



# Year 6 – Food

## Design and make a bread roll

### 3 things that I should already know:

1. About food availability and production
2. How to knead dough
3. To consider the importance of the appearance of the finished product

### 3 things that I will learn:

1. About the impact of food costs
2. To develop skills and techniques of kneading, following a recipe and measuring accurately
3. To consider the presentation of the finished product and what it brings to eating and selling

### Think:

Which ingredient could you add to your bread? How does it impact the taste or texture?



Knead the dough



Prove the dough



Shape and bake

### Vocabulary:

<b>Food cost</b>	The price of different foods and ingredients
<b>Presentation</b>	The final look of an item and how it is displayed
<b>Processed</b>	Food that has been changed from how it naturally is
<b>Knead</b>	A repetitive pressing and folding motion with dough
<b>Prove</b>	When a dough is left to rise in a warm place
<b>Rise</b>	When a dough gets bigger due to air bubbles

