

# Shaped bread challenge

Rate your plate

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

Picture

Learning intention

Success  
Yes/No

Know the reasons why sensory analysis is carried out

To work as a team to produce a shaped bread produce

To carry out a sensory analysis of your bread product

Did you receive any  
verbal feedback today?  
YES/NO

What went well?

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Even better if \_\_\_\_\_

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# Shaped bread challenge

- 1) Describe the technique you used to enhance the appearance and texture of a bread product

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- 2) Describe the following sensory attributes of your shaped bread product::

- a) Appearance \_\_\_\_\_  
 b) Aroma \_\_\_\_\_  
 c) Taste \_\_\_\_\_  
 d) Texture \_\_\_\_\_

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

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

- 4) What are the reasons that sensory analysis may be carried out?

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- 5) Score your shaped bread product from 1-5.  
 5 = Love 4 = Like 3 = OK 2 = Dislike 1= Hate

Sensory attribute	Appearance	Aroma	Taste	Texture
Score				

- 6) Please complete the star diagram using the scores in your table.

