



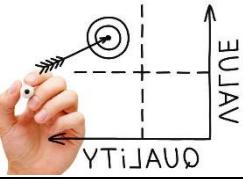



## DT Key Vocabulary

<p style="text-align: center;"><b>Bread</b></p> 	<p>Bread is a staple food across many cuisines and cultures. It is usually prepared using a mix of flour, water and yeast. It is one of the oldest human-made foods!</p>
<p style="text-align: center;"><b>Savoury</b></p> 	<p>Savoury foods are foods that generally belong the category of salty, sour, spicy or bitter rather than sweeter flavours.</p>
<p style="text-align: center;"><b>Sweet</b></p> 	<p>Sweet foods have a pleasant taste that generally is caused by sugar or honey. Sweet foods tend to not be salty, sour or bitter.</p>
<p style="text-align: center;"><b>Kneading</b></p> 	<p>Kneading means to massage a dough until it is ready to be used. We knead does as it slows the gluten to form which gives us light, moist bread instead of a touch, chewy texture.</p>
<p style="text-align: center;"><b>Appearance</b></p>	<p>Appearance is how something looks – whether we find it aesthetically pleasing or not!</p>
<p style="text-align: center;"><b>Seasonings</b></p> 	<p>Seasonings are things that we add to our recipe to enhance or change the flavour. They can add either savoury or sweet flavours!</p>
<p style="text-align: center;"><b>Market Research</b></p> 	<p>Gathering information about what products are already available on the market, what consumers look for in the product and what they prefer!</p>
<p style="text-align: center;"><b>Knotting</b></p> 	<p>Knotting is a bread-making technique which involves knotting your dough together – almost like tying your shoe laces! It creates a full, patterned look for your bread rolls. You loop the bread dough around your fingers into a loose knot with about 2 inches left at each end!</p>
<p style="text-align: center;"><b>Texture</b></p>	<p>Texture is how something feels – for example, how the bread feels in your mouth after chewing it!</p>

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<p style="text-align: center;"><b>Seasonality</b></p> 	<p>Seasonality in food ingredients means certain ingredients are more readily available (or taste better!) at different times of the year as they are at their peak (their best condition!). This can either be because they are harvested during different seasons or they are at their freshest on the market.</p>
<p style="text-align: center;"><b>Design Criteria</b></p> 	<p>A design criteria is a set of goals that we create to ensure our product is successful.</p>
<p style="text-align: center;"><b>Yeast</b></p> 	<p>Yeast is an ingredient often used in bread because it releases carbon dioxide which gives the bread a light, crumbly texture. Yeast is actually a microscopic fungus!</p>
<p style="text-align: center;"><b>Plaiting</b></p> 	<p>Plaiting is a bread-making technique which involves plaiting your dough together – almost like plaiting your hair! It creates a full, patterned look for your bread rolls. You need 3 pieces of dough which you plait together loosely!</p>
<p style="text-align: center;"><b>Price Point</b></p> 	
<p style="text-align: center;"><b>Proving</b></p> 	
<p style="text-align: center;"><b>Aerate</b></p> 