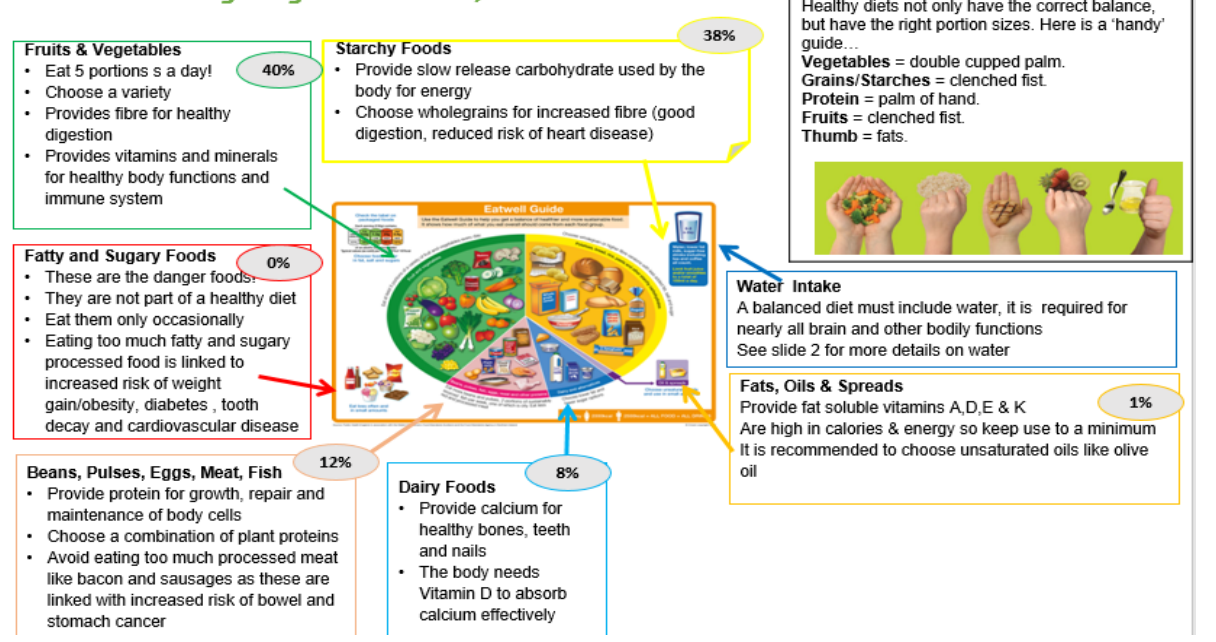
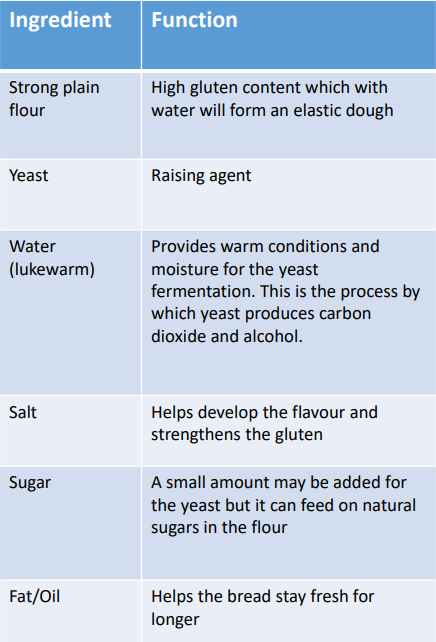
|  |  |  |
| --- | --- | --- |
| **Unit: Making a Tasty Bread** | **Year 5** | **Strand: KS2 - Food** |

|  |  |
| --- | --- |
| **Vocabulary:** | |
| Yeast  Rise  Proofing  Dough  Crust  Knead | A fungus which causes bread to rise  To increase in size  When yeast is activated do to adding water and dough rises.  A mixture of flour and liquid to make bread and pastry.  Part of the bread on the outside which is darker and harder.  Preparing the dough by pressing hard and continuously. |



|  |  |
| --- | --- |
| **What will be taught through the unit:** | |
| Investigate: | * The history of bread through the ages and in different countries. * How different breads are made – what ingredients they use. Include breads from different countries: baguette, soda, rye, pitta, naan. * Where ingredients come from: flour, oil, salt, water, yeast. * Investigate main ingredients of bread and how it is made. * Yeast plays an important part in the making of lots of bread products. (see chart below for other ingredients) * <https://www.youtube.com/watch?v=w3O8lKnBhu8> (how bread is made). * In order to rise and be soft, yeast is used to help bread rise. * Temperature is important in the making of bread. It has to be warm. * Children taste several different bread types – comment on packaging, how it looks and how it tastes. * How bread contributes to part of a healthy diet. |
| Design: | * Children design a loaf based on a particular consumer: spicy, herby, fruity etc… * Children investigate what ingredients and tools they will need to use. * Children write the recipes for their bread. * Children design a packaging that they feel will sell the bread. |
| Make: | * Children make the bread they have designed. * Select tools and ingredients from the design. |
| Evaluate: | * Children taste the bread and get other children in school to taste and score based on label design, how appealing the product is, and the taste of the product. |
| Technological  Knowledge: | (see chart above) |

|  |
| --- |
| **Challenge: To make a balanced soup** |
| * To revise the need for a healthy diet, and what this is. * To identify groups of foods and why we need them to thrive. * To know the origins of different types of food and how they are grown/ reared/ processed. * To prepare and bake a loaf of bread using correct tools and ingredients. |



**MANCHESTER ROAD PRIMARY ACADEMY – Design Technology**