

Bread Week

This week in school would have been Bread Week for year 5, so the learning from home will be all about bread!

There are lots of different activities for you to choose from which allow you to develop your understanding of how bread is made, the science behind it and different types of bread around the world.

We would love to see your learning from this week, so don't forget to send us in some photos to:

learning.saxon@lumenlearningtrust.co.uk



Activities

Science - Experiment

Task: Yeast is needed to bake bread; have a go at the science experiment on the next page involving yeast.

Once you have completed the experiment, see if you can write it up. Remember to include the follow: aim, prediction, equipment, method, results and conclusion.

DT - Cooking

Task: Have a go at baking some bread!

There are so many different types of bread you can make, so first of all spend some time having a look at different recipes and videos on youtube. You could even have a go at designing your own bread using the worksheet on the next page.

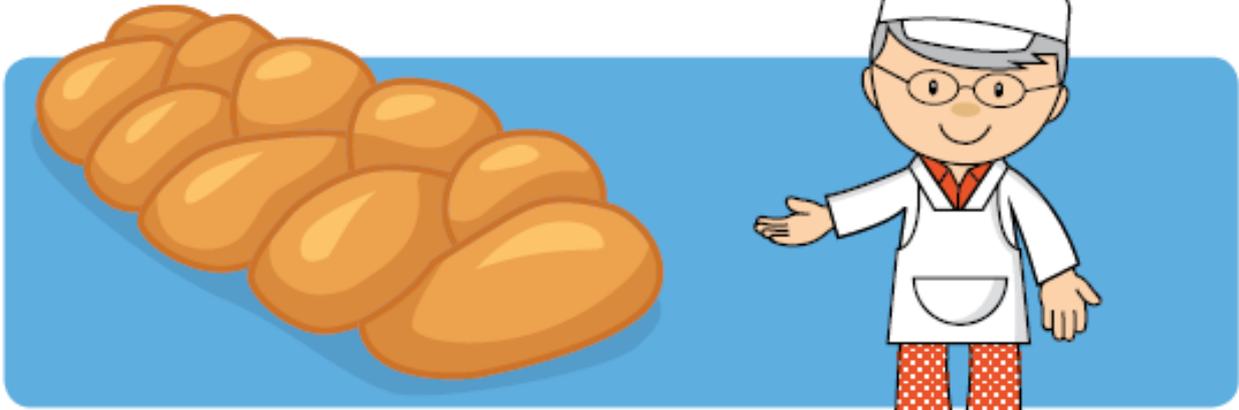
Once you have baked your bread, send us in a photo and tell us how it went!

Geography - Bread Around the World

Task: Find out about different breads around the world. Can you make a world map of breads?

You could also use the sheet on the next page to find out more about particular types of bread.

What makes bread rise?



Try this experiment

You will need



- 1 packet of dry yeast
- 1 cup of warm water
- 2 x 15ml spoon sugar
- 1 large balloon
- 1 x small empty water bottle

What makes bread rise...

Yeast is a micro-organism = 'small living thing'. When yeast is dry, it is dormant (sleeping). When warm water is added to the yeast, it comes to life and produces gas called carbon dioxide. When the yeast is in the bread dough, the gas it creates is trapped in the stretchy dough which makes it rise.

Method

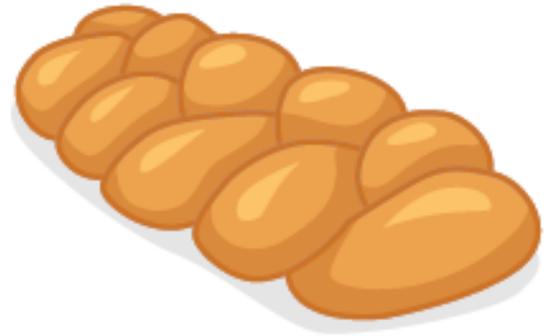


- 1 Stretch out the balloon by blowing it up a few times.
- 2 Stir the packet of yeast and the sugar into the cup of warm water.
- 3 When the yeast and sugar have dissolved, pour the mixture into the bottle. You will notice the water bubbling as the yeast produces carbon dioxide.
- 4 Attach the balloon to the mouth of the bottle securely.
- 5 After several minutes, the balloon will inflate. If you don't see anything happen, keep waiting. Eventually, the balloon will inflate.

DT - Making Bread



Making and baking



List the ingredients needed to make bread rolls.

1

2

3

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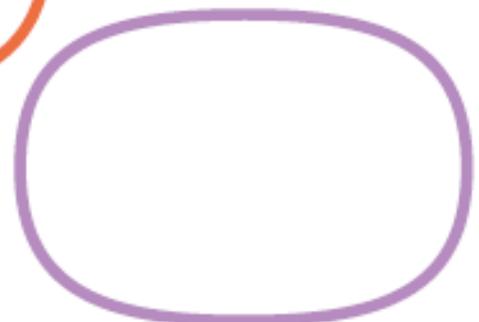
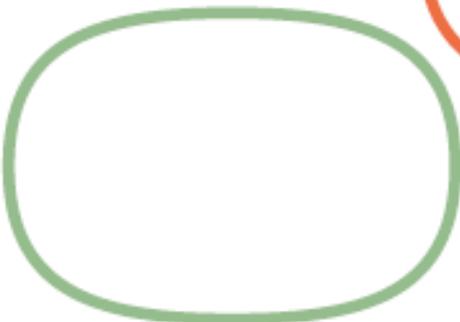
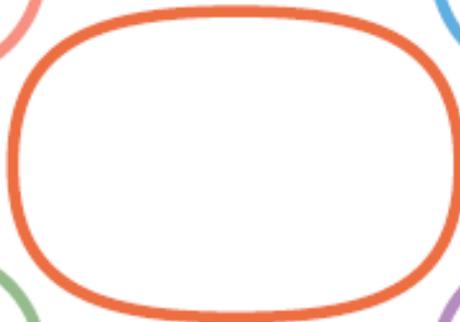
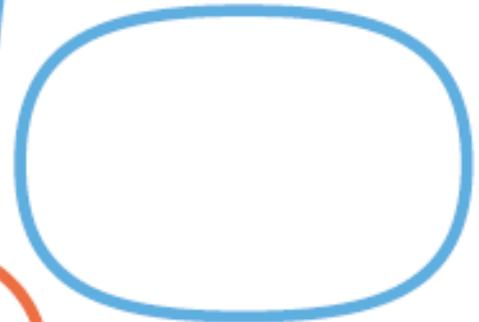
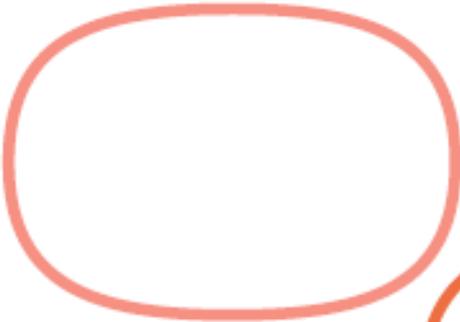
5

What ingredients could be added to the dough to change...

...the texture?

...the Flavour?

Draw and name some shapes that can be used for bread rolls.



Bread roll recipe



Ingredients



- 250g strong flour
- ½ x 5ml spoon salt
- 7g sachet of fast action dried yeast
- 150ml warm water

Equipment



- Weighing scales
- Measuring spoons
- Measuring jug
- Baking tray*
- Mixing bowl
- Spoon
- Mixing spoon
- Oven gloves
- Cooling rack

*Grease proof paper or oil for the baking tray

Method



- 1 Preheat the oven to 220°C or gas mark 7. Grease or line the baking tray.
Be safe! Only an adult should use the oven.
- 2 Place the flour and salt into the mixing bowl.
- 3 Stir in the yeast.
- 4 Make a well in the middle of the flour mixture and add the warm water. Mix to form a soft dough.
- 5 Sprinkle flour on to a clean work surface and place the dough on the surface.
- 6 Knead the dough for 10 minutes.
- 7 Divide the dough into 3 pieces and shape into rolls.
- 8 Place the rolls on the baking tray.
- 9 Cover the rolls and leave to prove for 30 minutes in a warm place until they double in size.
- 10 Bake for 10 - 15 minutes until golden brown.

ADULT SUPPORT

Geography - Bread Around the World



Bread around the world

Find out about these four different types of bread.

Bread name	Bread image	Special ingredients and/or cooking method	Country of origin
Naan			
Bara Brith			
Focaccia			
Tortilla			