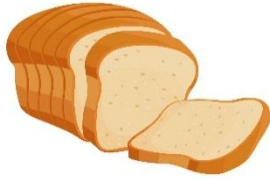


The Story of Bread: From Growth to Loaf



The farmer that produces the ingredients for bread is known as an Arable Farmer.

The first stage of producing bread requires a farmer to plant wheat seeds. These seeds will grow into golden brown plants when they are ready to be harvested.



Once ready to be harvested, a combine harvester will cut down the plants to break off the wheat kernels. These are then transported to factories.



Once in the factory, the machines clean and crush the kernels. Then the crushed kernels are pushed through a screen, where the powder is pulled through.



The powder that is pulled through is called Flour!



Salt, yeast and water are added to the flour to create the mixture needed to produce bread!

Want to make your own bread? Head to the Education Hub and visit our recipe section. Don't forget to share your creation with us!



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Now you know the story of bread, can you complete the worksheet below?

Complete this sentence.

In the first stage of producing bread, a farmer will plant wheat _____

In the second stage of producing bread, what is the machinery called that is used to cut the plants?

What sort of farmer grows the crops required to produce bread ingredients?

What is the ingredient called that farmers grow in order to produce bread?

