








Wheat to bread challenge

Copy and cut out the cards (one set per group of three children). Shuffle the cards and give each group a set. Challenge the groups to put the cards together (name, picture and description of each stage) and then place into the correct order (wheat to bread) as quickly as they can.

Wheat	Grain	Flour	Dough	Bread
				
<p>Wheat is grown in fields. Wheat has 'ears', which contain around 40 grains.</p> <p>Combine harvesters cut the wheat and separate the grain from the stalk.</p>	<p>At the mill, dirt and impurities are removed from the wheat grains.</p> <p>The wheat grain is then ground into flour.</p>	<p>Different types of flour can be produced from milling, such as wholemeal, granary and white.</p>	<p>At the bakery, flour is mixed with yeast and water to form a soft dough – sometimes other ingredients are added. The dough is kneaded to help the dough rise.</p>	<p>The dough is shaped and baked to make bread - in a range of different shapes and sizes!</p> <p>Bread can be used in lots of dishes and meals.</p>