

# Design Technology Year 4 Summer: The Great Abbey Lane Bake Off

## Key Knowledge to know and use

The earliest bread was made in or around 8000 BC in the Middle East, specifically Egypt.

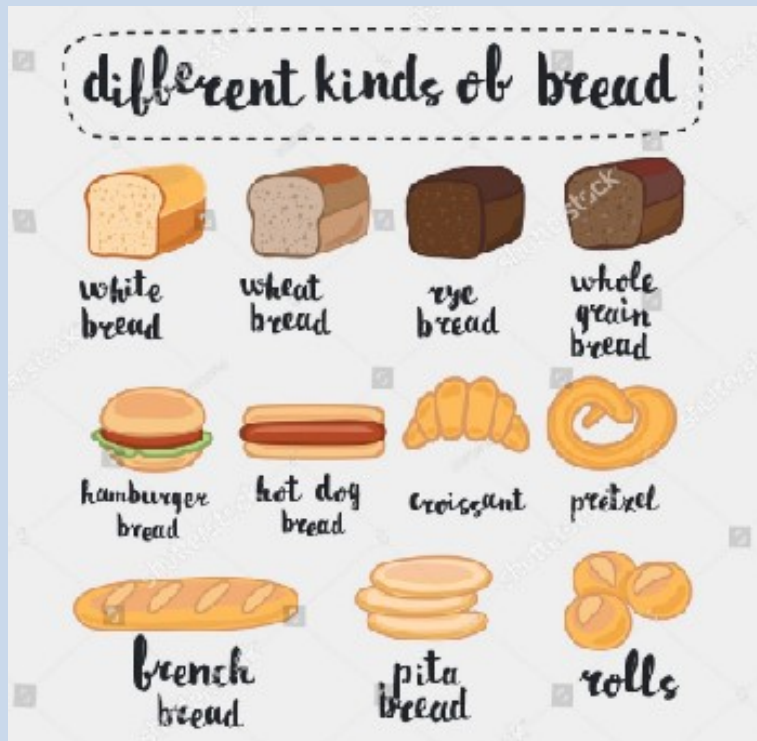
Bread is made from a dough of flour, yeast and water. The ingredients are combined together and kneaded to activate the yeast. Proving the dough gives opportunity for the bread to rise. Finally the dough is baked in an oven.

Since 1876, Thomas Warburton and his wife Ellen first opened their grocery shop in 1870. But it wasn't until 1876, during a slump in the grocery market, when Ellen Warburton started baking bread. Ellen's first batch of four loaves of bread and six cakes sold out in under an hour. Within two weeks, the tiny shop in Bolton was renamed 'Warburtons the Bakers' and continued to go from strength to strength ever since.

The colour and taste of the bread depend on the kind of flour used and the style of baking. Flour made from the whole grain gives darker bread. Flour made just from the polished wheat grain gives a very white bread. Rye and barley flour give darker types of bread. The type of flour also changes how long the bread can be kept before going bad.



Bread is one of the oldest forms of food. It is eaten across the world and comes in many forms and varieties. It is very simple to make, which probably explains why it is so popular! Bread can be served at many temperatures; once baked, it can subsequently be toasted. It is most commonly eaten with the hands, either by itself or as a carrier for other foods.



## Key Vocabulary to learn and use in your learning

Word	Definition
functional	Something that is practical and useful, relating to a particular task.
gluten	A protein found in wheat that some people cannot eat.
knead	Working and shaping dough with your hands.
proving	Where bread dough is left alone to rise before baking.
yeast	A microscopic fungus that converts sugar into carbon dioxide. This is the reaction that causes bread to rise.