



Year 5 Bread

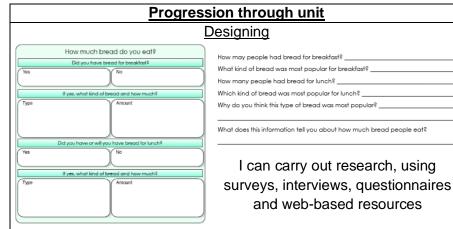
### What should I already know?

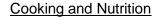
- I can gather information about the needs and wants of particular individuals and groups
- I know how to use a range of techniques such as peeling, chopping, slicing, grating, mixing, spreading, kneading and baking
- I know that a healthy diet is made up from a variety and balance of different food and drink, as depicted in The Eatwell Plate

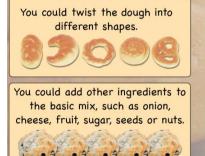
### What will I know at the end of the unit?

- To be able to evaluate different types of bread according to their characteristics
- To know how bread products are an important part of a balanced diet and can be eaten in different ways
- To know which ingredients are needed to make bread and how you can alter ingredients to create different effects
- To have designed a new bread product for a particular person or event
- To have made bread based on a plan or design
- To have evaluated a finished product

Characteristics  Types of bread – pitta, naan, baguette, bagel, soda, chapatti Senses  Hygienic  Balanced diet  Carbohydrate  Ingredients  Yeast  Knead  Rise / prove	Key Vocabulary
baguette, bagel, soda, chapatti Senses Hygienic Balanced diet Carbohydrate Ingredients Yeast Knead	Characteristics
Hygienic  Balanced diet  Carbohydrate  Ingredients  Yeast  Knead	baguette, bagel, soda, chapatti
Carbohydrate Ingredients Yeast Knead	2011000
Ingredients Yeast Knead	Balanced diet
Yeast Knead	Carbohydrate
Knead	Ingredients
111000	Yeast
Rise / prove	Knead
	Rise / prove







You could add finishes to the top of your bread, such as seeds, flour or sugar.

You could use different types of flour to make white, wholemeal or granary bread.



I know that recipes can be adapted to change the appearance, taste, texture and aroma

# Éric Kayser





I can understand how key events and individuals in design and technology have helped shape the world.

## Cross curricular links.

Science – Reversible and Irreversible Changes



#### Recommended books

