

Food: Design, make and evaluate a variety of bread

Key People and Events

1800	Joseph Lee invented the first bread machine. His invention was a device that could crumble day-old bread to use in other recipes.
1910	The stand mixer was invented by Herbert Johnson.



Key Knowledge and Skills

Kneading the dough



Pinching



Rolling



Mixing ingredients



Measuring and weighing



Real World Examples

In 1666, the Great Fire of London started in a bakery on Pudding Lane. The owner of the bakery was called Thomas Farriner.

In the past, bread was cooked in an oven using coal.

Key Vocabulary

yeast	Tiny, single cells of certain fungi that are used to make bread.
flour	The fine, ground meal or powder of wheat or other grain. Flour is used to make bread, pasta, and other foods.
nutrients	Something in food that helps people, animals and plants live and grow.
gluten	A protein found in certain cereal grains, especially in wheat, that gives dough an elastic texture.
combine	Bring or join together into a whole.
allergy	A condition in which a person's body has an unusual reaction to certain things. An allergy can cause itching, coughing, sneezing, or trouble breathing.
intolerance	Difficulty digesting certain foods and having an unpleasant physical reaction to them.
preservatives	Used to keep foods from going bad or spoiling.
recipe	A list of ingredients and instructions for making a food dish.
roll out	Flatten or spread with a rolling pin.
mix	Put different things together so that the parts become one.
knead	Mix by pressing, folding and pulling.
beat	Stir rapidly.
sprinkle	Drop or scatter in small bits.