

Research
We will explore different types of bread found in the local supermarket. We will taste white, wholemeal and seeded bread.
 

Design
We will think about and discuss what we want to make.
 
When designing our bread we will say if we will make a loaf of bread or a roll.
We will also say if we would like to use sunflower seeds 

Make
We will use a range of tools and equipment to perform practical tasks accurately to make bread. We will use mixing, kneading and cooking skills.


Design and Technology Knowledge Organiser Foundation Topic: Making bread Strand: Food and Nutrition
 

Continuous Provision
In our continuous provision area we will be able to: Use playdough to practice our kneading and rolling. Carry out a proofing experiment by placing dough in different places around the room and watching what happens over time. Use tools and equipment to practice our mixing skills. Explore in our bakery role play.
 

Vocabulary	
dough 	A thick, malleable (sometimes elastic) paste.
kneading 	A process in the making of bread and dough, used to mix the ingredients and add strength to the final product.
proofing 	The final rise of the shaped dough before baking.
rolling 	To turn over one or more times.
yeast 	Single celled microorganisms used in baking.

Evaluate
We will reflect on whether we have achieved what we set out to achieve. We will say if we liked the look and taste of our bread.
