ideas through discussion and annotated sketches*. * Show children some different pastries. Explain that today they will be designing their own Cuban pastry – explain why Cuban pastries are popular in Cuba and the traditional filling.
* Go through the step-by-step photos for how to make a Cuban pastry.
* How will you make your Cuban pastry? Which fillings will you include? Children to discuss their ideas
* How can you make your Cuban pastry different from your peer? Discuss pattern making.
* Explain to the children that today they will be designing their Cuban pastry. What do we need to think about when we are designing a product? Write a list of questions on the board based on the children’s feedback, e.g. What materials and tools will I need? Who am I designing my product for? How will my pastry be made? How will I cook my pastry?
* Provide children with a template of a plate – children to draw their idea of what their Cuban pastry will look like. Colour the different parts in and label in detail explain who it is designed for and why.

3. *Use a range of tools and equipment to perform practical tasks accurately.* You may want to show a video of how the dish is created and what the end product will look like.* Discuss how we are able to safely and securely prepare the ingredients before cooking.
* Discuss and use equipment safely
* Wash hands before beginning

 4. Select and use tools suitable for the task, explaining their choices, to cut, shape and join paper and card. * Gather all of the equipment and materials that they will need.

5. Use simple finishing techniques suitable for the product they are creating. *6. Know and explain how to create a Cuban pastry* (children to think and talk through how their product is used and what holds it together.)* Ask children to take out the designs for their Cuban pastry. Give children a few minutes to look through their plan to remind themselves of what they need to do.
* Explain that today they will be following their designs to make their Cuban pastry. What is the first thing you are going to do when you get to your tables? Children to think, pair, share their ideas.
* Show the children step by step how they will prepare, cut and place their ingredients together.
* Write notes for children’s responses: What will you do if you have a problem while you are making your pastry? How can you make sure you stay safe while you are making your product? How can you make sure your product ends up looking like your design?

7. *Evaluate their product by discussing how well it works in relation to the purpose and the user and whether it meets the design criteria.* * Evaluate your design. What does this mean? Why is it important that we do this? Think, pair, then share your ideas.
* Tell children that today they will be evaluating their finished product. What does it mean to evaluate something and why is this important? Children to think, pair, share their ideas.
* Ask children to get into partners and discuss: What did you most enjoy about making your pastry? What did you find most difficult about making your pastry? What would you do differently if you were going to make it again

8. Children should write a set of instructions in their topic book to answer the BIG question.SEND children: record children verbally explaining how to make a Cuban pastry. |
| **SEND expectations**Adult support where possible.Success to be determined by outcome. | SEND pupils will complete the lesson plan as above. Where required, adult support should be provided. |
| **Resources** | * See recipe sheet
* Child friendly knives
* A clean surface
* Butter
* Water
* Flour
* Cream cheese
* Egg
* Sugar
* Oven
* Baking tray
* Baking sheet
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