

Frogwell School Year 5 / 6 Term 4
Design Technology Knowledge Organiser

Design and make a hot cross bun for Christian families to celebrate Easter.

Vocabulary	
Christian	An adjective to describe anything associated with the religion of Christianity or Christian churches
Easter	A Christian festival and cultural holiday commemorating the resurrection of Jesus from the dead
Finishing	Related to the appearance of the product – shape, decoration and colour.
Rubbing in	Rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.
Knead	Pulling and squeezing dough to make it smooth.
Dough	A mixture of flour, yeast and water before it is cooked.
Yeast	A microorganism which makes bubbles of carbon dioxide when mixed with flour and warm water.
Unleavened bread	Flat bread where yeast has not been added.

Possible techniques that children could use



Mixing to combine ingredients if making savoury muffins or scones



Rubbing in to mix fat and flour if making a yeast-based product



Kneading a bread dough

A **hot cross bun** is a spiced sweet bun usually made with fruit, marked with a cross on the top, and has been traditionally eaten on Good Friday in historically Commonwealth countries such as the United Kingdom, Ireland, Australia, India, New Zealand, South Africa, Canada, and some other parts of the Americas, including the United States.^[1] They are available all year round in some places including the UK and Australia.^{[2][3]}

The bun marks the end of the Christian season of Lent and different parts of the hot cross bun have a certain meaning, including the cross representing the crucifixion of Jesus, and the spices inside signifying the spices used to embalm him at his burial and may also include orange peel to reflect the bitterness of his time on the Cross.

