

Caroline Haslett Primary School - DT		
Topic: Cooking and nutrition	Year 4 - Autumn term	Bread

  

Knowledge	Vocabulary
<ul style="list-style-type: none"> <li>Be aware of the different ways bread can be made and how this has changed since Roman times.</li> <li>During Roman times, the most popular grain was spelt and barley was considered fit only for slaves and soldiers.</li> <li>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.</li> </ul> <div data-bbox="276 768 673 889"> <p><b>● Earliest Form of Bread</b> Approx. 10000 BCE Man creates the earliest known form of bread. It's a flat bread consisting of flour and water.</p> </div> <div data-bbox="276 918 663 1039"> <p><b>● First Baked Leavened Bread</b> Approx. 3000 BCE 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"> <li>Be aware there are different ways to shape bread.</li> </ul> <div data-bbox="271 1126 595 1361"> </div>	<ul style="list-style-type: none"> <li>Grain-wheat or other grown cereal used as food.</li> <li>Barley-a cereal grown and used as food.</li> <li>Kneading-work moistened flour into a dough with your hands.</li> <li>Proofing-a period of resting for dough before baking.</li> <li>Flat bread-a type of thin unleavened bread.</li> <li>Leavened bread-a bread made using yeast, which causes dough to lighten.</li> <li>Technique-a way of completing a particular task.</li> <li>Single mix process-all ingredients are placed together and mixed in one session</li> </ul>
	Skills
	<ul style="list-style-type: none"> <li>Select ingredients, utensils and equipment to make and bake bread.</li> <li>Work safely and hygienically.</li> <li>Follow and refine a recipe.</li> <li>Control the temperature of the oven.</li> </ul> <div data-bbox="909 1261 1297 1395"> </div>

  

Design, make, evaluate.
<ol style="list-style-type: none"> <li>Sample different types of bread. Consider their audience, appearance, taste, texture and levels of popularity of different types. Explore ingredients. Research recipes.</li> <li>Design bread following criteria. <ul style="list-style-type: none"> <li>Be full of flavour.</li> <li>Be cooked perfectly, not over baked and not under baked.</li> <li>Have risen well and be a good colour on the outside.</li> <li>Have at least one added ingredient.</li> <li>Be an appealing shape.</li> </ul> </li> <li>Make following a simple recipe and consider how it could be refined.</li> <li>Evaluate against design criteria. Does their bread meet the criteria? If not, what would they do next time?</li> </ol>

Skill	
Design	<p>Use research for design ideas.</p> <p>Show design meets a range of requirements and is fit for purpose.</p> <p>Begin to create their own design criteria.</p> <p>Have at least one idea about how to create a product and suggest improvements for design.</p> <p>Produce a plan and explain it to others.</p> <p>Say how realistic the plan is.</p> <p>Include an annotated sketch.</p> <p>Make and explain design decisions considering availability of resources.</p>
Make	<p>Select suitable tools and equipment, explain choices in relation to required techniques and use accurately.</p> <p>Select appropriate ingredients, fit for purpose; explain choices.</p> <p>Work through the plan in order.</p> <p>Realise if the product is going to be good quality.</p> <p>Measure, cut and shape with some accuracy.</p> <p>Apply a range of finishing techniques with some accuracy.</p>
Evaluate	<p>Refer to design criteria while designing and making.</p> <p>Use criteria to evaluate the product.</p> <p>Begin to explain how they could improve original design.</p> <p>Evaluate existing products, considering: how well they've been made, ingredients, how they have been made, fit for purpose.</p> <p>Discuss by whom, when and where products were designed.</p> <p>Know about some chefs/manufacturers of products.</p>
Cooking and Nutrition	<p>[Bread]</p> <p>Explain how to be safe/hygienic.</p> <p>Think about presenting products in interesting/attractive ways.</p> <p>Understand that ingredients can be fresh, pre-cooked or processed.</p> <p>Prepare and cook some dishes safely and hygienically.</p> <p>Use the following techniques: mixing, stirring, sprinkling, kneading, proofing, dividing, shaping and baking.</p>