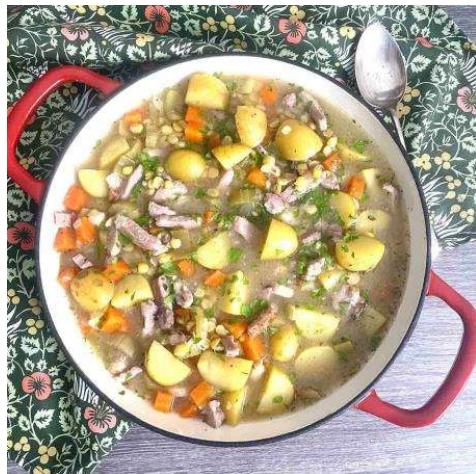


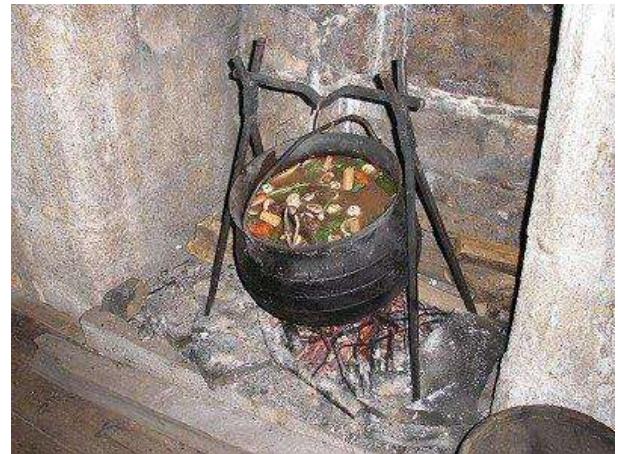


Year 5/6 DT – Food Technology: Pottage



Design brief:

To design and make a pottage recipe that could be prepared during Tudor England.



Bridge hold



Claw hold

Tier 3 vocabulary

pottage	A thick soup or stew made from vegetables, grains, and sometimes meat, commonly eaten in Tudor times.
seasonality	The fact that something changes according to the seasons.
nutrition	The substances that you take into your body and the way that they influence your health.
historical authenticity	How closely something matches what was really used or done in the past.

**Year 4/5 – Making bread
WW2 Cooking**

KS3 – Cooking and being able to apply the principles of nutrition and healthy eating