

# YEAR 5 DT – MAKING BREAD

## KNOWLEDGE ORGANISER



What have we learnt before in DT and what we will learn next?	BREAD
<p>In Year 1, we looked at fruit salads and what makes healthy options in our diet.</p> <p>In Year 3, we created a tea party for a Royal celebration. We have also considered what it means to be hygienic and the importance of a clean surface.</p> <p>In Year 5, we will consider all of these skills and look at what it means to be safe as well as hygienic. We will plan, make and evaluate our bread and then at the end of the topic, make changes and consider presentation of a final piece.</p> <p>In Year 6, we will go on to look at foods from WWII and the importance of rationing.</p>	<p>The history of bread dates back to the Neolithic age as old as 23,000 years ago! Humans have processed and consumed grain for a long time! The processes have changed since the first breads but essentially, grains and fibrous materials are still used.</p>  <p>Early methods included smashing the grains with rocks to crush into a dust-like state and mixing with water to form a paste. They would leave the mixture in the sun to dry out, form a bread-like substance.</p> <p>Some of the earliest evidence of bread 'rising' was seen engraved on the walls of Egyptian Pyramids and temples. They found that a product inside the bread, yeast, was responsible for it rising.</p> <p>Today, we manufacture bread in vast numbers and have a range of different styles, tastes and textures. An American called Otto Rohwedder created a machine that would slice bread, and this was introduced to Britain in 1930.</p>

YEAST	WARBURTONS
<p>The yeast used in baking bread is responsible for the fermentation – producing carbon dioxide which creates the rise in the dough.</p> <p>When the yeast comes in to contact with warmth (water) and carbohydrates (flour) it produces carbon dioxide hence the bubble holes in bread.</p> 	<p>At Warburtons, family is at the heart of their business.</p>  <p>That's because they're a real family bakers still owned and run by the Warburton family. Five generations' worth of expertise goes into making their products and allows them to continue a tradition of baking which began back in 1876.</p> <p>Today, they have grown to be the largest bakery brand in the UK. They produce over 2 million products every day at their 11 bakeries, which they deliver fresh to 18,500 stores every morning!</p>

THE NEED FOR KNEADING
<p>Kneading stretches and develops the gluten strands in the dough. The protein strands line up and this creates a gluten matrix in the bread, which traps air and lets the bread rise.</p> <p>Kneading lets you have full control over the finished texture of your loaf and involves punching, stretching and dragging the dough across a floured surface.</p>  <p>Once you have finished kneading the dough. You allow to sit in a covered bowl to prove. Whilst the dough proves, the yeast inside will activate, causing the dough to expand to over double its original size!</p>

HYGIENE IN THE KITCHEN
<p>You must wash your hands before, during and of course after all aspects of food preparation. Hand washing is also essential after breaks or using the toilet.</p> <p>Hair should be tied up or covered up to avoid strands of hair falling into dough. The same applies to jewellery: finding an earring inside a bread roll isn't ideal!</p> <p>We must always work with clean equipment and surfaces, germs and bacteria can live on surfaces. This added to the dough and then heated could result in the bacteria growing faster and stronger!</p>  <p>We should take care to not put our fingers near our mouths or eyes when making the products as raw ingredients can sometimes be irritable.</p>

### Key Vocabulary

bread	product	grain	wheat	barley	yeast	prove	knead	texture	rise
roll	bake	hygiene	centigrade	ingredients	evaluate	taste	product		