



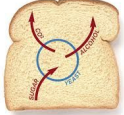






# Y9 | Bread - Knowledge organiser

Key Terms	Description	
<b>Gluten</b>	A protein found in wheat flours, that make doughs elastic.	
<b>Yeast</b>	A microorganism that can spoil food but is used as a raising agent in baking. Requires food, warmth, time and moisture to release carbon dioxide.	
<b>Kneading</b>	Stretching the dough to develop the gluten and create an elastic dough.	
<b>Proving</b>	The dough is left to rise to allow the yeast to ferment.	
<b>Fermentation</b>	The process of fermentation is where yeast is given food, time, warmth and moisture to grow and produce carbon dioxide gas.	
<b>Baking</b>	During baking the heat sets the gluten and stops the yeast from working which allows the bread to set and hold its shape.	
<b>Knocking back</b>	When you knock back a dough you are creating a evenly textured dough by releasing some gas before leaving to prove again.	

## Practical food skills

### Rubbing in

Using your fingertips, rub the flour and butter together until the mixture resembles breadcrumbs. Stops gluten from forming to make crumbly pastry



### Shaping

Shaping of dough through rolling, spiralling or shaping rolls into individual shapes.



### Bridge and Claw

Make a bridge over the vegetable or fruit with your hand. Fingers should be on one side and thumb on the other. Make a claw with your hand by partly curling your fingers together



### Dough Making

Students will create a simple bread dough as well as an enriched dough for chelsea buns



### Baking

Baking is a method of preparing food that uses dry heat, normally in an oven



## Final dishes

Bread	Bread Based Pizza	Chelsea Buns	Gluten Balls
			