



**Wood End Park
Academy**

Year 4

Summer 2 D.T

Bread

Intent of the unit:

During this unit, students will be immersed in the context of bread - the history, types of bread, ingredients, methods, techniques, packaging and prices. Students will explore different types of bread noting the different appearances, textures and flavours. They will use this experience and their own research to create a design criteria for their bread. Students will then apply this knowledge to design their own original bread rolls which they will make and cook themselves. After this, they will identify an appropriate price point going on to create eye-catching packaging. Finally, they will evaluate the products they have created and use this evaluation to consider future improvements.

LQ: What is bread?

This lesson is a pre-learning lesson posted on *Google Classroom* that encourages the children to research the history of bread - where it originated, how long humans have been consuming it and the changes it has gone through during this time. The children also learn more about seasonality as well as different flavours such as sweet and savoury.

LQ: What are the different tastes of bread?

In this lesson, the children investigate how a variety of breads (wholemeal, white, seeded, naan and brioche) taste, look and feel. They use their research from this lesson to identify what they do and do not like about the different types of bread. They then apply this information to create a design criteria for successful bread rolls which they will use to inform their planning in the next lesson.

Bread	Appearance	Flavour	Texture
White Bread	Crust is crumbly - My briege - smooth & white	Mild flavour bitter flavour	Mushy can still feel crust in mouth
Wholemeal Bread	Brown when we look we think it's stale made isn't	Salty taste Not so good bland	hard, sandy and bland
Naan Bread	Looks very tasty and smells like garlic bread	Love's peach amazing	Very popped has garlic
Brioche Bread	Very soft has a good texture yellow lots of seeds in it has a hard crust	Sweet very good but tastes amazing hard	Mushy soft as a spon crossant very hard to chew
Seeded Bread			

How will this task help you identify your design criteria?
things that I like and don't like

Bread	Appearance	Flavour	Texture
White Bread	White beige smooth crust soft	mild bitter stale	mushy soft stale
Wholemeal Bread	Dark brown brown	Island bland bitter	crumbly soft smooth
Naan Bread	Light yellow brown	cheesy mild like rock mushy	hard rough smooth
Brioche Bread	Soft yellow golden	delicious delicious bitter	Smooth soft hard stale
Seeded Bread	Soft yellow golden		Smooth soft hard stale

How will this task help you identify your design criteria?
It will identify with what texture. The win told me

Bread	Appearance	Flavour	Texture
White Bread	White soft smooth	Soft bland stale	very soft stale delicious
Wholemeal Bread	Brown dark stale	amazing bland	crumbly soft stale
Naan Bread	Light yellow brown	cheesy mild like rock mushy	hard rough smooth
Brioche Bread	Soft yellow golden	delicious delicious bitter	Smooth soft hard stale
Seeded Bread	Soft yellow golden		Smooth soft hard stale

How will this task help you identify your design criteria?
It will help me identify different type of bread.

LQ: What are the different tastes of bread?

What is a design criteria?
It is basically a success criteria for your design

What did you like about the breads?

- They were very yummy
- They were sweet or savoury
- soft

What didn't you like about the breads?

- it was very bland had no fillings

What is your design criteria for successful bread rolls?

- cooked perfectly
- rise well
- good shape
- flavourful
- have at least one flavoured ingredient

How will your design criteria help you plan your bread roll?
 I can look at what I need to make a perfect bread roll

LQ: What are the different tastes of bread?

What is a design criteria?
A design criteria helps us what type of bread we like the most and the best.

What did you like about the breads?

- texture
- flavour
- soft

What didn't you like about the breads?

- messy
- bitterness

What is your design criteria for successful bread rolls?

- follow recipe
- golden colour
- flavoury
- rise well
- appealing shape
- cooked well
- taste good
- not very crumbly

How will your design criteria help you plan your bread roll?
 It will help make them taste and look and be really good and amazing. It will also help me make I am doing it.

LQ: What are the different tastes of bread?

What is a design criteria?
A design criteria is a criteria to help us design our bread roll.

What did you like about the breads?

- I like the like flavour
- I like how it tastes
- I like how it looks like

What didn't you like about the breads?

- the texture
- the how it crumbly
- too bitter

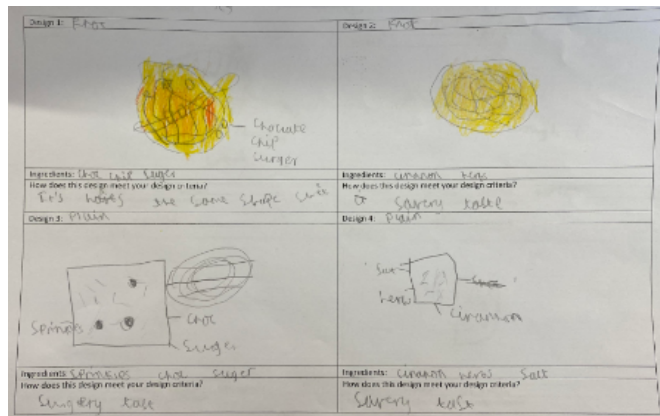
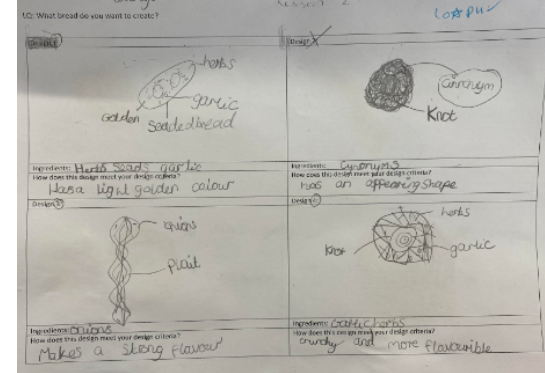
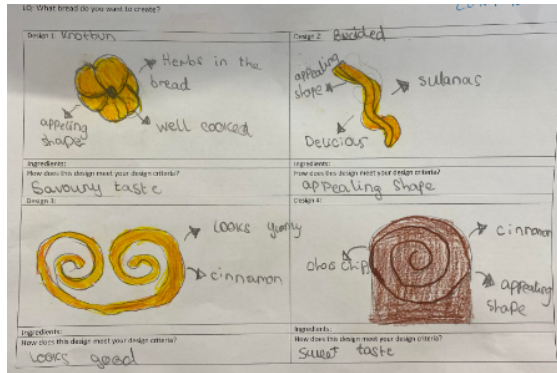
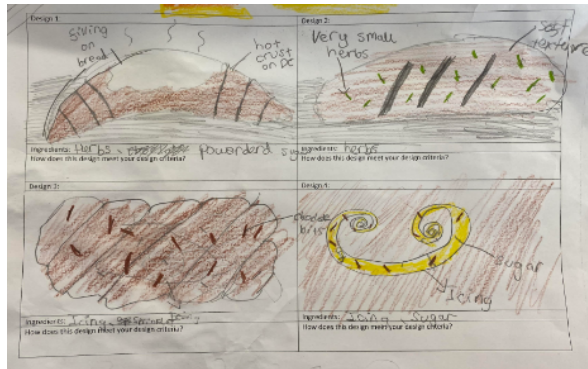
What is your design criteria for successful bread rolls?

- make our bread rolls nice
- make bread rolls have more texture
- make bread rolls get soft flavour

How will your design criteria help you plan your bread roll?
 It will help us understand the different types of bread and their appearance, flavour and texture.

LQ: What bread do you want to create?

In this lesson, the children use their taste testing and design criteria to come up with 4 different bread roll designs that they need to annotate. They have to think about appearance, taste and texture as well as annotating where and how their design criteria is being used in each design. They then pick 3 out of the 4 designs to create.




LQ: How is bread made?

In this lesson, pupils create their own bread based on their chosen designs. They mixed the ingredients, left the bread to prove, added seasonings and flavourings.




LQ: How can I market and improve my product?

In this lesson, the pupils explore marketing and how this is used to sell products. They will look at current packaging of bread, identify what makes it successful and design packaging for their own bread. Additionally, they learn about price points and have to identify an appropriate price for their bread rolls based on the price of ingredients. Finally, they evaluate their bread thinking about the same elements used in the bread tasting at the beginning of the unit - appearance, texture and taste.

Marketing!	
How much did the ingredients cost?	Flour - 50p Yeast - 15p oil - 10p
The price point for my three bread rolls will be...	£1.50p
Why did you identify this price point?	50p from the flour
<p>My Packaging Design</p> 	
<p>Why have you designed your packaging this way? Because it looks very colorful and attractive to eat and it shows a star so show it is very good.</p>	

Evaluation	
Does your bread meet its purpose? Did it meet your design criteria? How do you know?	Yes because it tasted amazing and scrumptious.
What are your product's strengths?	It tasted good.
What are your product's weaknesses?	It didn't turn out well.
Are your bread rolls successful in their appearance, taste and texture?	Yes but in the appearance it looked different.
What improvements could you make if you re-did your bread roll?	I could have added more flavour.
Is the product cost effective?	Yes.

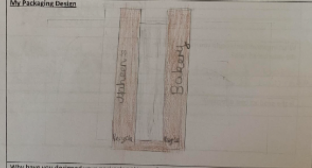
How much did the ingredients cost?	Flour - 50p Yeast - 15p oil - 10p	Seeds - £2 2.75p 3p £2.75p
The price point for my three bread rolls will be...	£2.25p	
Why did you identify this price point?	I added all the ingredients cost together.	
<p>My Packaging Design</p> 		
<p>Why have you designed your packaging this way? I have designed my packaging this way so lots of people will buy it.</p>		

Evaluation	
Does your bread meet its purpose? Did it meet your design criteria? How do you know?	No because the bread tasted bland and on my design criteria it had to taste savoury.
What are your product's strengths?	It had risen well.
What are your product's weaknesses?	It tasted bland it was very hard.
Are your bread rolls successful in their appearance, taste and texture?	No because it wasn't golden it tasted bland and was very hard.
What improvements could you make if you re-did your bread roll?	I would try another type of bread and add more herbs.
Is the product cost effective?	No because it was hard to eat.

Marketing!

How much did the ingredients cost?	Flour - 50p per person Yeast - 10p per person Oil - 10p per person Sultana - 10p per person
The price point for my three bread rolls will be...	25p
Why did you identify this price point?	This is because we need to know how expensive it is.

My Packaging Design



Why have you designed your packaging this way?
So when people buy my bread it is greener, better!
I am going to colour in brown, or make my own.

Evaluation

Does your bread meet its purpose? Did it meet your design criteria? How do you know?	yes because it is not burnt or soggy or too crumbly
What are your product's strengths?	It is Heavy and strong, fluffy and hard!
What are your product's weaknesses?	Cracks and very very big.
Are your bread rolls successful in their appearance, taste and texture?	yes because it came out well and it was tasty.
What improvements could you make if you re-did your bread rolls?	made more or smaller.
Is the product cost effective?	no