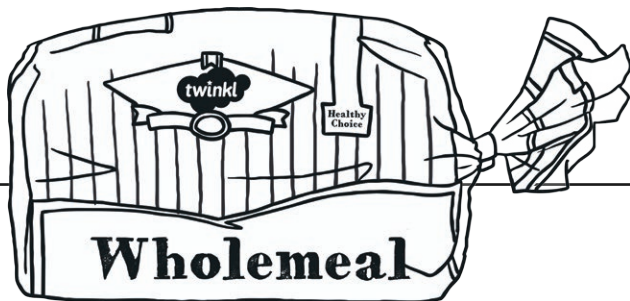


# A New Loaf

## Amazing Fact

It used to be possible to use the coloured tags used to seal bread bags in the supermarket to tell how fresh the bread was. Bread was delivered five days a week: Monday, Tuesday, Thursday, Friday and Saturday. The bread maker put a different coloured tie on to designate which day of the week the bread was baked. However, now bread is labelled with a use by date.



## Challenge

There are many different types of bread available: seeded, fruit, chocolate, brown, white, rolls, bagels to name just a few. How many more can you think of?

Design a brand new type of bread to be launched in your local supermarket.

Create a design specification, which outlines:

- what ingredients it will contain;
- who will eat the bread;
- what will it look like;
- how it will be packaged.

You could also try to find out:

- which other changes to the food industry have occurred;
- what the difference is between a factory loaf and home made bread;
- how a bread bagging machine works.