



St Leo's and Southmead
Catholic Nursery and Primary
School

Year
Five

Design Technology Knowledge Organiser

Summer
Term

Amazing Activity

Making Bread

Key Vocabulary

Design - a drawing of a product to be made

Purpose - what/how something is used for

Sketches - a rough drawing of an idea

Evaluate - to say what is good about something and what can be improved

Market research - asking the public their opinions

Dough - a mixture of flour, water, fat etc that is baked to make bread or pastry

Knead - to prepare dough by pressing it continuously

Prove - increases in size before it is baked because of the yeast it contains



Making Bread



Key Concepts

- Bread comes in a variety of forms and has historically been a staple food of many countries around the world
- Different breads are made to accompany different food dishes
- Different types of flour can be used which will result in different flavours and texture to the bread
- Before a new product is released, market research and tasting is conducted
- Kneading and proving are an essential part of bread making.

Skills

- Draw up a specification for their design
- Develop a clear idea of what has to be done, planning how to use materials, equipment and processes, and suggesting alternative methods of making if the first attempts fail
- Use results of investigations, information sources, including ICT when developing design
- Select appropriate materials, tools and techniques
- Weigh and measure accurately
- Apply basic rules of food hygiene and other safe practises relating to the preparation of food
- Evaluate the product against the original specification
- Personally evaluate the product and seek the thoughts of others

Curriculum Links

Technology/English: Research information about different types of bread: follow written instructions

Maths: Measuring accurately in grams/scaling

Science: chemical changes/nutrition