

DT – Year 3

Baking Bread

(Previous knowledge – Making smoothies Year 2)

Vocabulary

Tier 1	Tier 2	Tier 3
hygiene	Safety procedures	Health benefits
Kneel	Gluten	Aesthetic
dough	Wholemeal flour	Sensory evaluation
Yeast	Intolerance fermentation	Preference test
Prove	Rationing	Evaluate
Fold	Shaping	Intolerance

Useful Resources

<https://www.warburtons.co.uk/our-company/sustainability/teaching-resources/bread-making-project/>

<https://www.bbc.co.uk/bitesize/articles/z39rmsg#zv34wsg>

What is Bread?

Bread is a staple food product eaten all over the world. It is one of the oldest known prepared foods. There is evidence from 30.000 years ago of starch residue on rocks indicating that a flour has been made. During Neolithic times, farming and agriculture developed rapidly and bread making became an important source of food. Different grains were used and leavening processes were developed to allow bread to rise before and during baking. Many early breads were unleavened (meaning no yeast or raising agent is present). These are still made in many parts of the world now. The tortilla and roti are staple foods in Central America and South Asia.

Diagrams

Dough



Proofing



Rising



Examples of different types of bread

Rye Bread – made from Rye rather than Wheat. Eaten a lot in Europe.



Brioche – A sweet, enriched bread made with butter and eggs – popular in France



Roti – an unleavened bread eaten in countries on the Indian subcontinent



Questions to Consider

What types of bread are there?

Sliced, buns, flat, crusty, sweet...

How can we add to our bread?

Seeds, fruit, icing...

How can we present our bread?

Sliced, whole , buns, plaits.....

Design process

- Research

Investigate and analyse a range of existing products. You need to look at and taste a wide variety of different types of read.

- Design

generate , develop, model and communicate their ideas through discussion and annotated sketches.

- Make

Use a range of tools and equipment to perform practical tasks accurately. Using measuring, mibing, kneeling and cooking.

- Evaluate

Evaluate their ideas and products against a design creation and consider the views of others to improve their work. What would you change or do differently?

As you reflect on your own progress in baking and utilising your skills, reference other known and influential bakers who have strived for health and excellence in their own profession.



Nancy Silverton

Lionel Poilâne

Chad Robertson