

Food Technology

Year 4 Summer Term

Food Technology

What I already know?

- I have tasted different foods from my local area and other parts of the world
- I have made dishes from my local area and other parts of the world
- I understand how to be safe when preparing and cooking foods

Paul Hollywood

Baker



Paul John Hollywood (born 1 March 1966) is an English celebrity chef and television presenter, widely known as a judge on The Great British Bake Off since 2010. Paul began his career at his father's bakery as a teenager and went on to serve as head baker at a number of British and international hotels.



Vocabulary

Hygiene	The practice of keeping clean to stay healthy and prevent disease
Texture	How something feels or looks
Grain	A small seed that is ground into flour
Kneading	Massage or squeeze something with the hands
Sieving	Separate solid materials
Proofing	The final rise dough undergoes, which takes place after being shaped into a loaf, and before it is baked
Wheat	A cereal grain
Yeast	An organism used to make food rise
Nutrition	Providing food necessary for health and growth

Key Knowledge

To be able to learn new or improve existing skills such as kneading and sieving

To understand the processes and preparation needed to make different types of food

To measure the ingredients accurately by following a recipe



Connecting Concepts

Technique Knowledge



I will practise skills such as kneading and sieving to make Egyptian bread

Health and Safety



I will understand the importance of being safe when using an oven