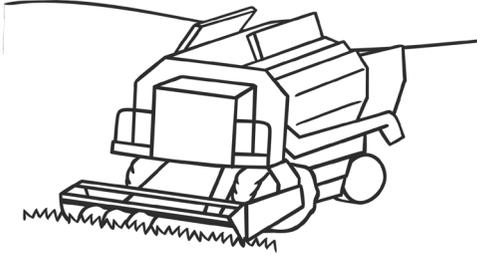


The Process of Bread Production

1



Seeds are sown in a field. The seeds grow in to wheat which is then harvested.

2



The wheat is ground down to make flour. White flour is more processed than wholewheat flour. The sacks of flour are driven to the bakery.

3



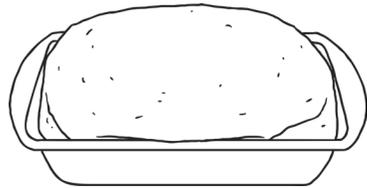
A baker mixes flour and other ingredients such as yeast (a tiny one-celled organism which is a type of fungus), sugar, water and salt. These ingredients combine to make a stretchy dough.

4



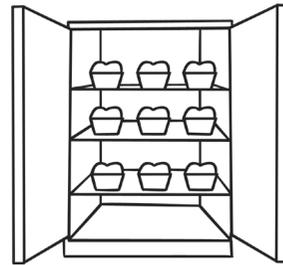
The dough is then kneaded and then the dough is placed into tins or moulds.

5



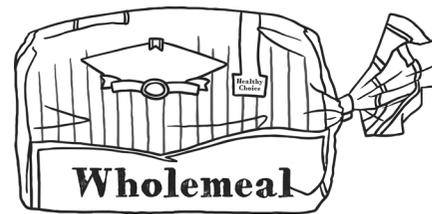
The tins are left in a warm place to rise. As yeast starts to feed on the sugar in the flour, tiny bubbles of carbon dioxide gas are created causing the dough to rise. This process is called proving.

6



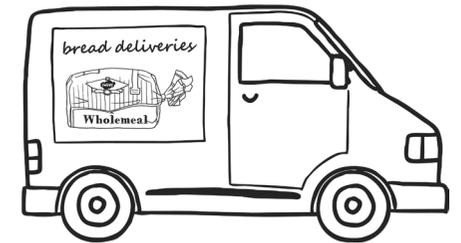
Once the dough has risen the loaves are baked in a large, hot oven for about 20 minutes.

7



The loaves are then sliced and packaged by a machine that was first invented by Otto Frederick Rohwedder.

8



The bread is delivered to the shop to be sold.

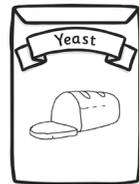
The Process of Bread Production



Carefully cut out the pictures of the different stages of bread production. Mix them up then try and put them back into the correct order. Check to see if you are correct by using a sheet that has not been cut up, then stick them down.

Can you explain to a partner what the following words mean? Write your ideas next to the word.

Yeast



Dough



Flour





The Process of Bread Production



Use the The Process of Bread Production sheet to help you answer the following questions.

1. Why is yeast added to flour when making dough? _____
2. What is the name of the gas produced by the yeast when it reacts with the sugar in the flour? _____
3. There are many kinds of yeast. What is each one a type of? _____
4. What are the other two ingredients used to make bread, as well as flour and yeast? _____
5. What is the name used for the process of allowing the yeast to make the dough rise? _____
6. For how long is the dough baked in the oven? _____
7. Who invented the bread slicing machine? _____

Additional Activity - Carefully cut the pictures out of the different stages of bread production. Mix them up, then put them back in the correct order.



The Process of Bread Production



Use the The Process of Bread Production sheet to help you answer the following questions.

1. Why is yeast added to flour when making dough? _____
2. What is the name of the gas produced by the yeast when it reacts with the sugar in the flour? _____
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4. What are the other two ingredients used to make bread, as well as flour and yeast? _____
5. What is the name used for the process of allowing the yeast to make the dough rise? _____
6. For how long is the dough baked in the oven? _____
7. Who invented the bread slicing machine? _____

Additional Activity - Find the definitions for the following words and write the definition next to each word.

Bran _____

Endosperm _____

Unleavened _____