

Magical yeast



In their Food Tech lessons, Lower 4 have been learning about the magical powers of yeast. They have learnt that yeast requires food, moisture, warmth and time in order to grow and multiply and during this process of reproduction, carbon dioxide gas is produced. While letting their own bread prove, Lower 4 trapped the carbon dioxide gas inside bowls with cling film so that they could not only see their bread dough double in size but also watched the cling film lid dome as the gas pushed against it.

During the lesson they also focussed on shaping their bread. Next week....focaccia!

Mrs Sara Holmes