




Year 2 – Bread Rolls

<p>Concepts</p>	 <p>Finding out about what already exists and how things work</p> <p>Innovate</p>	 <p>Using a range of skills and tools to design and make</p> <p>Technique</p>	 <p>Evaluate success of own and others' design</p> <p>Evaluate</p>
------------------------	--	--	---

In the EYFS, children followed a simple recipe to make bread. In this unit, the children return to these skills and develop them further. They learn about Edd Kimber and the range of bread recipes that he has written, discuss more about the process of making bread and the scientific reaction of yeast. Children then go on to write their recipes for how to make bread.

National Curriculum

- I understand the need for a variety of food in a diet
- I understand that all food has to be farmed, grown or caught
- I can use a wider range of cookery techniques to prepare food safely

Learning Overview

- Understand that bread has been a staple food for thousands of years
- Understand where the ingredients come from and they are able to be grown around the world
- Understand that bakers make and sell bread
- Historical links to Great Fire of London
- Try different types of bread, made from a range of flours
- Evaluate likes and dislikes
- Discuss a healthy diet and which food group bread is in
- Research Nadiya Hussain and discuss the ingredients and techniques she uses in bread making
- Follow recipe to bake bread
- Use techniques such as kneading and proving
- Discuss changes which occur when making bread
- Evaluate final product