



Bread rolls

Learning intention	Success Yes/No
To know the ingredients used in bread making	
To learn how to make bread rolls and follow a recipe	
To understand the role of yeast in bread making	

Did you receive any verbal feedback today?
YES/NO

What went well?

Even better if _____

7	<ul style="list-style-type: none"> • Practical work was of a high standard. • Correct equipment used, independently with confidence with only minor mistakes • Bread rolls are all the same size, golden brown and well risen • Recipe was followed accurately • Followed washing up routine efficiently • Completed ahead of time
6	<ul style="list-style-type: none"> • Practical work was of a good standard. • Correct equipment used, independently with confidence with only minor mistakes • Bread rolls are mostly the same size, have some colour and have risen slightly • Recipe was followed accurately • Followed washing up routine • Completed on time
5	<ul style="list-style-type: none"> • Practical work was of a satisfactory standard. • Correct equipment mostly used, independently with some confidence with some mistakes • Bread rolls are mostly the same size, have some colour and have risen slightly • Recipe followed with some accuracy • Followed washing up routine • Completed mostly on time
4	<ul style="list-style-type: none"> • Practical work was low quality finish. • Correct equipment used with guidance, developing confidence with only minor mistakes • Bread rolls are not the same size, are under or over cooked and have not risen. • Recipe not followed accurately • Failed to follow washing up routine completely. • Not completed on time



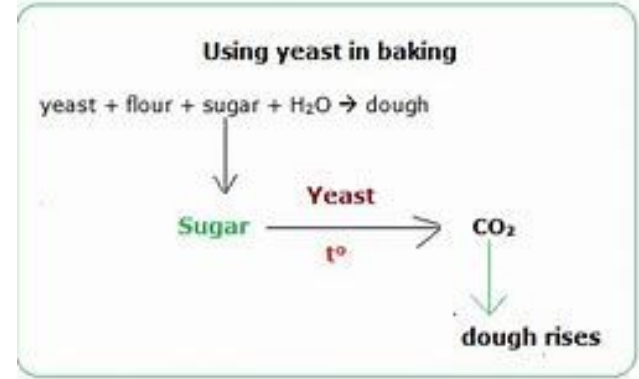
Bread rolls

Rate your plate

Masterchef 10 9 8 7 6 5 4 3 2 1 Disaster chef

1) What ingredients are used for making bread rolls?

2) Describe the role of yeast in bread making, using the diagram for help.



3) What do yeast need to work?

- a) _____
- b) _____
- c) _____
- d) _____
- e) _____

4) Please tick the skills you have used in today's lesson?

- | | | | |
|---|-------------------------------|---------------------------|---|
| Kneading | Shaping | Time planning | Following personal hygiene rules |
| Tidying and washing up as you go | Safe use of cooker | Baking | |
| Bread dough | Weighing and measuring | Logical sequencing | |

5) How could you adapt your recipe for someone with a gluten intolerance? How might this affect the final product?

