

Gluten

Yeast

Kneading

Proving

Fermentation

Knocking back

Baking









prove again. During baking the heat sets the gluten and stops the yeast from working which allows the bread to set and hold its shape.

you are creating a evenly

some gas before leaving to

gas.



Bread is a staple food product eaten all over the world. It is one of the oldest known prepared foods. During Neolithic times, farming and agriculture developed rapidly and bread making became an important source of food. Different grains were used, and leavening processes were developed to allow bread to rise before and during baking. Many early breads were unleavened (meaning no yeast or raising agent is present).



BREAD



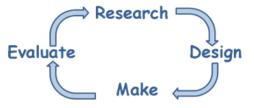
## **Design Process**

**Research:** Investigate and analyse a range of existing products. Taste a wide variety of different types of bread. Find a recipe to replicate.

**Design**: Generate, develop, model and communicate ideas through discussion, sketches, pictures via a mood board.

Make: Use a range of tools and equipment to perform practical tasks accurately. Using measuring, mixing, kneading, knocking back and baking.

Evaluate: Evaluate ideas and products against a design criterion and consider the views of others to improve your work. What would you change or do differently?





## What is Bread?