

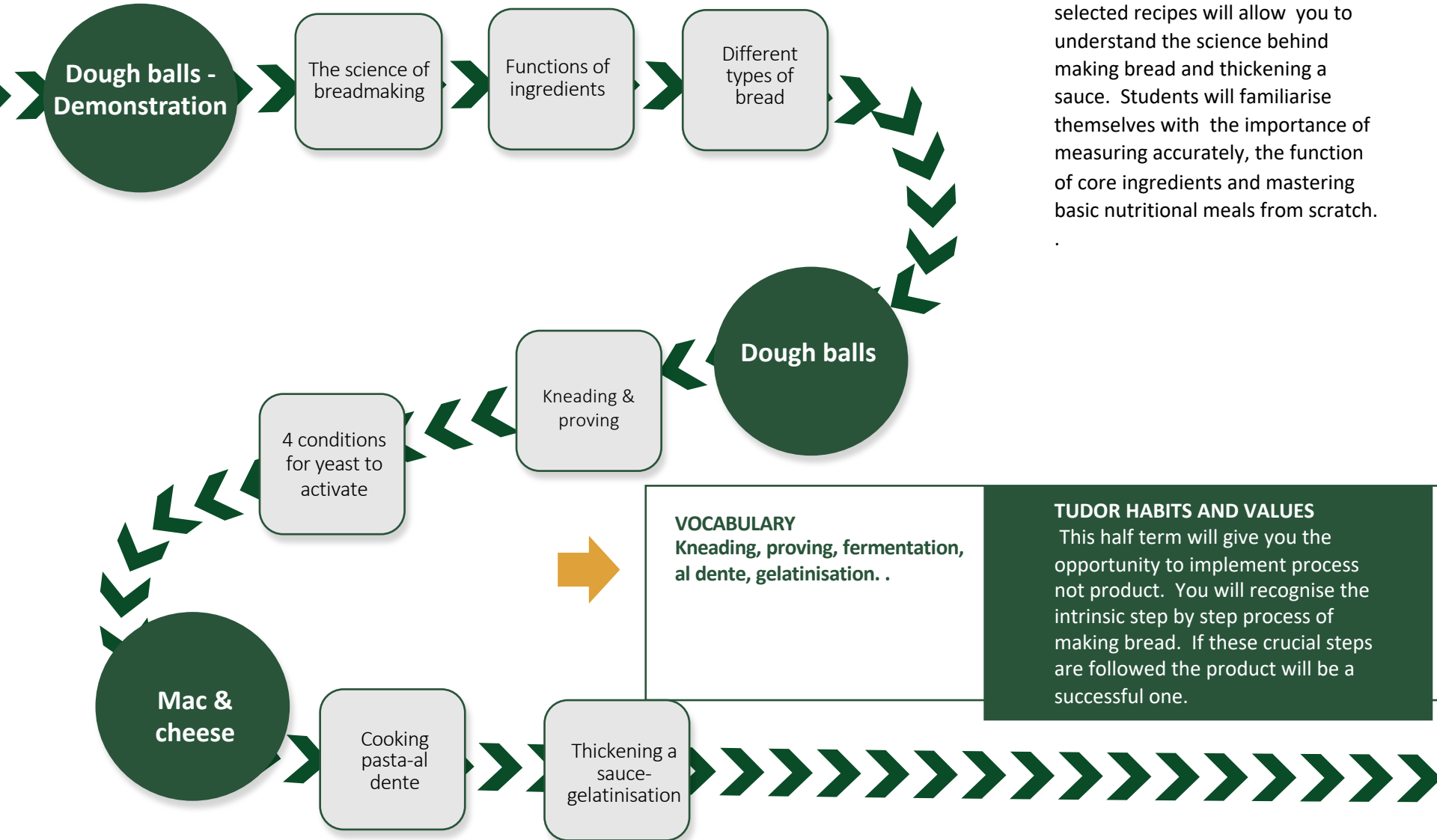


LEARNING JOURNEY

HEALTHY LIVING

THE SCIENCE OF BREADMAKING & GELATINISATION

This half term will be focusing on savoury dishes-carbohydrates. The selected recipes will allow you to understand the science behind making bread and thickening a sauce. Students will familiarise themselves with the importance of measuring accurately, the function of core ingredients and mastering basic nutritional meals from scratch.



VOCABULARY
 Kneading, proving, fermentation,
 al dente, gelatinisation. .

TUDOR HABITS AND VALUES
 This half term will give you the opportunity to implement process not product. You will recognise the intrinsic step by step process of making bread. If these crucial steps are followed the product will be a successful one.