

Year 3 Spring Term DT

Key Knowledge this term:

How is bread made?

There are many different types of bread. Most commonly, bread is made from flour, water and yeast.

It is one of the oldest human made foods!

What is the most common way to make bread?

Ingredients are usually mixed together, kneaded and left to rise. Then the bread will be baked. However, bread can be made in many different ways and contain many different ingredients. Once we understand how to make bread, we will be designing a new bread product with new flavours, making, tasting and evaluating it.

Types of bread

There are so many types of bread it would be impossible to name them all. Here are some you may have heard of:

Baguette, bagels, naan, ciabatta, rye bread, soda bread, challah, pizza bread, pitta bread

Key Vocabulary

Yeast - tiny, single cells of certain fungi that are used to make bread, alcohol, and some medicines.

Savoury – food that is salty or spicy rather than sweet

Edible - fit or suitable to be eaten.

Processed - a processed food is any food that has been altered in some way during preparation.

Materials We Will Use

- Flour
- Yeast
- Water
- Salt
- A range of other ingredients



What does yeast do?

When yeast cells digest food, they release gas. This gas get trapped in the bread dough and makes it rise.

