









KEY WORD MAT – St Gregory's RC Primary School

Topic: Science

Year Group: 6 – Summer

Strand: Food

<p>Beat</p> 	<p>Stirring a batter very quickly to put air into a mixture.</p> <p>Beat the mixture for 2 minutes.</p>	<p>Yeast</p> 	<p>A tiny plant which makes bubbles of carbon dioxide when mixed with flour and water.</p> <p>Mix the yeast with 2 tbsp of the sugar and 3 tbsp warm water and leave for 10 minutes, until frothy.</p>
<p>Dough</p> 	<p>A mixture of flour, yeast and water before it is cooked.</p> <p>Leave the dough for an hour to rise.</p>	<p>whisk</p> 	<p>Blending ingredients to include air in a mixture.</p> <p>Crack an egg into a shallow bowl and whisk to make the egg wash.</p>
<p>Rubbing in</p> 	<p>Rubbing the dry ingredients together with fat, putting air in the mixture.</p> <p>'Rubbing in' is a technique where flour is rubbed into a fat to make dishes such as shortcrust pastry, crumbles and scones.</p>	<p>Savoury</p> 	<p>Food that is savoury does not taste sweet. It may be salty or spicy.</p> <p>Scones are often sweet and served with jams or jellies but this savoury twist is delicious and made with cheese.</p>
<p>Germ</p> 	<p>Part of the seed where the root and shoots grow from.</p> <p>Wheat germ is added to some granolas, cereals, and cornbread</p>	<p>Knead</p> 	<p>Pulling and squeezing dough to make it smooth.</p> <p>For perfectly flaky scones, the dough should only be lightly kneaded</p>
<p>Endosperm</p> 	<p>The store of food inside a seed.</p> <p>Endosperm is the most important plant product on Earth for humans. It is in cereal grains, rice, wheat, maize, rye, oats, and barley.</p>	<p>Bran</p> 	<p>The outer layers of cereals and grain.</p> <p>Bran contains healthy doses of protein, iron and fibre.</p>