

DT LessonDate: Thursday 28th January 2021

Lesson 1	Lesson 2	Lesson 3	Lesson 4	Lesson 5	Lesson 6
What is bread and when do we eat it?	What are the similarities and differences between types of bread?	How is bread made?	Can I design my own bread?	Can I make the bread I have designed?	Can I evaluate my bread?

Link to website / lesson video:<https://youtu.be/NqkREe0wvkM>**Retrieval quiz:**1. **What are the three main ingredients of bread?***Flour Salt Yeast Water*2. **An essential ingredient that makes the bread dough rise is:***Flour Salt Yeast Water*3. **_____ is rich in gluten, a protein that gives the dough its elasticity and strength.***Flour Salt Yeast Water*4. **The ingredient that dissolves and activates the yeast and blends with the flour to create a sticky dough it:***Flour Salt Yeast Water*5. **_____ slows the rising time allowing the flavour of the dough to develop***Flour Salt Yeast Water***INDEPENDENT TASK**

You are going to create your own design brief for baking bread. We will consider the customer, the appearance and taste. Imagine the bread you design is baked and sold in a shop. Who is the customer that buys it?

For example, a chicken wrap (made from a tortilla wrap) might be bought by a city worker on their lunch break or a parents might buy it for their children's packed lunch. A loaf of sourdough bread that needs slicing might be bought by a family for a weekend treat to have with eggs for breakfast and then sandwiches for lunch.

Your customer is:

The appearance of your bread:

Bloomer



Cob



Cottage



Vienna



Tin or Pullman

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r. the for Jack



Moulded tin

Put two pieces of dough
side by side in the tin



Split tin



Moulded twin

Put two balls of dough
next to each other in the tin



Boule

Fougasse

Ficelle

Baguette

Baton

Challa or plait

Choose a bread type, use these images for support, then draw and label it.

Draw the outside of it and draw what a slice of your bread would look like.

Describe the flavour and taste of your bread:

Popular bread flavours: cheese and onion, olives, garlic, three cheeses, dried fruits, sundried tomato, salt and pepper, herbs and spices.

Your flavour and taste:

CHALLENGE

This is a basic recipe for making bread dough. What extras would you add to 'the dough' to give it the flavour you want? Draw and label them on here.

