Bread

The Chemistry of Breadmaking

About the overview
The diagram below shows the science concepts outlined in this book. The arrows show the links between concepts and how they might build in sequence. A “big idea” shows how a fully developed understanding of the concepts might look. Such an understanding might not be achieved until level 7 or 8. The big ideas are included to help you build appropriate concepts with your children, whatever their age.

Big Idea
There is a direct relationship between the properties of individual materials and the product made from them.

We choose the ingredients of bread for specific purposes.

The ingredients we choose determine the type of bread we can make.

We can make many different sorts of bread.

Science Concepts

Big Idea
Materials can change in different ways when subjected to different processes.

The processes we use relate to the properties of the ingredients.

The processes we use determine how the bread will turn out.

There are many ways to make bread.

Big Idea
The nature of a change made to materials determines whether the change is temporary or permanent.

The bread we get is the result of all the changes that happened as it was made.

Once the mixed ingredients are wet or heated, changes happen that cannot be reversed.

Changes happen at each stage of breadmaking.