

**LESSON PLAN**

**4**

**THEME: DOUGH IT YOURSELF!**

**Learning objectives/intentions**

- Produce a finished dish for the competition.
- Choose a suitable format to present the dish.

**Prior Knowledge**

- Pupils need be able to follow a recipe safely and accurately.

**Resources**

- Child's own recipe
- Dough it Yourself recipe template (optional)

**Equipment**

- Recipe ingredients
- Recipe utensils
- Access to kitchen
- iPad/ tablet/ computer
- Paper and pencils

**Getting Started** (10 minutes)

- Share PowerPoint Slide 3 showing competition entry requirements.
- Share Dough it Yourself Recipe Template (The rest of this lesson can be completed at home or school).



**Main Activity** (40 minutes) completed either at home, cookery club or in class

**Dough it Yourself!**

- Pupils gather the ingredients and equipment needed to produce their competition winning dish.
- Slide 4 shows a recipe template the children can use (Distribute Dough it Yourself recipe template if necessary).
- Pupils create the recipe ready to be presented and annotated on the competition template.
- Allow pupils time to take a picture of the finished dish/ draw their entry, ready to be submitted.



**Plenary** (10 minutes)

- Pupil voice to decide on a class entry (or you can choose to submit all your class recipes).
- [Submit your winning ideas!](#) Remember, a written recipe is all that is required for submission. It is not a requirement to cook your recipe at this stage.



### **Before the lesson**

Pupils will have completed

**Lessons 1-3.**

### **Additional support**

Pupils could work in mixed-ability groups.

### **Plenary (10 minutes)**

#### **Peer assessment**

- Swap recipes and assess recipe writing. Using the 'Key Features' checklist, pupils will 'tick off' the key features that have been used, identify one thing they really like about their peer's recipe and one thing they could do to make it even better.



### **Take it further**

#### **Opportunities for independent learning**

##### **Pupils could:**

- Look at the nutritional make up of their recipe (Eatwell Plate).
- Research other bread related recipes.
- Look into the history of where bread came from.

### **Assessment for Learning Opportunity**

- Through discussion talk about how they are making their recipe?
- Observation of weights and measures.