

Planning process

-Understand that breads come in different forms and in different flavours and how this had changed throughout history. Know that seasonal food is fresh food that is ready to eat during its preferred season



Designing

Design brief: To design, make and evaluate a bread. Consider the different textures, flavours, smells and appearances.

Cheese	Sundried tomatoes	Oregano
Herbs	Olive oil	Onion
Olives	Garlic	Seeds (including poppy)
Honey	Rosemary	Sunflower

Making



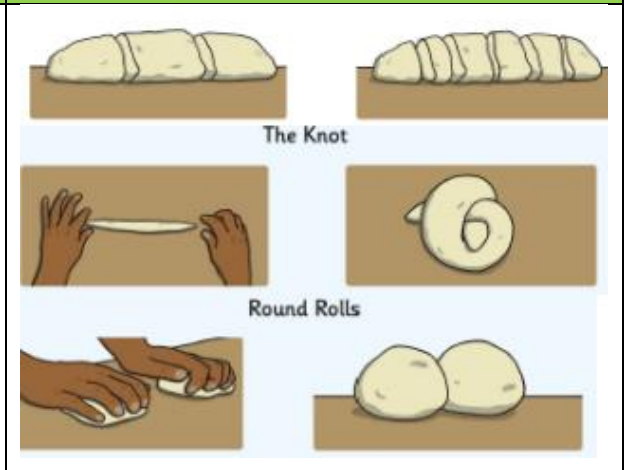
Evaluate

You need to be able to describe what you like and dislike about your own and other people's product. You need to evaluate your bread against the design brief. Does your bread meet the criteria? If not, what would you do next time? What other savoury ingredient could you add?

Key Vocabulary and Important Facts

- Earliest Form of Bread**
 Approx. 10000 BCE
 Man creates the earliest known form of bread. It's a flat bread consisting of flour and water.
- First Baked Leavened Bread**
 Approx. 3000 BCE
 The Ancient Egyptians make the first baked leavened bread. They discovered how to ferment the flour and water mixture.

Skills



1. What is the kneading process?	a. Shaping the bread in different ways	b. The process of mixing ingredients and	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 earliest form of bread?	a. Baked, leavened bread.	b. Sourdough bread.	c. Round rolls	d. Flat bread consisting of flour and water.
5. Seasonal food is food grown in winter months.	a. True	b. False		