








# DT Knowledge Organiser

## Food - Stick Bread

Did you know?		Key Vocabulary			
	<p>Paul Hollywood is most famous for being a picky judge (especially when it comes to bread) on 'The Great British Bake Off'. He comes from a family of bakers and was originally a sculptor.</p> <p>Paul has travelled through Cyprus, Egypt and Jordan to discover and research ancient techniques in baking, even baking in the desert on an upturned cooking pot.</p>	<p><b>Dough:</b> stiff mixture of raw flour and liquid</p> <p><b>Gluten:</b> protein found in wheat</p> <p><b>Fairtrade:</b> food workers paid fairly</p> <p><b>Locally sourced:</b> food grown or caught near to home</p> <p><b>Organic:</b> grown naturally without chemicals</p> <p><b>Seasonality:</b> food that only grows in certain seasons</p> <p><b>Yeast:</b> creates a gas to make the dough rise</p>			
Celebrating Culture and Seasonality		Where Food Comes From			
<p>*Seasons are different in different places over a year so food grows at different times in different places.</p> <p>*In the northern hemisphere, spring March - May. In the southern hemisphere, spring is September - November.</p>				<p>*It is possible to grow and rear food out of season.</p> <p>*However, growing and rearing foods out of season consumes a lot of energy, because the process needs a lot of artificial resources like heat, light, water and nutrients.</p> <p>*Eating sustainably is about finding the right balance between your food needs and your food choices.</p>	
Food Safety and Hygiene		Skills			
<ol style="list-style-type: none"> <li>1. Tie hair back and roll sleeves up.</li> <li>2. Wash hands.</li> <li>3. Clean surfaces and equipment.</li> <li>4. Keep a safe distance from the fire!</li> </ol>					
		<p>Combine</p> 	<p>Prove</p> 	<p>Knead</p> 	<p>Shape</p> 

Character	Critical thinking	Creativity	Communication	Citizenship	Collaboration
How can you eat more sustainably?	Why are breads different depending on where in the world you are?	What else could you cook over an open fire?	Could you film the bread making process to share with others?	How do communities around the world prepare and share food?	Can you share a heat source to bake your bread successfully?

