

Bountiful Bread

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Introduction

By Amanda Bennett

Bread. Just the smell of this wonderful food can get the immediate attention of most people! So many fun and memorable childhood events include memories of bread making and baking. From holiday favorites to daily breads, this food item dates way back to biblical times and still plays an important role in our lives. From pizza dough to whole wheat bread, biscuits to soft pretzels, bread is a fun and interesting thing for kids to study.

At our house, my homemade rolls have always been a favorite addition to any meal. From the time the children were young, they loved watching the process and eating the results! When studying bread, your child will investigate the science of bread—what the steps are to make bread and what happens at each step to create the finished product. They will learn about some of the many types of bread along with their country of origin; geography lessons via the dinner plate are always memorable!

Choosing this topic for a Download N Go™ study was easy for me, since we have had so much fun with bread at our house. With this study/lapbook, your child will investigate all kinds of things about bread, including the history of bread, types of bread, some of the countries that created unique kinds of bread, and much more. Each day he will explore and investigate, creating and adding more learning components to his *Bountiful Bread* lapbook—building a wonderful reminder of all that he is learning to be enjoyed for years to come.

With the new Download N Go™ unit studies, you are about to begin a new kind of learning experience. Each study is one week in length, having five daily lessons with lapbook components for each day. The name, Download N Go™, comes from the concept that these studies are ready to use as soon as you have downloaded them. No preparation or waiting time or other expensive resources are required. Using a few inexpensive items—a simple file folder, a glue stick, safety scissors, brass brads, and crayons or markers—your child builds a wonderful keepsake to capture some of the lessons learned during this Download N Go™ study.



From developing an understanding of the basics of how bread is made and where it comes from, to learning about many kinds of breads—even holiday breads—this is going to be an exciting adventure. Your child will be learning about:

- the history of bread;
- the geography of where different types of bread originated;
- the science of bread; and
- kinds of bread from around the world.

Along the way, there will be science discoveries, such as learning about how yeast works. Your student will also learn a bit of history and geography as he studies the different types of bread and the countries that they are associated with from across the globe.

So get ready for the adventure, and thanks for spending a week with us as we take off with *Bountiful Bread!*

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Notes to parents: *Remember that Internet site content can change overnight. Please check the sites you plan to use before your child visits them in the study.*

Some of the videos in this study are hosted by YouTube and include Google ads that cannot be completely avoided. These ads can be hidden by clicking on the X in the upper-right corner of the ad banner.



To conserve printer ink, please note that most printers have a variety of printing options (draft mode, economy mode, grayscale, black and white, etc.), which may reduce your ink usage. Refer to [this guide](#) for assistance in exploring your printer's options.

Daily Objectives

Day 1: Bread: What Is It?

1. Let's talk about bread—what is your favorite?
2. What are the main ingredients in bread?
3. Investigate pita bread and Greece.
4. Learn about holiday breads: Christmas

Day 2: The Story of Bread

1. What's the story on bread?
2. Let's learn about bread in ancient Egypt.
3. Investigate baguettes and France.
5. Learn about holiday breads: Passover

Day 3: Types of Bread

1. Learn about different kinds of bread.
2. Investigate tortillas and Mexico.
3. Bread in the Bible: manna from heaven.
4. Learn about holiday breads: Easter

Day 4: The Science of Bread

1. How does yeast work?
2. What makes bubbles in bread?
3. Let's learn about pumpernickel bread and Germany.
4. Learn about holiday breads: Valentine's Day

Day 5: Let's Have a Bread Party!

1. Investigate fun facts about bread.
2. Get ready for the bread party!
3. Let's learn about ciabatta bread and Italy.
4. Learn about holiday breads: Thanksgiving

Day 1

Bread: What Is It?

To begin our day of bread adventure, let's take a look at these videos to see how other kids make bread:

Video: [Kids Make Zucchini Bread](#)

Video: [Nathan Makes Chocolate Chip Banana Bread](#)

Bread is a favorite food of people around the world! We enjoy bread in sandwiches, rolls at dinner, and even the crust of our favorite pizza is made of bread. There are all kinds of breads that are baked around the world, and we are going to explore these this week. To begin, let's take a minute and figure out a good description of bread. How would you describe bread? *Write your answer below.*

[Bread](#)



What is your favorite bread? *Draw a picture of it below.*

