



Design and Technology Knowledge Organiser

KSI Food: Cooking and Nutrition. "Bread in a Bag"

Designer Link:

Frank, Thomas and
Reginald Bird.
Founders of "Birds"
Bakery in 1919 (Derby link)



Technical Vocabulary:

Knead: pulling and squeezing dough to make it smooth

Dough: a mixture of flour, yeast and water before it is cooked

Mix: combine or put together to form one substance or mass

Stir: move a spoon or other implement round in a liquid or other substance in order to mix it thoroughly

Crust - outer layer of bread

Crumb - the inner layer of bread (inside the crust)

Cooking word mat



Health and Safety

Remove any jewellery and tie back long hair.

Follow your teachers instructions carefully. Wash your hands carefully before and after working with food.

Baking Techniques -

kneading

stirring

weighing



Key Ingredients



flour



yeast



salt



water



oil