

# DT Knowledge Organiser - Baking

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

## Topic Vocabulary

Yeast- Used in baking bread and in making beer and wine.

Kneading- To press and stretch the dough with your hands.

Proving- Allowing dough to rest and rise before baking.

Dough- A thick mixture of flour and water used for making bread.

Stretchy- To be able to stretch or to be stretched easily.

Hygiene- Maintaining health and preventing disease, especially through cleanliness.

## 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

