



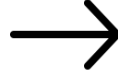
RESEARCH



DESIGN



MAKE



EVALUATE

Design brief: In teams, research and design a recipe for a speciality bread to be produced and sold in a supermarket.

Purpose: To create a speciality bread that will appeal to numerous customers, using locally sourced products where possible.

User: The public.

Research:



Key concepts:

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

Research current products, including taste test. Which will appeal to the most people?

Taste test:

What do you look for?

Appearance



Smell



Texture



Taste



Design:

Key ingredients



Strong white flour

Salt

Yeast

Oil

Water

What are your additional ingredients?

Make - You will need:

A mixing bowl

Baking tray/parchment

Sharp knife

Wire rack

Weighing scales

Chopping board

Sieves

Measuring spoon

Measuring jug

Oven gloves

Spoons

Pastry brush



Evaluate:

Did your product fulfil the design brief?

What went well?

What would you change?

Safety:

Hygiene - Wash hands thoroughly and clean your working area with anti bacterial Spray – wear an apron

Cutting and mixing – safe handling of utensils – care and attention around a hot oven

Allergies – be aware of any allergies or intolerances



Vocabulary Tier 2

Bread, bake, yeast, mix, stir, ingredients, temperature, hygiene, flour, salt, yeast, oil, water, quantities



Vocabulary Tier 3

Rise
Proof
Knead