







Key Facts	Artists/sculptures/styles	
<p>What I will know by the end of the unit:</p> <ul style="list-style-type: none"> • That the earliest bread was made in or around 8000 BC in the Middle East, specifically Egypt. • That bread is made from a dough of flour and water. • In depth knowledge of the design and purpose of the loaf of bread. Look at the function and quality of the bread. • How the industry has developed bread making.eg production lines. • How supermarkets display and package bread, making products suited for a variety of different audiences. How to consider detailed analysis of these when looking at existing products. • How key chefs have promoted seasonal, local produce and healthy eating etc. • Building on from knowledge in LSK2 of different tastes, textures and aromas of various bread through a sensory experience (bread tasting) • How to design, make and evaluate a loaf of bread made by myself. In the making process, know how to 'knead' dough. • How to carefully consider the availability and costing of my chosen ingredient. 		 
Key Learning:	Prior Learning:	Books for support/ Enrichment Opportunities:
<p>Investigate:</p> <ul style="list-style-type: none"> • The history behind the product (bread) • Where did it originate? What are the key ingredients? What does the packaging look like? How long does bread last for? What are the benefits and how does this contribute towards a healthy diet? • How to beat, mix and knead dough. What are the key techniques? Does this impact taste and texture? • Different tastes of different breads (sensory experience) • The risks involved with baking a loaf of bread- What equipment will I need? How can using the equipment pose a risk to health and safety? • How to design, make and evaluate my own loaf of bread against a chosen success criteria. 	<ul style="list-style-type: none"> • Explore a range of existing products, discussing how they are made and how they work. • Use the principles of a healthy and varied diet to help inform their design decisions • Understand seasonality and locality of food and use this knowledge when designing their product • Observe basic food hygiene procedures • Use appropriate tools to peel, chop, slice, grate and mix ingredients. • Cook the product in the oven, ensuring it is fully cooked. • Serve food in an appealing way. 	<p>Create Christmas themed bread.</p> 

Subject Specific Vocabulary	
Key word	Definition
Bread	Food made of flour, water and yeast and baked
Dough	A thick malleable mixture of flour and liquid used to make bread or pastry
Knead	Work (moisten flour or clay) into dough or paste with hands by squeezing.
Ingredient	A main item in the recipe.
Bake / cook	Place item in oven.
yeast	A fungus used to help make bread rise.
Knock back	Removing large air bubbles from the dough
Proofing	Allowing the dough to rise in a warm environment before baking it.