

Teacher's Note

Answers:

- To bake a loaf of bread. *Dry yeast, bread flour, salt, dry milk, butter, sugar, water, bread improver, gluten, hot oven or bread machine. Explain that you can also use pre-mix flour to make life even easier.*
- Please check the drawing of a bread machine.
- Design and make a bread machine using recycled materials like cartons, toilet rolls, ice cream containers, aluminium foil, old wire, buttons etc.

Suggested Activities:

- ❖ If you have a bread machine bring it to school and put a loaf of bread on first thing in the morning. Students can observe what you place in the bread tin, how the machine does the kneading, rising and baking. Enjoy eating it with the students.
- ❖ Discuss the different types of bread you could bake. E.g. white, wholemeal, herb, bacon and onion etc.
- ❖ Discuss health issues. E.g. Always wash hands before preparing food and that eating wholemeal bread is better than eating white bread.
- ❖ Do a survey. Work out how many students have a bread machine, what make or model and how often the family uses it. How many children like the fresh home baked bread opposed to the shop bought bread.
- ❖ Identify some of the technology used in a bread machine. E.g. bearings, electric motor, pressed steel, electronics.
- ❖ Visit: <http://www.howstuffworks.com/>
- ❖ Visit: <http://www.eduplace.com/kids/>

Learning Area: T&E. **Strands:** TP, M, I, S. **Substrands:** TP1,2,3,4. M1,2. I1,2. S1,2.

Overarching: 1,2,3,4,5,6,7,10,11,12,13. **Linking Subjects:** Eng, Health & Art.