

Design and Technology Homework Task

Subject	Food Technology	
Module Title	Bread Bonanza	
Year Group - 9		Term - Rotational
<p>Context of the task: Pupils are completing a 12 week project on bread. This homework will consolidate their knowledge on the functions and properties of ingredients in bread-making. Experimental work has been done to enhance pupils' knowledge.</p>		
<p>Objective of the Task To understand the function of ingredients.</p>		
<p>Outline of the task Pupils need to complete the worksheet on function of ingredients and for an extension homework there is an open ended task to research the fortification of bread.</p> <p>Pupils need to refer to:</p> <ul style="list-style-type: none"> • Class experiments on yeast • Class practical investigation into various ingredients that could be used in bread-making • Handouts and notes that support experimental work 		
<p>Expectations/Timing: 40 minutes</p>		
<p>Suggested Resources Worksheet available from teacher Useful websites include:</p> <ul style="list-style-type: none"> • www.nutrition.org.uk • www.fabflour.co.uk 		
Assessment Focus	Contact details: Miss Bennett	