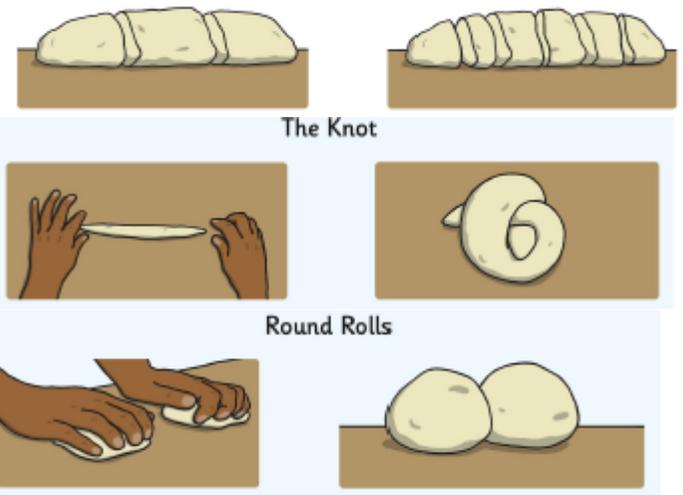


River Bank Primary Knowledge Organiser	Year 3	Spring 2	Design Technology Roman bread												
Planning process		Designing	Making												
<p>Children need to be aware of the different ways a bread can be made and how this had changed since the Roman times.</p>  <p>During the Roman times, the most popular grain was spelt and barley was considered fit only for slaves and soldiers.</p> <p>Children need to draw upon their science subject knowledge from year 2 to determine the best way to store the bread. How can we keep it fresh for longer?</p>		<p>Design brief: To design and make a bread. Children need to consider the different textures, smells, appearances and flavours.</p> <p>Design criteria:</p> <ul style="list-style-type: none"> • Be full of flavour. • Be cooked perfectly, not over baked and not under baked. • Have risen well and be a good colour on the outside. • Have at least one added ingredient. • Be an appealing shape. 	<p>Children need to select ingredients, utensils and equipment to make and bake their bread.</p> <p>Children need to use the straight dough cooking technique which is a single-mix process of making bread. The dough is made from all fresh ingredients, and they are all placed together and combined in one kneading or mixing session.</p>  												
Evaluate		Key Vocabulary and Important Facts	Knowledge and understanding												
<p>Children need to be able to describe what they like and dislike about their own and other people's product. Children need to evaluate their bread against the design brief. Does their bread meet the criteria? If not, what would they do next time?</p> <p>What other savoury ingredient could you add?</p> <table border="1" data-bbox="112 1125 694 1316"> <tr> <td>Cheese</td> <td>Sundried tomatoes</td> <td>Oregano</td> </tr> <tr> <td>Herbs</td> <td>Olive oil</td> <td>Onion</td> </tr> <tr> <td>Olives</td> <td>Garlic</td> <td>Seeds</td> </tr> <tr> <td>Honey</td> <td>Rosemary</td> <td>Garlic</td> </tr> </table>	Cheese	Sundried tomatoes	Oregano	Herbs	Olive oil	Onion	Olives	Garlic	Seeds	Honey	Rosemary	Garlic		<p>During the Roman times, white bread was typically baked for the elite, with darker bread baked for the middle class, and the darkest bread for the poor citizens. The bread was sometimes dipped in wine and eaten with olives, cheese, and grapes.</p> <div data-bbox="716 1021 1400 1228"> <p>Earliest Form of Bread</p> <p>Approx. 10000 BCE</p> <p>Man creates the earliest known form of bread. It's a flat bread consisting of flour and water.</p> </div> <div data-bbox="716 1260 1400 1468"> <p>First Baked Leavened Bread</p> <p>Approx. 3000 BCE</p> <p>The Ancient Egyptians make the first baked leavened bread. They discovered how to ferment the flour and water mixture.</p> </div>	<p>Different ways of shaping bread:</p> 
Cheese	Sundried tomatoes	Oregano													
Herbs	Olive oil	Onion													
Olives	Garlic	Seeds													
Honey	Rosemary	Garlic													

1. What is the kneading process?	a. Shaping the bread in different ways.	b. The process of mixing ingredients and adding strength to the final product.	c. The process of baking the bread.	d. Adding more flavour to bread.
2. Who made the first baked leavened bread?	a. Ancient Greeks	b. Ancient Romans	c. Ancient Egyptians	
3. What does the word savoury mean?	a. Foods that are salty or spicy.	b. Sweet foods.	c. Crunchy foods.	d. Baked foods.
4. What is the earlier form of bread?	a. Baked, leavened bread.	b. Sourdough bread.	c. Round rolls.	d. Flat bread consisting of flour and water.
5. Romans often ate their bread with olives.	a. True	b. False		