



Key Vocabulary	
Dough	A thick malleable substance used to make bread and pastries.
Knead	To work wet flour into a dough or paste using my hands.
Rise	The size of bread increases due to carbon dioxide being released by yeast.
Bake	To cook using dry heat without exposure to direct flame.
Combine	Join or merge multiple substances to create something new.
Mixture	A substance made by mixing other substances together.
Prove	Time when dough is allowed to rise.
Sweet	Having the pleasant taste characteristic of sugar or honey.
Savoury	Food that is salty or spicy.



Resources	
<ul style="list-style-type: none"> • Bowl • Clean hands • Oven • Surface 	<ul style="list-style-type: none"> • Flour • Salt • Water • Yeast



What key knowledge will I have by the end of this unit?

- I will know:
- How to identify risks when cooking
 - Where ingredients come from
 - What flavours I like and dislike
 - Which flavours work well together
 - The terms “sweet” and “savoury”
 - How yeast allows bread to rise.
 - What makes an effective loaf of bread.

In Year 3:	In Year 4:	In Year 5:	In Year 6
<ul style="list-style-type: none"> • Bread Mixing multiple ingredients and baking in an oven to create a sharing loaf.	<ul style="list-style-type: none"> • Pizza Developing our knowledge of ingredients and our skill of cutting safely, using an oven to bake.	<ul style="list-style-type: none"> • Enchiladas Exploring specific cultural recipes and associated flavours in a baked vegetarian Mexican dish.	<ul style="list-style-type: none"> • Burgers & Buns Identifying safe frying and meat handling skills, we create and cook our own burgers and then buns as well.

What key skills will I have by the end of this unit?

- I will develop the skill of:
- Cleaning surfaces ready for cooking
 - Discussing ideas with others
 - Combining and mixing ingredients
 - Kneading dough effectively
 - Baking for specific time limits
 - Evaluating an end product