



DT

Year 4 Knowledge Organiser- On a Roll

Vocabulary

Key Vocabulary	Definition
Artisan	Food or drink that is made by hand by a skilled worker
Consumed	Food or drink that is eaten, drunk or ingested.
Staple food	A food that makes up a large part of a population's diet.
Yeast	A type of fungus that is used for making bread swell and become light:
Soda	A baking ingredient that's activated by a liquid and an acid to help with leavening, or rising.
Raising	To modify something like dough by causing it to increase in size.
Kneading	Massage or squeeze with the hands.
Grind	Reduce (something) to small particles or powder by crushing it.
Scoring	Cut or scratch a notch or line on (a surface)
Flavour	The distinctive taste of a food or drink.
wheat	A type of grain which is ground to make flour.
shaping	Give a particular shape or form to.



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Key Chef Nadiya Hussain

1984-present day.



Key Questions

Where does bread come from?

How does bread rise?

How is bread made?

Key Facts

Nadiya is an author, chef and TV presenter.

She rose to fame after winning the sixth series of BBC's *The Great British Bake Off* in 2015.

Nadiya was commissioned by Buckingham Palace to bake Elizabeth II's cake as part of her 90th birthday celebrations.

Nadiya has written many cookbooks, including children's cookbooks.

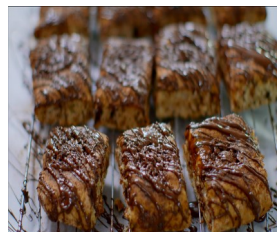
In 2017 Nadiya's book *Bake Me a Story* was nominated children's book of the year.

Nadiya won a series of awards for Nadiya's *British Food Adventures*.

In May 2019 Nadiya was praised for her documentary *'Anxiety and Me'*

Nadiya's *Bakes* and *Nadiya's time to eat* are some of the programmes that she presents on BBC.

Work Examples



Timeline

Joseph Henry

1797–1878

Henry Ford

1863–1947

Ikea

1943– present

Michele Walker

1947– present

Matthew Reinhart

1971–present

Nadiya Hussain

1984–present