

AIZKRAUKLES PAGASTA SAKUMSKOLA - LATVIA



# BREAD

## RESOURCES

COMENIUS PROJECT "CLIMATE" 2008-2010

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**Complete the questionnaire:**

**1. What type of bread do you like?**

**2. What kind of bread does your family eat?**

**3. What kind of bread you would offer guests from our partner countries?**



# MEMORY GAME

(supporting language acquisition)

**SUGAR**



**FLOUR**



**OIL**



**DRY  
YEAST**



**YEAST**



**WATER**

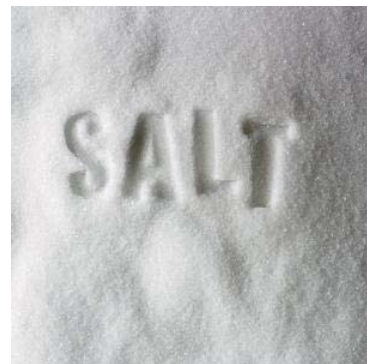


**CUMIN**

Cumin



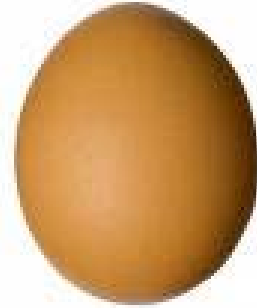
**SALT**



**MILK  
POWDER**



**EGG**



**SEEDS**



Matching word-definition

1	yeast	a	A plant. Its seed is used for making food and beer.
2	sugar	b	The clear liquid in rivers and seas.
3	water	c	A white powder or crystal. It is in the earth and in sea water.
4	flour	d	A thick liquid made from plants or animals. It is used for cooking.
5	salt	e	A sweet food that is put in drinks and other food to make them taste sweet.
6	oil	f	A plant whose seeds are used to make flour. The seeds are called grains.
7	wheat	g	A material that makes dough become bigger.
8	barley	h	A powder made from wheat and used for baking bread.



# MAKING BREAD

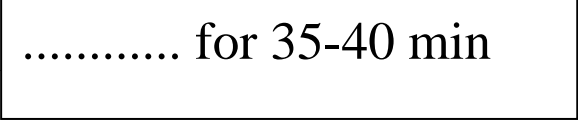
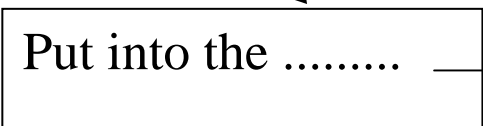
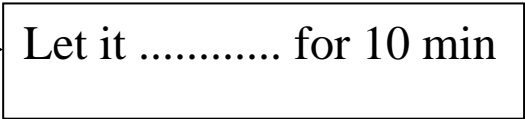
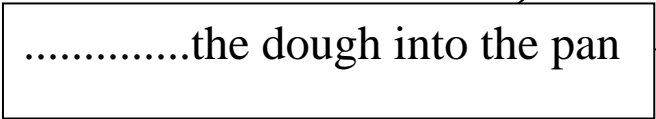
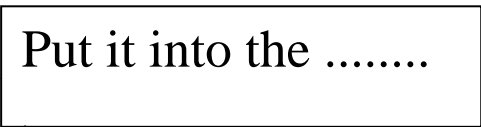
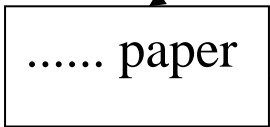
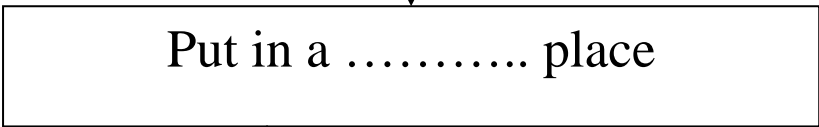
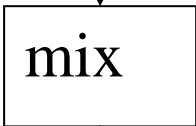
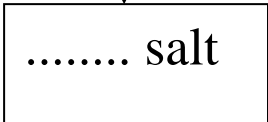
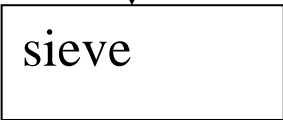
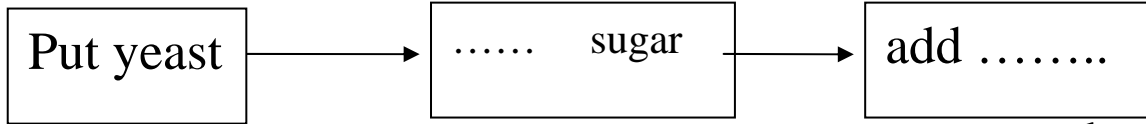


**Version 1 – Listening with key-words:** listen to the steps for making bread put the words in the right order

<b>PUT</b>	<b>YEAST</b>	<b>ADD</b>	<b>SUGAR</b>
<b>POUR</b>	<b>WATER</b>	<b>FLOUR</b>	<b>SIEVE</b>
<b>WARM PLACE</b>	<b>DOUGH</b>	<b>SALT</b>	<b>OIL</b>
<b>OVEN</b>	<b>BAKE</b>	<b>EAT</b>	<b>PAN</b>
<b>BARLEY MEAL (FLOUR)</b>	<b>WHEAT MEAL (FLOUR)</b>	<b>CUT</b>	<b>SLICE</b>

<b>PUT</b>	<b>YEAST</b>	<b>ADD</b>	<b>SUGAR</b>
<b>POUR</b>	<b>WATER</b>	<b>2</b> <b>TABLESPOONS</b>	<b>SIEVE</b>
<b>FLOUR</b>	<b>DOUGH</b>	<b>SALT</b>	<b>OIL</b>
<b>BOWL</b>	<b>WARM</b> <b>PLACE</b>	<b>EAT</b>	<b>PAN</b>
<b>OVEN</b>	<b>BAKE</b>	<b>CUT</b>	<b>LEAVE</b>
<b>BARLEY</b> <b>MEAL</b> <b>(FLOUR)</b>	<b>BAKING</b> <b>PAPER</b>	<b>COOL</b> <b>DOWN</b>	<b>SLICE</b>
<b>MEASURING</b> <b>GLASS</b>	<b>1/2 OF</b> <b>THE</b> <b>WATER</b>	<b>MEASURE</b>	<b>WHEAT</b> <b>MEAL</b> <b>(FLOUR)</b>
<b>WARM</b> <b>PLACE</b>	<b>IN SIZE</b>		

FLOW CHART





## Read and complete the graph

Put yeast into the bowl and add a teaspoon of sugar. Add two tablespoons of warm water. Mix.

Pour warm water into the measuring glass. Pour  $\frac{1}{2}$  of the water into the bowl. Sieve barley meal (flour) into the bowl. Mix to a dough.

Gradually add all the water. Measure  $\frac{1}{3}$  of the wheat meal (flour). Sieve it into the dough. Add salt. Mix. Put the bowl in a warm place. Leave the dough double in size.

Add olive oil. Sieve the rest of flour and knead the dough. Put the bowl in a warm place. Leave the dough double in size.

Cut the baking paper and put it into a pan. Put the dough into the pan and let it rise for 10 minutes. Put the pan into the oven.

Bake for 35 – 40 minutes. Take the bread out of the pan. Leave bread to cool down. Slice the bread and eat with butter or jam.



## White bread with eggs

Put the ingredients into the pan in the following order:

Weight of a loaf	1 kg	750 g	500 g
Ingredients			
Eggs	2	1 and 1 egg yolk	1
Water	See 1*	See 1*	See 1*
Salt	1 ½ tsp	1 ½ tsp	1 tsp
Sugar	4 tsp	1 tbsp	2 tsp
Oil	1 ½ tbsp	1 ½ tbsp	1 tbsp
Flour (wheat)	600 g	450 g	350 g
Dry yeast	1 ½ tsp	1 ½ tsp	1 tsp
<b>1* - put eggs/egg and water into the measuring jug, add water to get:</b>			
	<b>380 ml</b>	<b>290 ml</b>	<b>245 ml</b>

tsp – tea spoon

tbsp – table spoon



# WHITE BREAD IDENTITY CARD

The name of the bread

.....

It is made of

.....  
.....

The ingredients come from

.....  
.....

How the bread is made

.....  
.....  
.....  
.....  
.....

It smells .....

It looks .....

It feels .....

It tastes .....

How we eat the bread

.....  
.....  
.....



## RYE BREAD IDENTITY CARD

The name of the bread

.....

It is made of

.....  
.....

The ingredients come from

.....  
.....

How the bread is made

.....  
.....  
.....  
.....  
.....  
.....

It smells .....

It looks .....

It feels .....

It tastes .....



How we eat the bread

.....  
.....  
.....

**How to make bread: cut and sequence**

**Put yeast into the bowl and add a teaspoon of sugar.**

**Add two tablespoons of warm water. Mix.**

**Pour warm water into the measuring glass.**

**Pour  $\frac{1}{2}$  of the water into the bowl.**

**Sieve barley meal (flour) into the bowl.**

**Mix to a dough.**

**Gradually add all the water.**

**Measure  $\frac{1}{3}$  of the wheat meal (flour).**

**Sieve it into the dough.**

**Add salt. Mix.**

**Put the bowl in a warm place.**



**Leave the dough double in size.**

**Add olive oil.**

**Sieve the rest of flour and knead the dough.**

**Put the bowl in a warm place.**

**Leave the dough double in size.**

**Cut the baking paper and put it into a pan.**

**Put the dough into the pan and let it rise for 10 minutes.**

**Put the pan into the oven.**

**Bake for 35 – 40 minutes.**

**Take the bread out of the pan.**

**Leave bread to cool down.**

**Slice the bread and eat with butter or jam.**

## Text circles

1. Put yeast into the bowl and add a teaspoon of sugar. Add two

.....  
tablespoons of warm water. Mix. Pour warm  
water into the measuring glass. Pour  $\frac{1}{2}$  of the water into the  
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.....

## What does yeast like?

Follow instructions

	Bottle 1	Bottle 2	Bottle 3
1.	Take an empty bottle. Mix yeast with 2 tablespoons of sugar.	Take an empty bottle. Mix yeast with 2 tablespoons of sugar.	Take an empty bottle. Mix yeast with 2 tablespoons of sugar.
2.	Add 1/2 cup of warm water	Add 1/2 cup of cold water	Add 1/2 cup of warm water
3.	Put a balloon on the mouth of the bottle.	Put a balloon on the mouth of the bottle.	Add 3 tablespoons of flour. Mix.
4.			Put a balloon on the mouth of the bottle.
5.	Wait 15 – 20 minutes. What happens? Measure the balloons.		
6.			
7.	<b>Conclusions. What does yeast like?</b> It likes .....		
	It doesn't like .....		
8.	<b>To bake bread you need</b> ..... ..... .....		
9.	<b>For the experiment you needed</b> ..... ..... .....		

## BREAD IN DIFFERENT LANGUAGES

<b>pão</b>	<b>Portuguese</b>
<b>chleb</b>	<b>Polish</b>
<b>pa</b>	<b>Catalan</b>
<b>maize</b>	<b>Latvian</b>
<b>хлеб</b>	<b>Russian</b>
<b>bread</b>	<b>British</b>
<b>pan</b>	<b>Spanish</b>
<b>pane</b>	<b>Italian</b>
<b>pîine</b>	<b>Romanian</b>
<b>bröd</b>	<b>Swedish</b>
<b>ekmek</b>	<b>Turkish</b>
<b>brauð</b>	<b>Icelandic</b>
<b>leib</b>	<b>Estonian</b>