

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



Key Vocabulary

yeast	Tiny, single cells of certain fungi that are used to make bread.
ingredients	All the different foods that are needed to make something.
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.
hygiene	Keeping everything clean to prevent the spread of germs.
knead	Mix by pressing, folding and pulling.
sprinkle	Drop or scatter in small bits.

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.