

# DT Knowledge Organiser - Baking

**Assessment Question: What are the techniques used to make bread?**

## Topic Vocabulary

bread, recipe, yeast, rise, weigh, adapt, evaluate, investigation, ingredients, quantities, shaping, mixing, topping, kneading, proving, baking, cooking method, grilling, yeast, wheat, grain, flour, dough, crust, rise, texture, doughy, crisp, chewy, yeasty, stretchy, hygiene,

## Skills

- Measuring and mixing ingredients.
- Learn how to knead dough and explore a range of breads.
- Understand the science of baking with yeast.
- Use bread making techniques (knead, rise, prove)
- Understand issues related to food safety and hygiene

## Facts

- Bread is a staple food prepared by baking a dough of flour and water.
- It is popular around the world and is one of the world's oldest foods.
- It takes 9 seconds for a combine to harvest enough wheat to make about 70 loaves of bread.
- Over 200 different kinds of bread are produced in the UK

## Examples

