





Techniques /Skills:

Design brief: To design and make a bread. Children need to consider the different textures, smells, appearances and flavours. **Design criteria:** · Be full of flavour. · Be cooked perfectly, not over baked and not under baked. · Have risen well and be a good colour on the outside. · Have at least one added ingredient. · Be an appealing shape.

Children need to select ingredients, utensils and equipment to make and bake their bread. Children need to use the straight dough cooking technique which is a single-mix process of making bread. The dough is made from all fresh ingredients, and they are all placed together and combined in one kneading or mixing session.

Children need to be able to describe what they like and dislike about their own and other people's product. Children need to evaluate their bread against the design brief. Does their bread meet the criteria? If not, what would they do next time?

Key Vocabulary

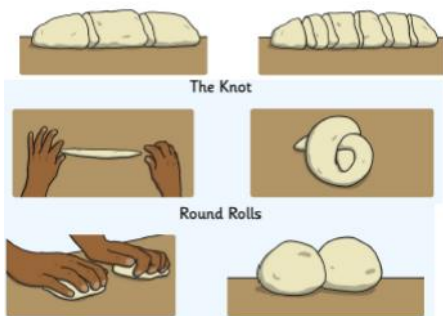
Word/ term	definition
	Kneading is working the dough using the heel of your hands.
	Proofing is the rising of the dough before baking.
Score	To cut the surface of the bread before baking.
Glaze	To brush or dust the pastry.
Knock back	To return the dough to original form.

Key People / information

Prior Knowledge, Recap, Retrieval

Resources: Books, internet sites, places to visit, Web sites and books:

Different ways of shaping bread.



Earliest Form of Bread
Approx. 10000 BCE
Man creates the earliest known form of bread. It's a flat bread consisting of flour and water.

First Baked Leavened Bread
Approx. 3000 BCE
The Ancient Egyptians make the first baked leavened bread. They discovered how to ferment the flour and water mixture.

Why do we need to wash our hands before cooking? (to get rid of the germs)
Explain good hygiene to your talk partner.
Which food groups are healthy for our bodies and why? (keep us healthy/ they give us vitamins/fibre)
Explain a varied diet.

WOW FACTOR- Chef Idris will make bread with the children.

The History of Bread
<https://www.bbc.co.uk/programmes/p0lvr9ng>

The Bread Making Process
<https://www.bbc.co.uk/bitesize/clips/zrxd7ty>

Bread Baking Terms
<https://www.breadexperience.com/bread-baking->



