

Year 6 - To Design and Make a Savoury Leavened and Unleavened Bread – Knowledge Organiser.

Year 6 will be learning the affects of yeast in breadmaking and making an unleavened and leavened loaf of bread.



Vocabulary:

Leaven
Unleavened
Yeast
Knead
Ingredients
Measure
Grammes
Preference
Savoury
Edible
Gluten
Dough

Key skills:

Using j2e to research, create mood boards, instructions, photos, record design process, evaluations and create design portfolio.
Explain purpose of bread designs.
Explain purpose of yeast, gluten and kneading in breadmaking process.
Record making process.
Consider how to package for target audience and how packaging will be sustainable.
Work out pricing of bread.
Problem-solving.
Evaluating final piece.

At home:

Try cooking different types of recipes with/without yeast e.g. pizza base, flatbread?

Talk about and taste different types of bread?

Careers

Baker
Food Writer
Food Technologist
Product/Recipe Developer
DT Teacher
Quality Assurance Manager
Farmer
Project Manager

Crusty Cottage

The Crusty Cottage is a small local artisan bakery based a few minutes away from our school.



Selection of breads.



Crusty Cottage



Kneading dough



Activating yeast



Leavened Bread



Unleavened Bread