

Prairie Hills School District

Pre- K Alignment

Bread Study

Standards: 7. Demonstrates fine- motor strength 9a. Uses an expanding expressive vocabulary 13. Uses classification skills 14. Uses symbols and images to represent something not present 17b. Uses print concepts		20a. Counts 29. Demonstrates knowledge about self 30. Shows basic understanding of people and how they live
New Skills: 12a. Recognizes and recalls 16. Demonstrates knowledge of the alphabet 21a. Understands spatial relationships 22. Compares and measures Advanced Skills: 18b. Uses emergent reading skills 19b. Writes to convey meaning	Key Vocabulary: Loaf Bakery Baker Knead Investigate Tortillas Buns Breadsticks Grain Flour Mill Rise Ingredients Yeast Oil Technique Rolling Pin Whisk	Assessments and Student Outcomes: <ul style="list-style-type: none"> • Quarterly Checklist • Classroom Observations Students will use vocabulary related to bread study Students will use measuring tools Students will use tools to investigate materials related to bread Students will use fine motor skills Student will recognizes and name as many as 10 letters, especially those in own name Student will verbally counts to 20; counts up to five objects accurately using one number name for each object

Key Vocabulary: Spatula Sifter Croissant Pastry Sweetener Chef	Deli Decorate Pizza Parlor Aroma Snack Churn	Students will engage in conversations related to the study with classmates Students will show basic understanding of people who work with bread
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Resources: <ul style="list-style-type: none"> Teaching Strategies Teacher Guide (Bread) Baking Bread with Children Knead It, Punch It, Bake It!: The Ultimate Bread making Book for Parent and Kids Shared Wow Experiences! <ul style="list-style-type: none"> Site visit to grocery store or bakery Visit from family member who will share bread recipe Visit to restaurant where bread is used Classroom visit of someone who works at a pizza parlor Classroom picnic where children make and pack dishes that feature bread 	Materials: <div> Baking pans Cookie cutters Pastry cutters Wooden Spoons Spatulas Measuring cups Rolling pins Tortilla Press Aprons </div> <div> Oven mitts Cookbooks Pictures of bread Ingredients to make bread </div> Books: <div> Cuckoo/Cucu Dona Flor Stone Soup Baking with Grandma </div>
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Activities

- KWL Chart
- Dramatic Play Bakery
- Painting w/ Pastry Brushes
- Painting Toast
- Cookie Cutter Art
- Little Red Hen Flannel Board Story
- Mystery Box: bread items
- Homemade Dough

- Gross Motor: Egg Toss
- Gross Motor: Egg Balance
- Seed Sorting
- Bakery Match
- Science: How Yeast Works
- Science: Grain Observation
- Bakery/Baker Visit

