



Bread Study Celebration

Dear Families,

The children have tasted many flavors and textures of bread during our Bread Study and now it's time to celebrate what we've learned. Although this study has been quick, it has still been fantastic with all the learning we did. They have explored the types of bread they eat, how it's made, the shape it comes in and how we eat it. The children also examined different types of flour like unbleached, rice, and oat and how the different flours affect the color or texture of bread.

In Dramatic Play area the children used spatulas, sifters, whisks, rolling pins and loaf pans as they baked bread using recipes they created in the writing area. In the Block area they built bakeries, pizzerias, cafes, and restaurants where they were bakers, pastry chefs, delivery persons, pizza makers, waiters/waitress, cashiers and customers. In the cooking area, the children made corn muffins, old-fashioned white bread, cinnamon rolls, pizza and bread dough play doh. We've watched yeast rise when it's added to water and sugar and how bread molds when it's no longer fresh in the discovery area.

To celebrate what we've learned, the children will be having a bake sale on Tuesday 11/05/19 to put their new baking skills to the test!! They will decide what they want to bake and make a shopping list of ingredients they will need. The children will create the menus with prices, along with signs advertising the bake sale. Please rise to the occasion and show your support by stopping by the bake sale and buying some of the children's yummy treats!!!!

Thank you,
Classroom # 4
Ms. Shannon & Ms. Syasia

