

Design and Technology – Food – Bread

Design	Make	Evaluate	Technical Knowledge
Technologists design products to fulfil design criteria.	Technologists use a variety of tools and methods to accurately make a product.	Technologists accurately evaluate the strengths and weaknesses of their own and others' products.	Technologists use wider technical knowledge to inform the design, make and evaluate process.

What should I already know?

Eating different types of food helps you get all the nutrients your body needs. Try to include foods from all the food groups: fruits, vegetables, grains, protein (like meat, fish, eggs, beans), and dairy or alternatives. Drink plenty of water throughout the day to stay hydrated. Water helps your body function properly. Hands can carry germs, and washing them helps prevent illness. Wash hands with soap and warm water for at least 20 seconds before and after handling food, especially after touching raw meat or eggs. Always use a knife under adult supervision. Always have an adult supervise when using the stove or oven.

Key Designer

Paul John Hollywood MBE (born 1 March 1966) is an English celebrity chef and television personality, widely known as a judge on The Great British Bake Off since 2010. Hollywood began his career at his father's bakery as a teenager and went on to serve as head



Existing Products



What am I going to learn?

Bread comes in a variety of forms and has historically been a staple food of many countries around the world. Different breads are made to accompany different food dishes. Different types of flour can be used which will result in different flavours and texture to the bread. Before a new product is released, market research and tasting is conducted. Kneading and proving are an essential part of bread making.

Key Vocabulary	Definition
Design	a drawing of a product to be made
Purpose	what/how something is used for
Market research	asking the public their opinions
dough	a mixture of flour, water, fat etc that is baked to make bread or pastry
knead	to prepare dough by pressing it continuously
prove	increases in size before it is baked because of the yeast it contains
Evaluate	to say what is good about something and what can be improved

Product Specification	Plan	Final Product
A design to match the brief		
Shaped in either rolls or knots		
Golden brown on colour with a good texture		