Lower Keystage 2 Design Technology - What flavour should my bread roll be?

Key Vocabulary-
Oven, scales, serrated knife, coloured chopping board, oven, temperature, herbs, flour, yeast, dough, knead, prove, design, evaluate, measure, mix, cutting, planting, roots, seed, propagating

Entry Point-
Can I recall equipment and methods used in the kitchen?

Lesson 1-
Can I explore and evaluate different flavoured bread? (market research)

Lesson 2-
Can I grow herbs from seeds or cuttings?

Lesson 3-
Can I knead and prove dough (yeast) and design my own bread bun? (plan)

Lesson 4-
Can I explore use a range of equipment safely?

Exit Point (Lesson 5)
Can I make and evaluate my own bread bun? (make)