



Knowledge Organiser Design Technology

The Great Bread Bake Off Lower Key Stage 2



Key Vocabulary

Products, Warburtons, loaf, seeds, harvested, wholewheat flour, white flour, grams, millilitre, risen, leavened, sliced, yeast, seeded batch, milk roll, fruit loaf, toastie, roll, salt dough, knead, bake, recipe, bakery, design, evaluate, design criteria



Food Processing Skills



kneading



baking

Hygiene

Hands washed, hair tied back, sleeves rolled up, aprons on, cuts covered with blue waterproof plaster

Utensils

weighing scales, sieve, tin, mould, mixing bowl, oven gloves, cooling rack

Key Questions.

Who is the target market for your bread product? How will you prepare your ingredients? What ingredients will you choose to include in your design? How can could you improve your finished product? How well does it meet its intended purpose?