

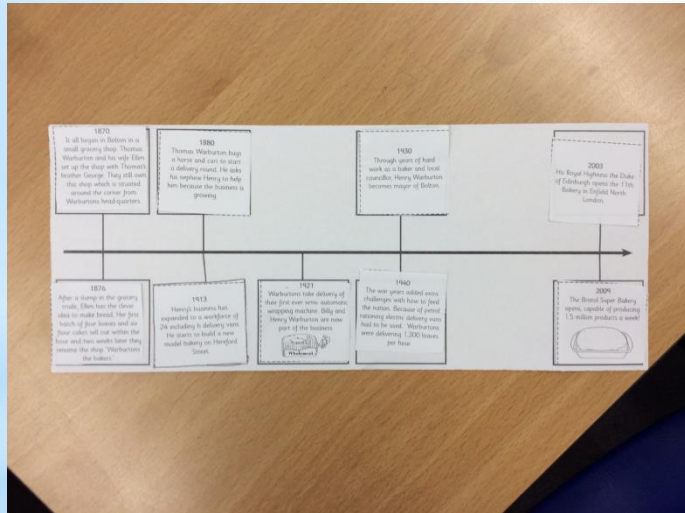


Class Tamar

DT

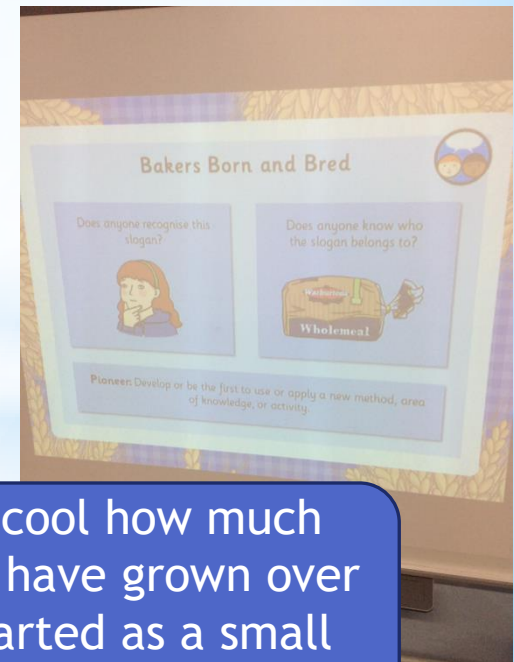
Bread Making

We found out about important people and events in the past that have shaped the way bread is made and sold today.



We put key events in chronological order on our Warburtons timeline.

It's really cool how much Warburtons have grown over time! It started as a small bakery on its own.



We investigated and analysed existing products according to their characteristics. This is called 'market research'.



We took a vote on which product we liked the most. White bread was the winner! This will go towards our 'design criteria'.

I really like the taste of the fruit loaf but prefer the texture of the white bread.

We finalised our design criteria.

Our white bread should...

- 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.
- Appeal to the judges.

We then made salt dough and practised shaping our bread.

You have to press down hard when kneading the dough!



We finalised our plans choosing ingredients that we would like to add to a sweet and savoury bake. We then chose which one we would like to go for.

Sweet

Raisins
Mixed dried fruit
Cinnamon
Banana
Apple
Honey
Orange/lemon/lime zest
Ginger
Chocolate



Savoury

Cheese
Sundried tomatoes
Oregano
Herbs
Onion
Cumin
Curry Powder
Olives
Sweet peppers
Garlic
Seeds



We baked our bread!

I'm so happy with how mine tastes, its delicious!

The bread is a perfect golden brown. I think it's because we brushed milk on top.

When these were finished we evaluated our final product focussing on:

- Appearance
- Smell
- Taste
- Texture



DT

FLE Y3/4

The Great Bread Bake Off

What I have learnt before:

To generate ideas from own experiences and plan what to do; to follow basic safety rules; and, to recognise what they I done well and what to improve.

**Forever Facts**

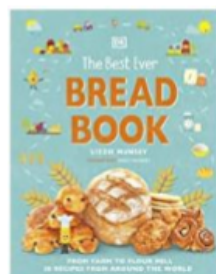
Health and safety - Wash your hands and utensils with hot water and soap before and after baking!

Warburtons are the second biggest grocery brand in the UK based on sales, after Coca Cola.

Before developing a new product it is essential to research the products that are already on the market to make sure you aren't repeating them.

Design criteria are the clear goals that a project must achieve in order to be successful.

Bread can be sweet or savoury.

Exciting Books**Subject Specific Vocabulary**

| | |
|-----------------|---|
| Design | A plan or drawing produced to show the look and function of something before it's made. |
| Evaluate | Evaluating is the process of deciding if you've done something the best way, and looking at what could be improved. |
| Product | When you start making something, the result is a product |
| Market research | collects information that might help a product be more successful. |
| Appearance | The way something looks. |
| Flavour | A substance added to food, etc, to change a specific taste. |
| Design criteria | The precise goals that a project must achieve in order to be successful. |
| Knead | When you knead dough or other food, you press and squeeze it with your hands so that it becomes smooth and ready to cook. |

Skills

| |
|---|
| Measure accurately in grams. |
| Combine materials for to improve how the product looks or tastes. |
| Talk about what they like and dislike, giving reasons |
| Develop their designs through their own reflection and the evaluation of others |
| Evaluate food by taste, texture, flavour etc. |

Our Endpoint

To make and evaluate bread based on the given design criteria.

Culture capital: an appreciation of baking, creativity and culture allowing children to have the confidence to engage in conversations about baking.