

L.O: To use knowledge of bread making to produce a successful batch of bread

True or False?

1. A leavened bread contains a raising agent.
2. A tortilla wrap is an example of a leavened bread.
3. Yeast is always used when making bread.
4. Proving is where bread dough is left in a warm place and doubles in size.
5. The main ingredient in bread is wheat flour.
6. Bread is always savoury in flavour.
7. Kneading is when the bread ingredients are mixed in a bowl.
8. Measuring ingredients when making bread isn't that important.

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Write a definition (explain what the word means) for each of the key words associated with bread making.

Key Word	Definition
Yeast	A micro-organism used as a raising agent when making bread.
Kneading	Pulling and stretching the bread dough to develop the gluten. This makes the dough more elastic.
Proving	Leaving the dough to rest in a warm place so it can double in size.

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Things to remember when making your bread:

- Measure ingredients carefully
- Make sure your water is lukewarm – not hot or cold, in between
- Add water gradually, you may not need it all
- Don't add too much flour – this will dry your dough out
- If you are making rolls, make sure they are all even in size



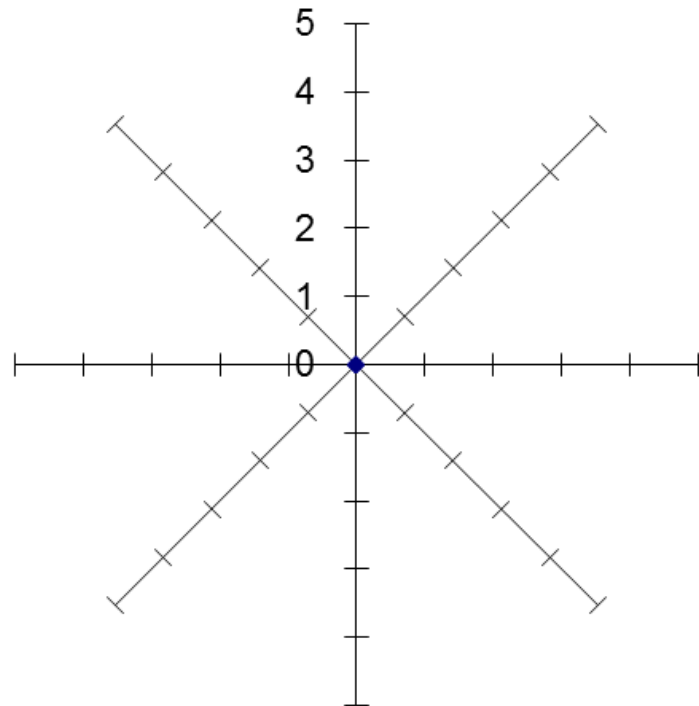
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Evaluation

Add eight descriptive words to the star diagram, then use to complete your sensory analysis for your bread.

Words you could use:

- Crunchy
- Soft
- Dry
- Burnt
- Crispy
- Golden
- Crumbly
- Hard
- Flavoursome
- Bland



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Evaluation:

What went well? Even better if...

What would you change? Give reasons for your answer.

To make my dish healthier I would add...

Is your savoury bread suitable to sell? Give reasons for your answer.

Consider the **appearance, taste, texture** and **appearance** of your dish.

What skills and cooking methods have you used today?

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Extension:

- What is the main nutrient in bread and why do our bodies need it?
- Do you think bread is easy to make? Explain your answer
- What other flavour combinations might work well in a bread – these could be sweet or savoury
- Certain types of bread come from particular areas or countries. Can you think of any examples of these?