

St Peter's Catholic Primary School

What I should already know:

- There are lots of different types of bread.
- Bread can be used in lots of different meals.

At the end of this topic, I will know:

- How to design a product that is appealing to others.
- To combine ingredients to form my bread design.
- To explore and evaluate a range of existing bread products.

Year 1 D.T – Making Bread



Key Facts:

Warburtons have been baking bread since 1876 – that is over 140 years!

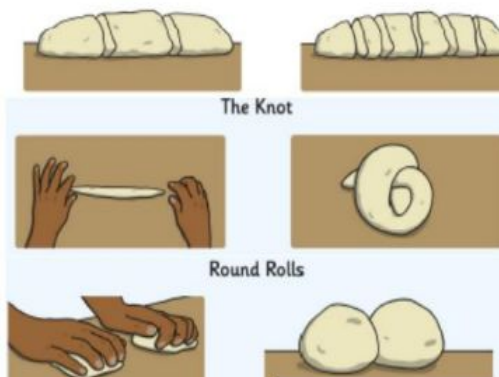
Most of the bread baked in the world is made from wheat flour.

Flour and yeast are the main ingredients for baking bread.



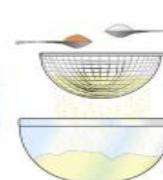
Vocabulary

Mixing	Blending ingredients together using a spoon, blender or whisk.
Weighing/Measuring	To get the right amount of ingredients using scales, teaspoons or tablespoons.
Kneading	A process in the making of bread dough, used to mix the ingredients and add strength to the final product.
Proving	A step in the preparation of yeast bread and other baked goods where the dough is allowed to rest and rise a final time before baking.
Baking	Cooking something in a heated oven. Make sure you choose the right temperature!



Ingredients

Ingredients
A 1.5 kg bag plain flour
2 sachets dried yeast
900ml warm water
(1/3 hot mixed with cold)
1 dessert spoon caster sugar
1 dessert spoon salt



Equipment

