

Baker, "Knead" a Hand?



CCM Early Learning School Program Teacher Overview Canadian Children's Museum

Introduction

The Early Learning school program, Baker, "Knead" a Hand?, provides an interactive experience designed to enhance children's developmental skills, while teaching them about various roles and responsibilities within a community. Students will explore breadmaking as they take part in roleplaying activities and interact with the Baker, helping him/her to bake, prepare and deliver bread throughout our International Village.

Goals

Our primary goal in this program is to present a stimulating roleplaying environment which supports your curriculum and introduces students to the roles of people in communities. This program also promotes:

- The growth of early reasoning, creative thinking and inquiry skills
- The growth of literacy and math skills

Program Description

In this program, children explore the secrets of making bread, a universal food. They learn about different types of bread and their origins as they bake and deliver bread to destinations in the International Village.



Duration, Times and Reservations

- 60 minutes
- Start times: 9:30 and 11:00 a.m.
- To book this program, please call Group Services at 819 776-7014

Grade Levels

- Ontario – Junior Kindergarten to Grade 2 (maximum of 30 students per session)
- Quebec – Preschool to Cycle (maximum of 30 students per session)

Specific Learning Outcomes

In addition to the general goals outlined above, this program provides your students with hands-on experiences which will deepen their appreciation of the challenges faced by people in their communities, while teaching them about the importance of collaboration. Through this program, your students will:

- Make sense of basic written materials as they follow simple recipe and action cards.
- Use mathematical skills with specific units of measurement when following a recipe.
- Make sense of simple written materials by matching locations and symbols on order forms and locations in the International Village.
- Use pattern recognition by matching materials according to their categories.
- Understand the need for cooperation in order to complete a task.



Curriculum Links

In order to support Ontario and Quebec curricula, this program has been tailored to enhance your classroom content. Specific curriculum links for each level are outlined below.

Ontario:

Kindergarten

- Language: Make sense of simple written materials using reading strategies that are appropriate for beginners.
- Mathematics: recognize the use of patterns.

Grade 1–2

- Social Studies: Heritage and Citizenship — Relationships, Rules and Responsibilities; Canada and World Connections — The local community
- Reading
- Mathematics

Quebec:

Preschool Education

- Competency 1 — To perform sensorimotor actions effectively in different contexts
- Competency 3 — To interact harmoniously with others.
- Competency 5 — To construct his/her understanding of the world.

Cycle 1

Languages

- Competency 1 — To read and listen to literary, popular and information-based texts

Social Sciences

- Competency 1 — To construct his/her representation of space, time and Society

Preparing Your Class

In order to ensure that your class gets the most out of this unique educational experience, we encourage you to consider the following pre-visit activities:

- Discuss bread with your students. Ask them how and where they think bread is made. Talk about differences in breads, their origins and popular uses. If possible, show pictures or have samples of tortillas, pita bread, French baguettes, etc., and link each type to a location on a world map. Explore other universal foods such as sushi from Japan or tacos from Mexico. What are the popular ingredients used in making these foods?
- Visit a bakery and point out the importance of cooperation. Bakeries often give out terrific samples, which makes the trip even more fun.
- Before you arrive at the International Village, you may want to read about bread production.

- Recommended readings:
 - Ann Morris. Bread, bread, bread. Lee & Shepard Books, ca. 1989
 - Ali Mitgutsch. From grain to bread. Carolrhoda Books, 1981
- What are the steps involved in producing a loaf of bread? With your class, place each step in the correct sequence:
 1. Find a wheat seed.
 2. Go to the mill.
 3. Grind the wheat.
 4. Harvest the wheat.
 5. Water the garden.
 6. Mix the ingredients.
 7. Pull the weeds.
 8. Follow the recipe.
 9. Bake the bread.
 10. Eat the bread.
 11. Plant the seed.

Answer: 1, 11, 5, 7, 4, 2, 3, 8, 6, 9, 10.

Post-Visit Activities

To help fix the lessons your students have learned during their Museum program, you may want to consider this follow-up activity:

- Lets make more bread! After meeting the Baker, children may discover a new taste for making pita bread and might want to make some more! Take this opportunity to reinforce measurement (mathematics) and problem-solving skills.

Here is the recipe:

1 tbsp. of dried yeast 1/2 tsp. of salt
1 tbsp. of honey 2 cups of flour
3/4 cup of warm water

1. Pre-heat the oven to broil.
2. Mix the yeast in honey and water. Let stand for approx. eight minutes or until bubbles appear.
3. Add the salt and flour.
4. Knead until mixture is consistent.
5. Separate into eight equal portions and roll into small balls.
6. Flatten each ball of dough with your hands.
7. Place each piece on a cookie sheet and place on the oven's middle rack.
8. Cook until golden and flip each piece until both sides are golden. Serve hot!

(Mille et une recettes santé, Ligue Internationale La Leche)

Evaluation

In order to ensure that our programs remain helpful and relevant to your curriculum and to your students, we encourage all teachers to send in a post-program evaluation. Evaluation forms will be provided onsite, and we hope you will take advantage of this opportunity to provide us with important feedback on your Museum experience.