Design and Technology – Year 5

Spring 2 – **Design, make and evaluate a homemade tomato sauce and homemade gnocchi**

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| In Design & Technology I have already learnt:  To cut, slice, chop, peel and grate ingredients safely.  To sauté vegetables to soften them  To simmer a liquid to thicken it  To mix, knead, dust, rub and bind a dough mixture.  Design, make, evaluate, user, purpose, ideas, design criteria, product, Knife, slice, peel, cut, spread, chop, healthy diet, choosing, ingredients, planning, investigating, tasting, arranging, mixing, kneading, rolling, pushing, folding, proving, weigh, measure, scales, claw and bridge technique, rub, bind, roll, dough, rise, dust, cool, fry, blend, simmer, sauté |
| **I can combine mashed potato, egg and flour into a dough.**  I can roll and gently stretch the gnocchi dough.  **I can use the boiling method to cook the gnocchi** until they are soft and light.    I have refined my use of the bridge and claw safe cutting methods to prepare the vegetables for the tomato sauce. |
| New Design & Technology words:  Boil, mash, dice, gnocchi, sofficí e leggeri (soft and light), aldente. vocabulary of ingredients |



Rolling gnocchi to create the concave shape