

BREAD WORKSHOPS

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BREAD IN THE NEW CURRICULUM **A Bread making Workshop especially for teachers**

City of Norwich School, Eaton Rd, Norwich, Norfolk NR4 6PP
Saturday 31st January 2015, 10.00 am – 1.00 pm

Sue Hudson of Bread Workshops will be sharing her knowledge of bread to provide teachers with bread skills, inspiration and information when delivering the new curriculum.

- Introduction to Bread
- Examine the basic ingredients for bread: *flour, yeast, liquid, salt*
- Making, shaping and baking bread: *measurements, kneading techniques, shapes, glazes and slashes!*
- Adapting a basic loaf for different varieties of bread: *pizza dough with a difference!*
- Questions

This is a hands-on session! Please come prepared with an **apron**, a large **container** or basket for hot bread and a **2lb loaf tin** for your loaf. All ingredients will be supplied, you take away your own creations!

Early-bird Bookings confirmed and paid before Christmas £25.00 per person

Bookings after Christmas £35.00 per person

The event is supported and sponsored by FACE – Farming and Countryside Education. Moya Myerscough, the FACE Regional Coordinator will bring resources and activity ideas to link bread making with projects about wheat which include science and maths as well as DT and healthy eating. The majority of farms in this region grow wheat so bread making is also a perfect activity to follow up a farm visit and help children make the connection from Farm to Fork!

Booking is essential; **priority bookings for teachers and on-farm educators**, places are limited so please contact Sue as soon as possible to book your place.

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