

Caroline Haslett Primary School - DT

Topic: Food	Year 4	Bread
<p>Knowledge</p> <ul style="list-style-type: none"> Be aware of the different ways bread can be made and how this has changed since Roman times. During Roman times, the most popular grain was spelt and barley was considered fit only for slaves and soldiers. During Roman times, white bread was typically baked for the elite, with darker bread baked for the middle class, and the darkest for the poor citizens. Bread was sometimes dipped in wine and eaten with olives, cheese and grapes. <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <p>Earliest Form of Bread</p> <p>Approx. 10000 BCE</p> <p>Man creates the earliest known form of bread. It's a flat bread consisting of flour and water.</p> </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;"> <p>First Baked Leavened Bread</p> <p>Approx. 3000 BCE</p> <p>The Ancient Egyptians make the first baked leavened bread. They discovered how to ferment the flour and water mixture.</p> </div> <ul style="list-style-type: none"> Be aware there are different ways to shape bread. <div style="text-align: center;"> <p>The Knot</p> <p>Round Rolls</p> </div>		<p>Vocabulary</p> <ul style="list-style-type: none"> Grain - wheat or other grown cereal used as food. Barley - a cereal grown and used as food. Kneading - work moistened flour into a dough with your hands. Proofing - a period of resting for dough before baking. Flat bread - a type of thin unleavened bread. Leavened bread - a bread made using yeast, which causes dough to lighten. Technique - a way of completing a particular task. Single mix process – all ingredients are placed together and mixed in one session.
<p>Design, make, evaluate.</p> <ol style="list-style-type: none"> Sample different types of bread. Consider their audience, appearance, taste, texture and levels of popularity of different types. Explore ingredients. Research recipes. Design bread following criteria. <ul style="list-style-type: none"> Be full of flavour. Be cooked perfectly, not over baked and not under baked. Have risen well and be a good colour on the outside. Have at least one added ingredient. Be an appealing shape. Make following a simple recipe and consider how it could be refined. Evaluate against design criteria. Does their bread meet the criteria? If not, what would they do next time? 		
<p>Skills</p> <ul style="list-style-type: none"> Select ingredients, utensils and equipment to make and bake bread. Work safely and hygienically. Follow and refine a recipe. Control the temperature of the oven. <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <p>Kneading</p> </div> <div style="text-align: center;"> <p>Proofing</p> </div> </div>		