

Year 1 D.T – Making Bread

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.



Key Facts:

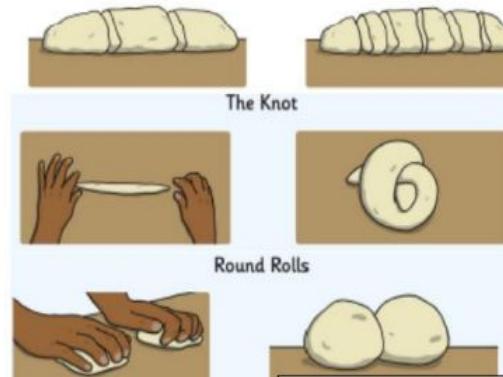
Warburtons have been baking bread since 1876 – that is over 140 years!

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

Flour and yeast are the main ingredients for baking bread.

Vocabulary

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|--------------------------------|--|
| 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

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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

