

DT

A national dish consists of food that is strongly associated with a particular country. The national dish, or dishes, of a country are an important part of the nation's identity and self-image. They are usually made from locally available foodstuff, and may contain special or exotic ingredients that are only found in that area. The type of ingredients available can depend on the climate of the country and the current season, as they affect what crops can be grown and what animals can be reared.



Practical
knowledge

We must ensure we work in a hygienically and safe manner: long hair tied back, sleeves rolled up, wash hands in hot, soapy water, wipe down all surfaces with antibacterial surface cleaner, equipment check and knife safety. Evaluate: Evaluate the final product, using the agreed success criteria and senses.

Aspirations and career links to DT:

Baker/chef, marketing, produce design, quality control.

End product: Home-made mince pies to sell at the school Christmas Fair.



Y6 DT Food Great British Dishes

Christmas without mince pies is unimaginable. Why? Mince pies have been eaten as part of a traditional British Christmas since as long ago as the 16th century. Then, they were made of meat, but are now made with sweet mincemeat, a mixture of dried fruits, sugar and spices. They are pretty much part of the heritage of a British Christmas.

Well-known traditional **British dishes** include full breakfast, fish and chips, the Christmas dinner, the Sunday roast, steak and kidney pie, shepherd's pie, and bangers and mash. People in **Britain**, however, eat a wide variety of **foods** based on the cuisines of Europe, India, and other parts of the world. Another well-known and festive dish is the mince pie, a traditional Christmas dish.