

Lesson 53: Trades & Nutrition — The Baker

PLL PART TWO



Trades & Crafts • The Baker

“What does the baker make? Of what is bread made? Where is the bread baked?”

Food Science Focus: Baking chemistry (flour, yeast, water) • The stone brick oven • Agricultural grain-to-loaf cycle.

1 THE BAKER'S OVEN & BAKED GOODS

Observe the baker at work in his bakery. Answer each question on the lines below.

1. **Baked Goods:** Name three delicious foods a baker creates: _____
2. **Main Ingredient:** What fine white powder is the main ingredient of bread? _____
3. **Baking Place:** Where is the bread baked until it is crusty and golden? In a hot _____
4. **The Paddle:** What long wooden paddle does the baker use to reach into the oven? A baker's _____

2 BREAD RECIPE DETECTIVE & FULL SENTENCES

List the four simple ingredients that mix together to make healthy bread.

- A. **Four Ingredients:** 1. _____ 2. _____ 3. _____ 4. _____
- B. **Declarative Sentence:** Write a complete sentence answering: *Where is the bread baked?*

Sentence: _____

3 FROM WHEAT FIELD TO WARM LOAF

In two sentences, describe how golden wheat growing in a farmer's field becomes warm bread on our breakfast table.

- Step 1 (Mill):** _____
- Step 2 (Bakery):** _____

4 MORNING BREAD GRATITUDE

Bakers wake up before sunrise while the town sleeps. Write one sentence expressing gratitude for their early morning work.

Gratitude: _____

1 AGRICULTURAL & DOMESTIC CONNECTIONS: THE BAKER

Seri's Pedagogical Focus: Tracing raw materials to finished sustenance. Connect the farmer (wheat), the miller (flour), and the baker (bread). Guide students to understand yeast as a leavening agent and emphasize declarative sentence construction.

Standards Addressed: CCSS.ELA-LITERACY.RI.2.1 (Key Process Details), W.2.2 (Informative Sequencing), L.2.1.F (Complete Sentences).

✓ COMPLETE ANSWER KEY

- Section 1: The Baker's Oven & Baked Goods**
 - Baked Goods: *bread, rolls, buns, pies, cakes, biscuits.*
 - Main Ingredient: *flour* (wheat flour).
 - Baking Place: *oven* (brick stone oven / hearth).
 - The Paddle: *peel* (baker's peel / shovel).
- Section 2: Bread Recipe Detective & Full Sentences**

A. Ingredients: *flour, water, yeast, salt* (accept: *milk, sugar*).

B. Sentence: *The bread is baked in a very hot brick oven.* (Must begin with a capital letter and end with a period).
- Section 3: From Wheat Field to Warm Loaf (Sample Response)**

First, the miller grinds golden wheat grains into white flour at the mill. Next, the baker kneads the flour with water and yeast and bakes it into warm loaves.
- Section 4: Morning Bread Gratitude (Sample Response)**

We are grateful to the baker because he rises before dawn so our families can enjoy fresh bread for breakfast.

! DIAGNOSTIC GUIDE & PROCESS PROMPTS

- The Role of Yeast:** Explain in simple terms that yeast is a tiny living organism that creates bubbles in the dough, causing it to rise light and fluffy.
- Full Sentence Requirement:** Verify that pupils write "The bread is baked in an oven" instead of writing only the word "oven".

★ SCORING RUBRIC (20 POINTS TOTAL)

Evaluation Metric	Exemplary (5 Pts)	Proficient (3-4 Pts)	Developing (1-2 Pts)
Domain Knowledge	Identifies all baked goods, ingredients (flour, yeast, water, salt), and brick oven.	Correctly identifies most ingredients and baking location.	Confuses ingredients or misses baking location.
Declarative Precision	Constructs a complete, well-punctuated declarative sentence answering the prompt.	Writes a complete sentence with minor mechanical slip.	Answers with a single word or fragment.
Process Sequencing	Clearly outlines the farm-to-table sequence (grain to flour to dough to bread).	Explains the bread-making process clearly in 2 steps.	Sequence is disordered or lacks logical progression.
Handwriting & Form	Neat, uniform manuscript or cursive; well-spaced words on guidelines.	Legible writing; minor spacing inconsistencies.	Handwriting uneven or difficult to decipher.