

Bread Production

Match up the correct text with the illustrations.



The sacks of flour are driven to the bakery.



The wheat is ground down to make flour.



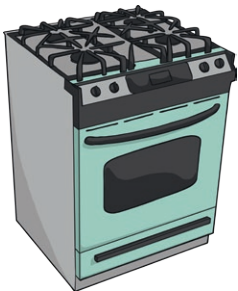
This is put into an oven and baked.



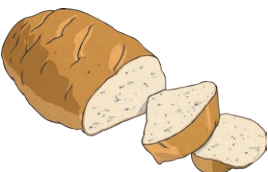
Seeds are sown in a field.



The loaves are then sliced, packaged and delivered to the shop to be sold.



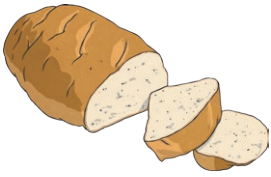
The seeds grow into wheat which is then harvested.



A baker mixes flour together with other ingredients such as yeast, sugar, water and salt.

Bread Production

Match up the correct illustrations and text to describe the bread production process.



The sacks of flour are driven to the bakery.



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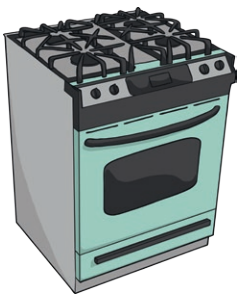
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Bread Production

These illustrations have been muddled up. Put them in the correct order and then write about the bread production, using the word bank to help you.

Word Bank

seeds

sown

field

wheat

harvested

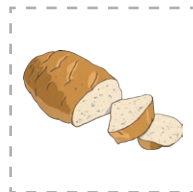
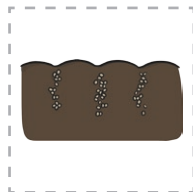
ground

flour

bakery

yeast

packaged



Bread Production Answers



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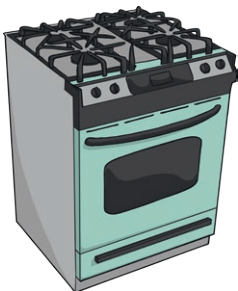
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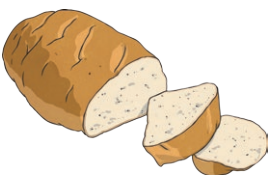
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