



# YEAR 5 Creative Chefs

## Lesson 4



Dear Year 5,

As of yesterday, you should have investigated and researched about different types of bread. This then should have helped you to design your own bread design for you household. Today you will move onto making and then evaluating your bread.

Good luck and happy baking - remember to have adult supervision while working with dangerous objects and items in the kitchen.

So GOOD LUCK, get your chef hat and apron on and Ready, Steady ...BAKE!

Mr Crawford and Mr Lev

# Recipe bread loaf

## Ingredients:

- \* 150ml (1/4 pint) of warm water
- \* 1.5 teaspoons of quick rise yeast
- \*  $\frac{1}{2}$  teaspoon of sugar
- \* 200g of whole wheat (wholemeal) flour
- \*  $\frac{1}{2}$  teaspoon salt
- \*  $\frac{1}{2}$  teaspoon rolled oats (for top)
- \* drizzle of vegetable oil (approximately 3 tablespoons)

Equipment: A bowl, sieve, measuring jug, kitchen scales, measuring spoons, chopping board and knife to chop extra ingredients - optional, tea towel, baking tray or tin, a wire rack.

## Method:

1. Place flour in large bowl.
2. Mix in all dry ingredients except the rolled oats.  
**Add in any extra ingredients.**
3. Drizzle in vegetable oil.
4. Pour in warm water.
5. Mix thoroughly.
6. When dough comes together knead for 10 minutes until dough is silky.
7. Place back in bowl and cover.
8. Let dough rise somewhere warm until doubled in size.
9. Knead dough briefly again.  
**Decorate as design.**
10. Place dough into 2 x  $\frac{1}{4}$  lb tins (or 1 x  $\frac{1}{2}$  lb tins) that have been floured
11. Brush top with a little water and sprinkle on some rolled oats
12. Leave to rise for around 20 minutes
13. Place in oven at 180 OC for around 30-40 mins (depending on the size of the loaf)
14. Remove from oven
15. Cool for at least 15 minutes before cutting

## Making

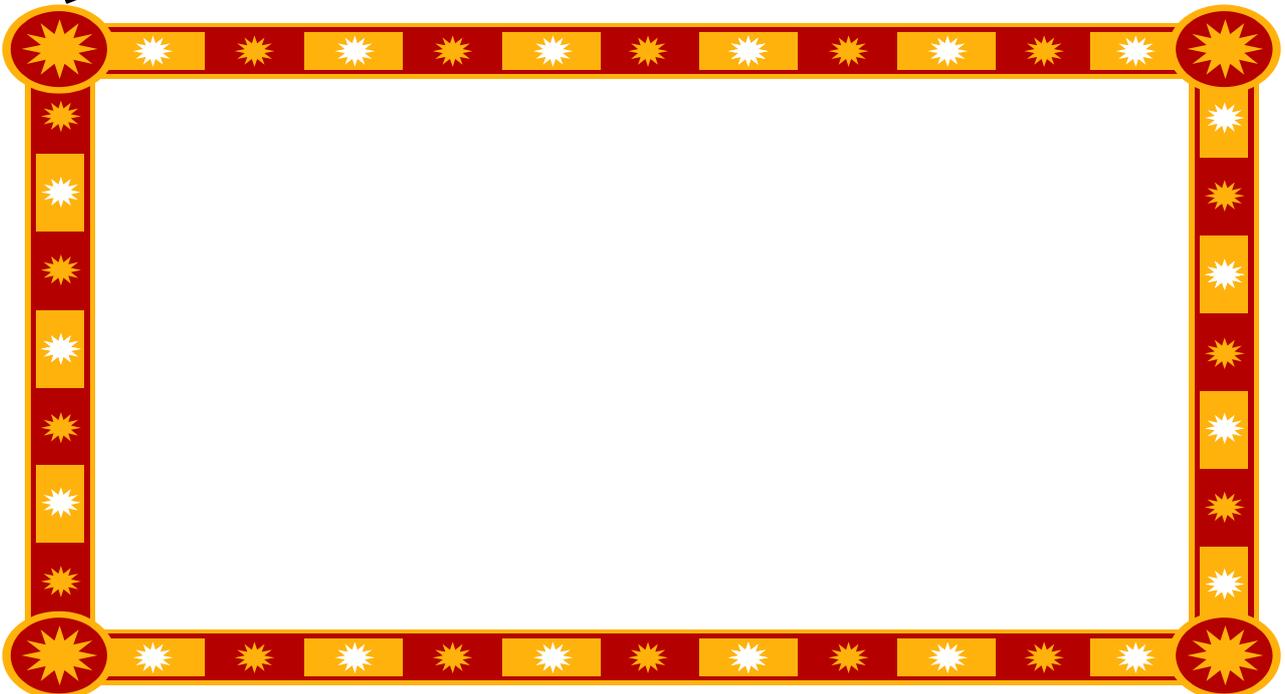
✕ *WALT: To be able to use simple decorative techniques. .*

✕ *To measure ingredients with some accuracy.*

*You are now ready to begin making your bread.*

(photos of you in school making it to go here).

# End product here



# Evaluation

## Evaluating your design

- ✘ *WALT: To evaluate your own product identifying any strengths and any areas for development against the original specifications*
- ✘ *To identify any changes you would make if you repeated the task.*

What would you say are the strengths of your bread?

Does your bread meet your original criteria? How?

Did you change anything during the making process? What?

Were they hard to make? Why/ why not?

Are you pleased with your finished product? Why?

How could you make them better?

Well done!