

Autumn Term

Lostwithiel Primary School

Year 4/5

Cooking (Bread)

DT Knowledge Organiser

Maple Class

Prior Learning:

- Children will have previously made a basic flat bread on a campfire. They have explored the nutritional value of bread and how this is part of a healthy, balanced plate. Children will be accustomed to the design, make, evaluate cycle.

Key DT knowledge and skills:

Design

- Children will learn that before developing a new product it is essential to research the products that are already on the market to see gaps in the market.
- Children will understand the bread industry by exploring 'Warburtons' who are the first most recognised bread brand in the UK and deliver to 18,500 retailers each week.
- Children will learn the properties used to evaluate bread (taste, texture, smell and appearance) and will use this to complete market research on a range of existing products.
- Bread has different nutritional value dependent on the type of flour used.
- Children will be asked to design a product that matches their given design brief - to design and make a new bread product to be judged at the school 'Great Bread Bake Off' - and design criteria - be full of flavour, be an identical batch, be cooked perfectly, have risen well and be a good colour on the outside, have at least one added ingredient and be an appealing shape.
- Children will use salt dough to experiment making various bread shapes by dividing, spinning, rolling and tying.

Make

- Food hygiene must be carefully considered before and during making.
- Yeast is a key ingredient that appears in bread recipes as it helps bread to rise as it produces carbon dioxide, produces alcohol that evaporates as the bread bakes and helps develop and strengthen the gluten network. Yeast is activated by warm water.
- Dry ingredients are combined first and a well is made in the middle for wet ingredients. These are mixed to form a dough.
- The dough must be 'kneaded' by pushing down in the middle to flatten it then folding it in half and pushing down into the centre again.
- The dough must then shaped and left to 'prove' in a warm environment which doubles it in size.
- An egg, oil or milk wash before baking will give the rolls a shiny appearance.

Evaluate

- Children will taste the bread, testing against the original design brief and decide on strengths and future improvements for their designs.

Key DT Vocabulary -		General Terms and Cross Curricular Vocabulary	
Combine	Join or merge to form a single substance	Roll out	To flatten or squash on a surface
Fold	Mix an ingredient gently with another by lifting a mixture with a spoon so as to enclose it without stirring or beating	Industry	Businesses that provide a certain product or service
Knead	Massage or squeeze with the hands in a certain movement	Retailer	A person or business that sells goods to the public
Gluten	A mixture of two proteins present in cereal grains, especially wheat, which is responsible for the elastic texture of dough	Market Research	The action or activity of gathering information about existing products on the market.
Yeast	A microscopic fungus used to help bread rise	Evaporates	Turn from liquid into vapour
Prove	Become aerated by the action of yeast	Product	Something that is made for sale
DT Outcome		Cross Curricular Links	
<ul style="list-style-type: none"> Children will produce a detailed, annotated bread design that explains the design brief and how their design meets this. Children will produce a batch of their design to taste and evaluate. 		<ul style="list-style-type: none"> Science - Changing states (reversible and irreversible changes) 	
Linked documents: Class Overview , DT Whole School Progression document and Class Medium Term Planning .			