

# Four Types of Flour

**Guiding Question:**


What types of bread do different flours make?

**Materials**

- Baggies filled with the following types of flour: white flour, rye flour, whole-wheat flour, and masa
- Sentence strips
- Butcher-block paper for the chart
- Photos of the different types of grains: wheat, rye and corn
- Photos of wheat bread, rye bread, white bread, and tortillas (See Scholar Materials to Print.)

**Discussion**

Scholars, today we are going to learn a little more about the different types of flour and what types of bread they produce. You will record what we learn in this chart.

Flour	Grain	Type of Bread
Name and small ziploc bag of Flour.  Ex. White flour and baggies with the flour type.	Name of grain and photos  Ex. Wheat Variety of photos (Ex. Wheat growing, wheat being threshed, wheat being milled)	Name of the type of bread, photo of bread, and scholar drawing of bread.  Ex. White bread  Scholar drawing of bread And caption
Whole Wheat Flour		

Rye Flour		
Masa		

**Note:** This is an example of a completed chart. Scholars should do the majority of writing to complete this chart.

You should construct the chart out of butcher-block paper, which is sturdier than chart paper. This will allow you to tape the Ziploc baggies of different flour type directly in this chart.

Initially display the chart with only the headings completed to scholars.

Scholars today we are going to learn more about different types of flour.

Scholars, how does flour get made? Have scholars turn and talk. You want scholars to make the connection that these flours are essentially produced the same way you ground grains into flour Yesterday.

Share out.

I put the flour you made into this bag. What type of grain did we use? That's right we used wheat berries, which are a type of grain.

Post the bag of flour into your chart and label it. Then, place the photo of wheat grains into the chart.

Scholars, I also wanted to show another type of flour. Show scholars the white flour.

What do you notice about this flour? What's different about it from the whole-wheat flour?

You're right, this flour is whiter than whole-wheat flour. But this flour actually comes from wheat berries too! Remember when we shifted the wheat bran out from our flour? If we kept shifting and grinding we could make white flour just like this.

Now, let's look at some different flours.

Show scholars the rye and corn flours. Have them describe what they notice by turning and talking their partner.

Then, show the grains that these flours come from and record in your chart.

Now, I want to show you some photos of different types of bread.

For each type of bread have scholars turn and talk to their partners about which type of flour they think was used. Which of these flours do you think was used to make this bread? Why do you think so?

Tomorrow you will have scholars create illustrations and captions to complete this chart.

**Shared Text**

“How Does Yeast Work?”

**Read Aloud**

Wheat to Bread by Stacy Taus-Bolstad