



whole grain flour



plain flour



carbohydrate



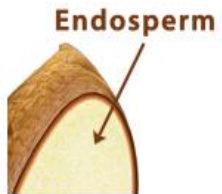
wholemeal



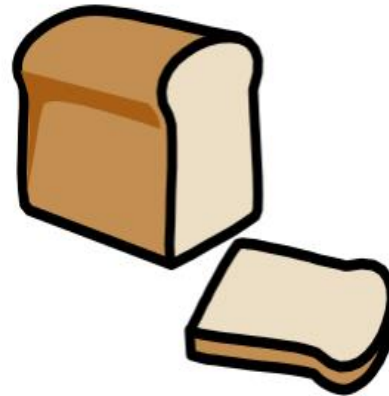
wheat grain



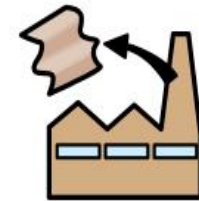
germ



endosperm



Bread Making



manufactures



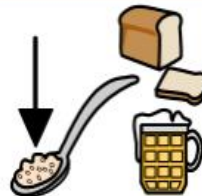
market
research



dough



bran



yeast


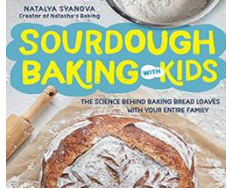
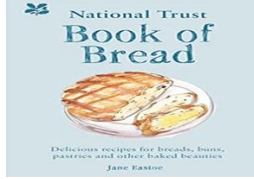





kneading



recipe

D & T – Bread Making: Y5 Topic Vocabulary Mat

Subject Specific Vocabulary		Relevant Pictures	Exciting Books/Websites
whole plain flour	Made from finely ground whole grains with the natural fibre of bran, unbleached and free from additives.		 
plain flour	This kind of flour contains about 75 per cent of the wheat grain, with most of the bran and wheat germ taken out.		www.bbcgoodfood.com/recipes/collection/kids-bread-recipes
carbohydrate	These are the body's major source of energy. There are two main types of carbs– sugars and starches.		Other Information Find out how flour is made! Baked Bread: how is flour made?  https://m.youtube.com/watch?v=y8vLjPctrU
wholemeal	Wholemeal or wholegrain flour is made using the whole of the wheat kernel.		
market research	Is the action of gathering information about consumers' needs and preferences.		
kneading	Kneading is pulling and squeezing dough to make it smooth.	What I've learnt already Y4: <ul style="list-style-type: none"> Washing hands and ingredients, where appropriate, reduces microorganisms and cooking instructions are important for this purpose too. Ingredients, flavours and textures can be changed through boiling, grilling, baking and frying. A healthy dish can involve one food group if it is part of a healthy balanced diet. Y3: <ul style="list-style-type: none"> Processed food includes ingredients that have been changed in some way to enable them to be eaten or used in food preparation and cooking. Sensory evaluation means evaluating food products in terms of the taste, smell, texture and appearance. 	
yeast	A type of fungus that is used in making bread swell and become light.	Key Knowledge <ul style="list-style-type: none"> To know about the benefits of whole grain flour, opposed to a plain flour and the reasons why wholemeal bread is healthier choice of bread. To know that a wheat grain is a seed and how it is harvested and ground at a mill to make flour. To know about the influence of manufacturers and consider the importance market research. To know the importance of accurate food labelling, ingredients and food allergies. To be able to know the utensils, ingredients and steps involved in bread making. Kneading is pulling and squeezing dough to make it smooth. To be able to define bran, endosperm and the germ of a kernel. 	
bran	Is the multi-layered outer skin of the edible kernel.		
endosperm	Is the store of food inside a seed.		