



Activities at Home

Project: ‘Terrific Transformations’

Dear Parents,

The activity for week: 9 is: ‘Baking’ – from field to bread

The activity we will be covering involves:

- Find out how bread is made
- Developing listening and understanding skills
- Develop positive relationships by working cooperatively
- Learn new vocabulary

Our activity includes:

- Read the story of “The Little Red Hen”, which illustrates the different stages of bread, the process from the field to the mill.
- Show the children different types of real bread and discuss what type bread they eat at home or out and about with their family.
- Pass around samples of the bread for the children to look and touch, encouraging them to describe the shapes and textures.
- Invite the children to sit in small groups to make their own bread following a simple recipe. When the dough is ready the children will knead and mould it into different shapes such as twists, rolls, baguettes, pretzels, etc. We will put the bread in the oven to bake so the children can take home.

You might wish to help your child to explore this topic at home or when you are out and about. Please feel free to approach the teachers for further explanations.

Our suggested activities are:

- Bake bread together at home.
- Visit a bakery with your child.
- Watch “the grain chain” and/or “The little Red Hen”, on YouTube with your child.