

## Your guide to this lesson

Year 5 Summer Term DT – Food Technology

Follow the slides in order, reading each one them carefully. Try to answer the questions before reading the answers below each one.

PLEASE NOTE:

This lesson includes tasting different types of bread, so you may want to wait until an adult at home goes shopping to see if they can get a couple of different types before you begin.

Enjoy!

LO: I can taste and evaluate a variety of breads from around the world.

We will be learning about:

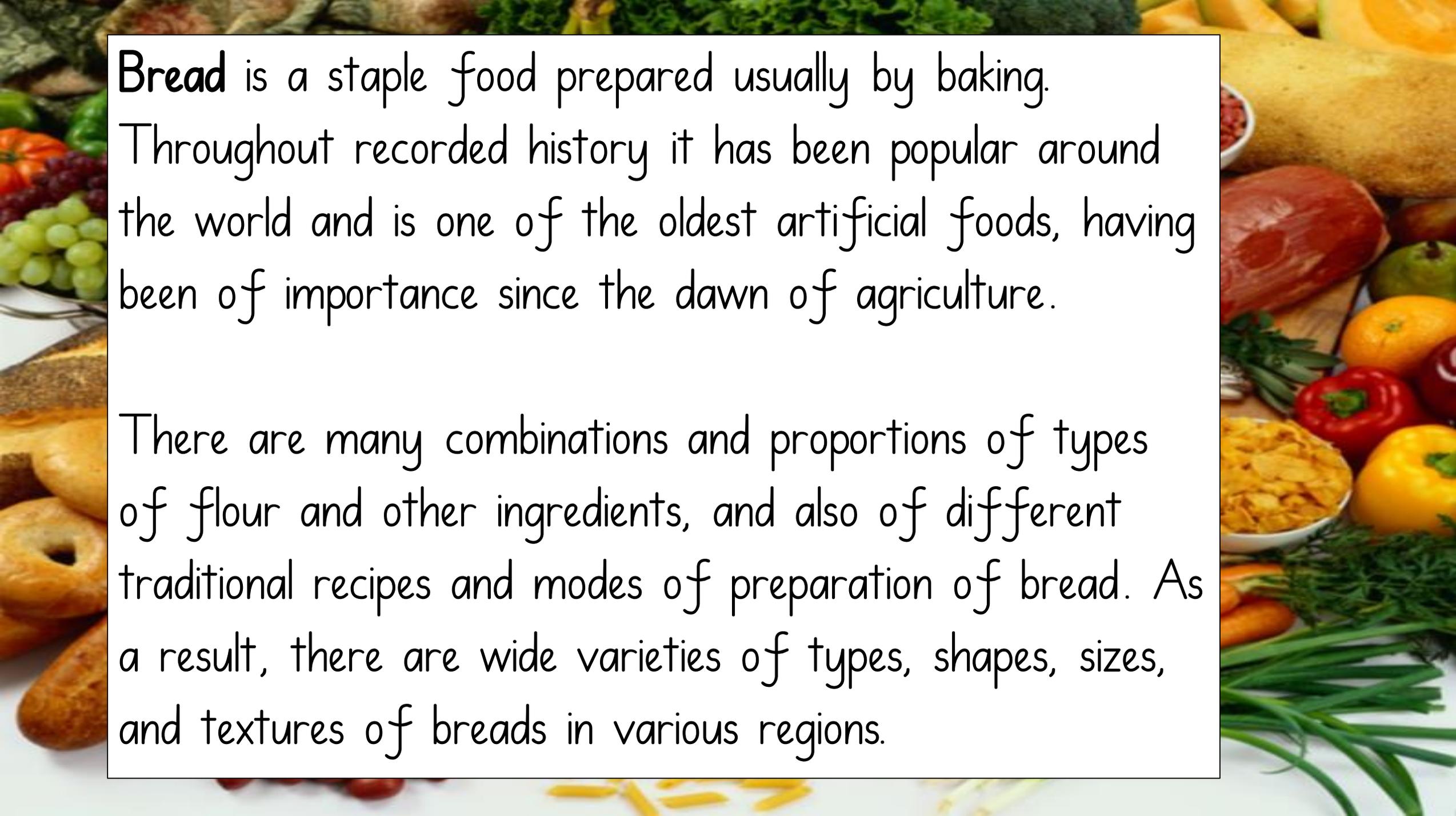
BREAD



And ultimately making:

PIZZA





**Bread** is a staple food prepared usually by baking.

Throughout recorded history it has been popular around the world and is one of the oldest artificial foods, having been of importance since the dawn of agriculture.

There are many combinations and proportions of types of flour and other ingredients, and also of different traditional recipes and modes of preparation of bread. As a result, there are wide varieties of types, shapes, sizes, and textures of breads in various regions.

We will be researching different types of bread to learn about their different ingredients, tastes and origins.

What is the best way to research food?

TRY IT



# How many different types can you think of?

pita



wrap

bagel

chapatti

brown



burger bun

white



garlic

farmhouse

rye

tiger

wholemeal

granary

sourdough

focaccia



seeded

naan



fruit loaf

baguette/French stick



Can you think of where these breads come from?

pita



brown



white



naan



focaccia



baguette/French stick



Look at the next slide for the answers.

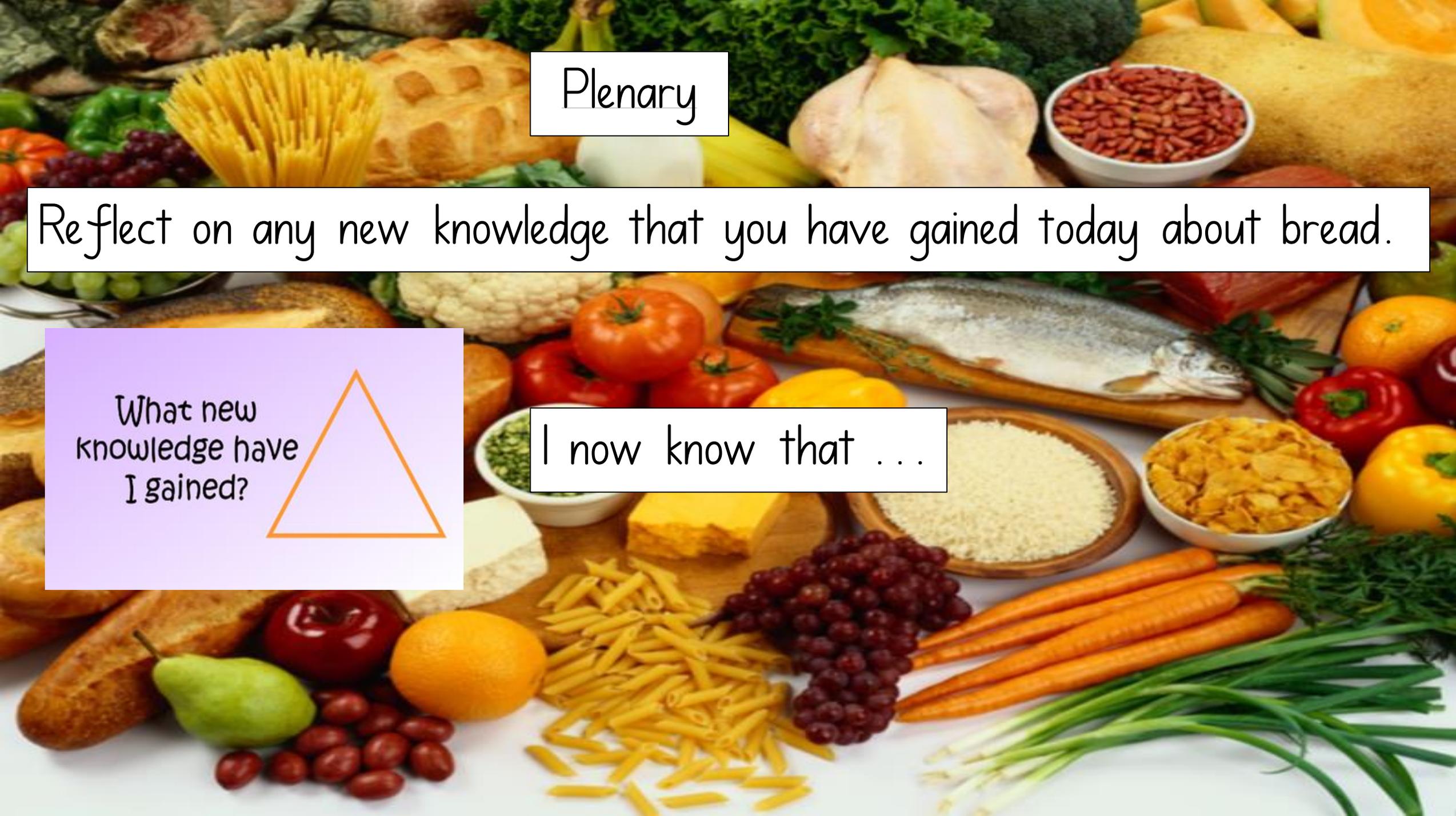
Look at the world map to see what regions they are from.



Task: Find as many types of bread you can at home and give them a try. Use this template as a guide to evaluating your bread.

Type of bread	Taste	Texture	Appearance

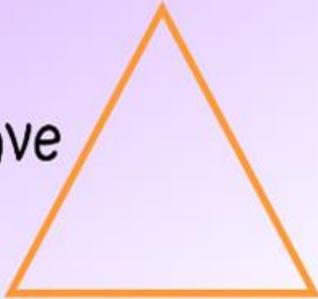
Which one was your favourite, and why?



# Plenary

Reflect on any new knowledge that you have gained today about bread.

What new  
knowledge have  
I gained?



I now know that ...