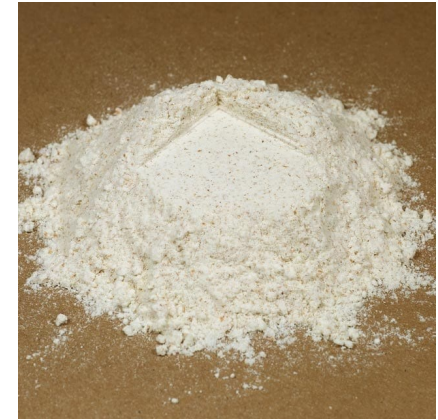


## Knowledge Organiser - Celebrating Culture and Seasonality (Design & Technology Year 5)

Key Vocabulary	Definition
Finishing	The appearance of the product – its shape, decoration and colour.
Yeast	A tiny plant which makes bubbles of carbon dioxide when mixed with flour and warm water.
Flour	A powder made by grinding raw grains, roots, beans, nuts, or seeds
Dough	A mixture of flour, yeast and water before it is cooked.
Kneading	Pulling and squeezing dough to make it smooth.
Rubbing in	Rubbing dry ingredients together with the fat (butter) and lifting to put air into the mixture until it looks like fine breadcrumbs.
Unleavened bread	Flat bread where yeast has not been added.
Seasonality	The fact that something changes according to the seasons.



Flour



Yeast



Unleavened bread



Mixing to combine ingredients



R Rubbing in to mix fat and flour



Kneading a bread dough

