

"The Ancient Egyptians: Who were they and what did they leave behind?" (D&T)

Vocabulary

baking



Cooking food in an oven with dry heat.

benching



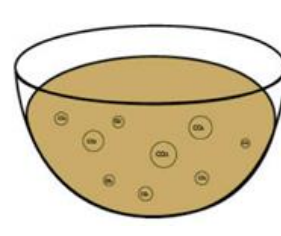
First rise of the dough.

dough



Thick mixture of flour and liquid.

fermentation



Yeast producing carbon dioxide.

kneading



Pressing, folding and stretching dough.

proofing



Final rise of the dough.

Big Ws:

Gluten

Yeast



Big Ws: Different bread

crunchy

chewy

soft

fluffy

tangy

holes

textured

decorated

herbs

rectangular



sourdough

focaccia

Important People

Richard Smith (1836-1900)



- Made **Hovis bread** more nutritional.

What I can remember

- Off We Go To Mexico! (Y2)
- Gigantosaurus (Y1)

Big Ws: Kneading

1)



2)



3)



4)



5)

