

L.O: To identify basic steps in producing different types of bread



Which is the odd one out and why?

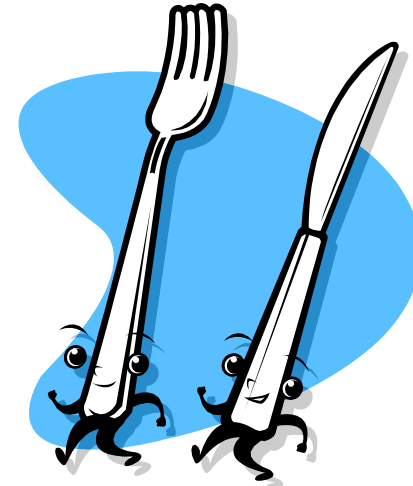
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What is the main ingredient in bread?



How is flour made? Watch this [video](#) and find out

Bread Buns - Equipment



Bread Buns

Ingredients

200g strong white flour (8
tbl spoons)

½ packet yeast

1 teaspoon salt

1 teaspoon sugar

1 dst spoon milk powder

15g margarine

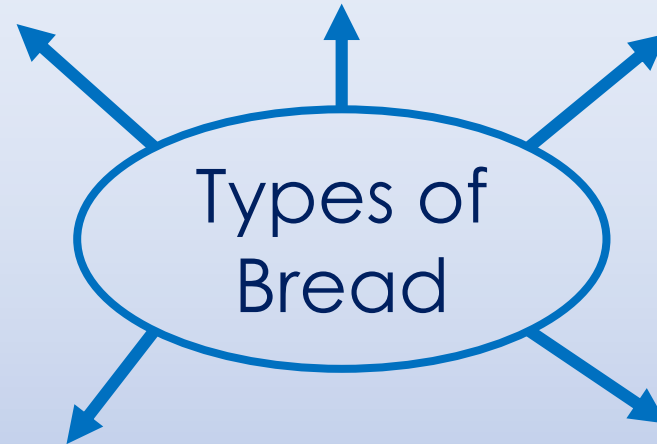
125ml warm water

Method

1. Place flour, salt, milk powder and yeast into a bowl. Rub fat into flour.
2. Mix to a soft dough with water, using a round bladed knife.
3. Turn onto a floured board and knead for 10mins.
4. Cut into 4 equal pieces and shape into buns.
5. Place onto a greased baking tray, cover with a plastic bag and leave in a warm place to double in size.
6. Remove plastic and bake for 15mins on Gas 8 / 230°C until golden brown.

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1. Create a spider diagram to show all the different types of bread you know



2. What is your favourite type of bread and why?
My favourite type of bread is...because...

3. Make a list of as many adjectives as you can, that could be used to describe bread
Remember – taste, texture, appearance, aroma

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What is the difference between leavened and unleavened bread?

Leavened bread has a raising agent added.

It is usually made with yeast but can also be made with bicarbonate of soda.

Unleavened bread has not been raised in any way.

They are usually flat in appearance, e.g. tortilla wraps.

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During the demonstration, listen out for the key words and the explanation of what they mean

Key words:

- Yeast
- Proving
- Kneading

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Next week you will be making your own
savoury bread!

Design Brief:

You must design a savoury bread, flavoured with a variety of ingredients. Your design will need to be **well-presented**, **coloured**, and labelled in as much detail as possible.

Use what you have learnt today
to create your design.



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You could add:
Cheese, onion, garlic, herbs, olives or
sun dried tomatoes

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Plenary:

1. Write an explanation for the following key terms:

- Yeast
- Kneading
- Proving

2. Why is it important to measure ingredients accurately?

3. What other flavour combinations could you use in your bread? Do they have to be savoury?



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Leavened bread has a _____ added.

It is usually made with _____ but can also be made with bicarbonate of soda.

Unleavened bread has _____ been _____ in any way.

They are usually _____ in appearance, e.g. tortilla wraps.

Yeast	A micro-organism used when making _____. This is the _____ agent and makes bread _____ and _____.
Kneading	A process of _____ and _____ the dough. This develops the _____ and allows the dough to _____.
Proving	After kneading, the dough is left in a _____ place to allow the _____ to activate. The dough should _____ in size.

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