

# Breads Around the World

## Objective

Students will learn about the different kinds of breads eaten by different cultures and locate the parts of the world where the breads are most commonly eaten.

## Procedures

1. As a class, students will brainstorm and list different kinds of bread.  
— Write the names of the breads on the chalkboard.
2. Show students some of the different kinds of breads and grains you have brought to class, and ask students to name them if they can.  
— Students will compare and contrast the breads, especially the leavened and unleavened breads.  
— Students will brainstorm and list reasons that people in different parts of the world eat different kinds of food. Why do people in different families eat different kinds of foods?
3. Hand out the student worksheet, “Breads Around the World.”  
— Students will work in groups or individually to complete the worksheet.  
— On a map of the world, help students locate places where the different breads described on the worksheet originated.
4. Students will research to find the origins of the following grains used in bread-making: wheat (Middle East), rye (southwestern Asia), corn (Americas), barley (Ethiopia), millet (Africa or Asia), kamut (Egypt or Asia Minor) and spelt (Middle East).  
— Students will write short reports based on their research and present them to the class.
5. Students will write invitations to parents for a multicultural night and serve a variety of breads from around the world. Assign students to report on the origins of the different kinds of breads.

## Oklahoma Academic Standards

### PRE-KINDERGARTEN

Speaking and Listening:  
R.1,2,3,4; W.1,2. Vocabulary:  
R.1,3; W.1. Research: R; W  
Economics: 3. Geography: 1,4

### KINDERGARTEN

Speaking and Listening:  
R.1,2,3,4; W.1,2. Vocabulary:  
R.1,3; W.1. Research: R.1,2;  
W.1,2  
Economics: 3. Geography: 1,4

### GRADE 1

Speaking and Listening:  
R.1,2,3,4; W.1,2. Vocabulary:  
R.1,4,5; W.1. Research: R.1,2,3;  
W.1,2,3  
Geography: 1,4

### GRADE 2

Speaking and Listening:  
R.1,2,3,4; W.1,2. Vocabulary:  
R.1,4,5; W.1. Research: R.1,2,3;  
W.1,2,3

## Materials

assorted breads, especially flat breads like tortillas, pita bread, chapati, etc.

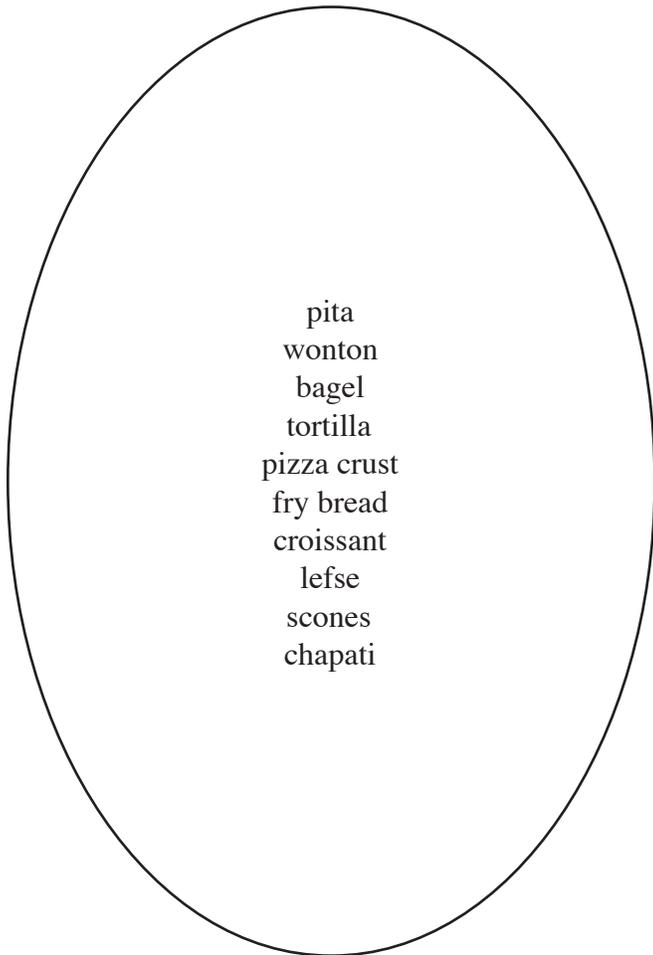
assorted grains and flour made from different kinds of grains

world map

Name \_\_\_\_\_

# Breads Around the World

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1. \_\_\_\_\_ Asian noodle dough dumplings filled with spiced meat. They are boiled in soup or fried and eaten as a side dish.
2. \_\_\_\_\_ Corn or wheat dough patted into thin, flat rounds and fried on a hot griddle. They are daily bread in a country on the same continent as the US.
3. \_\_\_\_\_ Chewy baked rolls with a hole. They are often eaten with cream cheese or other tasty toppings. Polish immigrants brought them to the US.
4. \_\_\_\_\_ Pocket breads from the Middle East that are round, flat and hollow on the inside.
5. \_\_\_\_\_ Flaky, tender, crescent-shaped rolls from the land of the Eiffel Tower.
6. \_\_\_\_\_ Popular Italian pie that began as a leftover created from extra bread dough.
7. \_\_\_\_\_ Small round breads fried in hot oil. They are made by the thousands for Native American feasts.
8. \_\_\_\_\_ Flat, chewy rounds of bread served with curries or with peanut butter and honey, cheese and tomato, or just butter. From the country of the Taj Mahal.
9. \_\_\_\_\_ Like biscuits, but cut into big, thick triangles and baked. Great with tea. From a country on the island of Great Britain.
10. \_\_\_\_\_ Flat bread made from mashed potatoes, flour and liquid. Fried on a griddle and great with brown sugar and butter rolled inside. Scandinavians created it.