

In the children's animation *Telmo & Tula, Homemade Bread*, (<https://www.youtube.com/watch?v=du86YraFv6E>) the safety rules around a hot oven are demonstrated as well as a clear, understandable method and techniques of breadmaking. Arguably, *Telmo & Tula* demonstrate different techniques to breadmaking such as making the volcano for the yeast mix to go into on the table rather than in a bowl, but with clear instructions from the teacher, this can be avoided being done by the children. I think this animation is a valuable teaching tool, and I believe that more *Telmo & Tula* science related baking activities could be found, as well as activities for other curriculum areas, such as art.

Telmo and Tula, (19 Dec 2010) Home made bread. [Video file]. Retrieved from

<https://www.youtube.com/watch?v=du86YraFv6E> (2013, July 30)

The Accidental Scientist, (N.D.) Science of Cooking, Bread. Retrieved from

<http://www.exploratorium.edu/cooking/bread/index.html> (2013, August 3)

I would use an online activity resource to demonstrate how yeast will make the bread rise with the use of a balloon to demonstrate the rising of carbon-dioxide

<http://www.exploratorium.edu/cooking/bread/activity-yeast.html> (Yeast-air Balloon, 2013). To show the children this being put in action I will show them a short 3 minute YouTube video with a child doing the experiment <http://www.youtube.com/watch?v=XOjCEbupifc> (YouTube, 2013).

Nature of Science. (2013, 08 06). Retrieved from Science learning, sparking fresh learning:

<http://www.sciencelearn.org.nz/Nature-of-Science/The-nature-of-science-in-the-curriculum>

Yeast-air Balloon. (2013, 08 06). Retrieved from Science of Cooking:

<http://www.exploratorium.edu/cooking/bread/activity-yeast.html>

YouTube. (2013, 08 06). Retrieved from Blowing up a Balloon with Yeast Experiment:

<http://www.youtube.com/watch?v=XOjCEbupifc>

As I would introduce a science lesson in relation to bread making I would like to know my students prior knowledge, I would expect most students would be able to relate to this topic as it is seen as a cultural product and also an everyday life product. As a teacher, making links is essential so I would like to have a brainstorm of ideas by end of the introduction of my lesson. I have chosen the following animation to support my ideas of teaching

<http://www.youtube.com/watch?v=w3O8IKnBhu8> this will give the children step by step process of the behind scenes of bread making and understanding the ingredients involved and what happens to have the outcome of seeds and dough. The children will also be able to engage in conversation and discussion as the animation also asks questions so I will therefore be able to challenge the children to what they have seen so far on the animation. This will reflect onto my first activity as I will have different samples of bread set out and will let the children look at the different varieties and peer share with their class mates about what they have learnt in the animation and what they can see

similar with the breads. To keep the children engaged in the activity I will give them a sample of each type of bread to taste, smell and touch, I will take safety precautions with this experiment as some children may be allergic but my learning objective is designed to establish the children's familiarity with the various bread types, bread ingredients and methods of bread making as a follow up activity to end the session fun and with knowledge I would use this online resource http://www.grainchain.com/Resources/7-11/GrowYourOwn_7-11.pdf as it is a fun based activity around growing your own wheat in which the children can carry this through for the next two weeks and develop on their knowledge in this period of time and by the end of it they will be able to have their own personal wheat and be able to make their own bread at home taking their science knowledge outside of school.

Chain, G. (2012). *The industrial bread process: an overview for children (KS2)*. Retrieved from <http://www.youtube.com/watch?v=w3O8IKnBhu8>.

Chain, T. G. (2006). *Grow your own wheat*. Retrieved from http://www.grainchain.com/Resources/7-11/GrowYourOwn_7-11.pdf.

An online animation that I found which would assist my lesson was <http://www.foodafactoflife.org.uk/VideoActivity.aspx?siteId=12§ionId=38&contentId=100&titleId=101> which is an animated video for children about making bread. It is done using simple steps and would be really easy for the class to follow, and so that the teacher can go round and help those who need help without having to give instructions at the same time. I believe it is really suited to students at levels three and four. On the same website you can explore and find lots of fun facts and different bread recipes which if students are really interested in, they could check out in their own time.