

Year 4 Red Kites

DT

Summer 2

Cookery

The Great Bread Bake Off

Key Facts

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.

Design Process

Research

Investigate and analyse a range of existing products. Look at and taste a wide variety of different types of bread

Design

Generate, develop, model and communicate ideas through discussion and annotated sketches

Make

Use a range of tools and equipment to perform practical tasks accurately. Using measuring, mixing, kneading and cooking

Evaluate

Evaluate ideas and products against a design criterion and consider the views of others to improve their work. What would you change or do differently?

Key Vocabulary	Definition
aroma	Smell
carbon dioxide	Gas released inside the bread which enables it to rise
crust	The tough outside layer around the bread dough
dough	Uncooked mixture of ingredients, used to make bread, cakes or pastry
evaluate	Judging the quality, value or relevance of something you've done
kneading	To press firmly and repeatedly with your hands
market research	Collecting and analysing information about markets, consumers, and their behaviour
prove	Leaving the bread in a warm place to give it time to rise
texture	The feel or consistency of a surface or object
yeast	A tiny fungus which produces carbon dioxide inside the bread

The Bread Making Process: Kneading

Sprinkle flour on the table to stop the dough sticking. Stretch the dough away from you with the heel or knuckles of one hand. Fold it back over towards you. Repeat until the dough is drier and less sticky.



Market Research

A business may undertake market research to help it make better business decisions. A business may want to make a change to a product, add a new product to its range or change its location. Before it does so it may want to find out whether customers will respond positively to the change. For example, before bringing out a new type of coffee, a cafe might conduct market research to find out whether its customers would buy it. By doing this, the cafe can see whether the change is likely to be a success.

Making informed decisions gives a business a higher chance of being successful. Market research enables entrepreneurs to find out information, such as:

- What customers want.
- What needs aren't currently being met.
- How much competition there will be.
- What target market the business should aim at.
- How much the business should charge for its product or service.

Types of Bread

Bread is a staple food for most countries of the world. All breads are made from a basic mix of flour and water. The type of flour may change around the world as different countries grow different grains. There are many variations on the basic recipe of bread worldwide, such as bagels, baguettes, biscuits, bocadillo, brioche, chapatis, challah, lavash, naan, pitas, pizza, pretzels, puris, tortillas, roti, paratha and many others.

