

## Introducing the “Roll Models ‘Bakers.



Barney is weighing out the ingredients for his Red Onion and Rosemary Focaccia. He is aiming to be as accurate as possible. Too much water and the dough is too sticky, too little and it doesn't bind together. This proves to be an excellent problem solving activity.

Olivia is a great baker. She now measures out all her ingredients, kneads the dough and is now an expert at creating Cheese and Garlic Knots. These are particularly popular with Lee and John on the staff who order weekly.



Callum is now an old hand at baking. He particularly likes making the focaccia for his group each Thursday, as they have a regular order. He is a master kneader, in this photo he is preparing the cheese and garlic dough.

Joel works well in the bakery. He helps us with the onions as well as making his particular dough. Joel follows the recipe well and is very accurate with his measurements. He likes creating the breads after their second proving.

Lewis helps with all the tasks and often makes those finishing touches all the better. Here he has spread the final olive oil over the focaccia ready for it's second proving.

Our Roll Models Bakers have regular orders from group, staff and one parent who has ordered many a batch for parties and celebrations.



Here is what Lizzie Hurst a parent Governor says about our bakery.

*We read about Roll Models, the Leavers' Bakery in the newsletter in January. We liked the idea of ordering bread made by learners in the St Joseph's community instead of buying bread in a shop- and the photos looked delicious!*

*We order bread every Tuesday and collect it, still warm, at the end of the day on Thursday. We can tell when the bakers have been hard at work as you can smell the bread as soon as you walk through the school door. The bread tastes as good as it smells.*

*We like the fact we know exactly what ingredients go into the bread, we know and trust the bakers and their professional standards and that if we have a question about the bread we can ask the bakers direct.*

*We have used the focaccia at lunch and supper with friends and family and the knots and swirls also worked well at a birthday party.*

*The big focaccia loaves freeze well and are lovely warmed up in the oven just before eating.*

*We are looking forward to picking up this week's order!*

*Lizzie Hurst*