Willerby Carr Lane Primary School – Design and Technology					
Topic: Bread Yea		Year:	: 5 Strand: Cooking and Nutrition		
What should I already know?			Vocabulary		
an awareness of basic food hygiene and using equipment			Designing:		
safely			criteria	a standard or test by which to judge	
 experience of investigating existing products to inform design ideas 				or decide	
 experience of evaluating food products according to 			evaluating	Judging the merits of something	
appearance, texture and taste			fair test	A scientifically controlled test	
weighing and measuring skills			investigatior	, , ,	
What will I know / be able to do by the end of the unit?			constitution	as to learn the facts a detailed list of the materials,	
What are	• Flour, water, yeast, salt, oil		specification	dimensions, and plans needed to	
the usual	• Other ingredients may be ad	ded like		build or make something	
ingredients			Making:		
of bread?			ingredients	the parts required for a recipe	
What types	• there is a wide variety of bre		kneading	to mix by pressing, folding, and	
of bread	products from a variety of cu			pulling	
are available?	 some types of bread are: sof granary, wholemeal, sesame 		proving	to allow the dough to rest and rise a	
available:	seed, chapatti, soda, pitta, fl			final time before baking	
	sweet or savoury, croissant, roll,		quantities	the amounts required	
	granary stick		Knowledge and Understanding:		
	 Breads can be different shap 	es and	bacteria	microscopic organisms	
	different colours		dough	a thick mixture of flour and water	
	• Different breads are used for	different	food waterest	that is prepared for baking into bread	
	things: toast, sandwiches, to	scoop up	food poisoni	ng a severe digestive disorder caused by eating poisonous or contaminated	
	food, etc			food	
	 Some breads are more health others 	ny than	mould	a fungus that grows on the surface of	
What could	 adapting basic recipes by add 	lingor		food	
you do to	substituting some of the ingr	-	sensory	How the bread looks, tastes, feels,	
make your	 using different cooking and s 		characteristi	cs smells etc:	
, bread	methods.			eg texture, doughy, crisp, chewy,	
different?				yeasty, stretchy, elastic	
Why was	• I used what I learnt in the		yeast	tiny, single cells of certain fungi that	
your bread	investigations to choose app			are used to make bread	
successful?	ingredients for my final prod				
	I included because				
	 I planned what I needed to d I wrote a list of ingredients a 				
	 I wrote a list of ingredients a equipment 	nu			
	 I worked safely and hygienica 	ally			
	 I weighed and measured ingr 				
	carefully and accurately				
	Pupil can describe the looks, taste,				
	texture, smell of their bread etc				
	range of sensory vocabulary				

Key Design Decisions & Skills

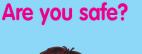
- Develop children's understanding of, and skills in, working with food through a range of activities related to bread products
- Gain knowledge and understanding from investigating and evaluating existing products and from exploring the functions and properties of ingredients
- Draw on this knowledge when designing and making their own bread products
- Develop knowledge of the cultural and social aspects of food, as well as developing an understanding of basic nutrition
- Use a range of skills and techniques using basic food tools and equipment
- Take account of appropriate safety and hygiene issues

Tools and Resources

- range of bread products and bread recipes (including gluten free products if necessary)
- flours white, strong, granary and whole wheat
- yeast
- small quantities of added ingredients eg cheese, onion, herbs, spices, dried fruits, seeds, apples, bananas
- tools and equipment eg weighing scales, mixing bowls, chopping boards, measuring jugs, graters, spoons, rolling pins, pastry brush, bread tins, baking trays, dinner knives
- access to an oven
- plastic table covers, antibacterial cleaner, hand-washing and washing-up facilities, aprons

Pictures







What should you do before you cook?





How would you know long these foods la



Is the kitchen, work surfaces and food





Where should raw meat be kept in a fridge?

