

Bread changed my life.

I was 14 when my dad and I made our first loaf together. I had no idea then where that loaf would lead.

One loaf became another, then another. Eight months later, we opened a bakery. And somewhere along the way, I realised the thing I really wanted to share wasn't just the bread - **it was the feeling of making it yourself.**

So I started putting bread kits into children's hands.

ONE CHILD. ONE LOAF.





Every Child. Every Year.

What if making your first loaf was simply part of growing up?

Our ambition is to give **every child in their final year of primary school** the chance to make bread from scratch - whatever their school, whatever their background, whether they have a kitchen or not.

One child. One loaf. One shared experience.

Let's make baking your first loaf part of growing up in Britain.



Learning by Making.

Making bread is one of the simplest ways to understand food. A child takes a handful of basic ingredients, mixes them, shapes them, watches them change, and turns them into something real. Something they made. Something they can eat. Something they can share.

One Simple Kit. Hundreds of Possibilities.

Every child receives a Kitty's Kits "Just Add Water" bread mix. We give schools and delivery organisations simple, ready-to-use lesson plans and everything they need to bring it to life.

No oven? Make flatbreads on a hob. Short on time? Make pizza. Got herbs growing in the school garden? Turn them into focaccia. Got a kitchen? Make a classic loaf.

"The point isn't one recipe. It's showing a child: **I can make this myself.**"



From Factory Floor to First Loaf

We make the kits at scale. We store them centrally. Then we work with organisations already connected to schools and communities to get them into children's hands.



We work with organisations including Chefs in Schools, Jamie's Ministry of Food, London Community Kitchen and Magic Breakfast, with every organisation completing a simple digital survey to help us measure the impact of every kit.

50,000 First Loaves. Just the Beginning

So far, we've worked with over 400 schools to put 50,000 bread kits into children's hands. That's 50,000 first loaves made, taken home and shared with family and friends, and 50,000 children who now know they can make bread themselves. And that's only the first loaf.

"The children were so proud. They couldn't wait to take their loaves home."

— Mrs Daisy, Uplands Primary School





One Loaf Became a Bigger Story.

What started with one loaf has grown into a story about food, confidence and the simple power of making something with your own hands.

Featured by

Positive News · The Guardian · The Telegraph · iNews · Daily Mail

“Tait’s on a mission to demystify baking, and share with everyone what she knows to be the many benefits of great quality bread.”

— Positive News

AND THE STORY IS STILL GROWING.

Kitty is now writing a new book about Breaducating Britain, to be published by Bloomsbury in 2028.

The Economics Are Simple.

£1.50

Gives one child the chance to make their first loaf.

60p

Kit Production

40p

Storage & Distribution

50p

Programme Delivery

See How It Scales

Investment	Children Reached
£1,500	1,000 children
£15,000	10,000 children
£150,000	100,000 children
£300,000	200,000 children



You Fund the Kits. We Do the Rest.

We're looking for a small group of **Founding Partners** to help us give children across Britain the chance to make their first loaf.

Your funding puts the kits into children's hands. We make them, distribute them, provide the Breaducation resources and work with our delivery organisations to bring it all to life.

Together, we can turn one first loaf into a skill for life.

£1.50. One child. One first loaf.

Let's make baking your first loaf part of growing up in Britain.

Breaducating Britain

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