



## Classroom Connections Connecting Home and School

Classroom # 3

Teacher: Heather Hardy

Week of: 10/7- 10/11/2019

Our Current Exploration: Bread

**Daily Questions of the week:** Do you have a favorite type of bread? What do you want to find out about bread? Where does bread come from? Do you see any letters from your name in the recipe on our board? What can we do with this? ( A hand mixer will be displayed ).

**What we learned this week:** This week we discussed different types of bread and learned that not all bread is the same. We looked at pictures of rolls, naan bread and pitas and discussed how they are alike and different. We used the computer to look up different recipes for naan and pita bread to see the different ingredients in each and how it compares to the bread that some of us eat daily. We also got the opportunity to explore with different baking utensils, such as a hand mixer, mixing bowl and a plastic, mixing spoon. We learned that we use these items along with different ingredients in the process of making bread.

**Second Step:** This week discussed Following Directions. Listening and following directions help you learn. Repeating directions helps you remember them.

### Skills we learned this week:

**Researching-** We used our class computer to research different recipes.

**Observing-** We observed different videos of how bread is made.

**Comparing-** We looked at different types of bread from our Dramatic Play Area and discussed how and why they are different.

**Essential questions we will explore next week:** What is the person called who makes bread? What kind of bread do you like best ( corn bread or banana bread )? Is this bread ( Picture of naan and pita will be displayed ).

**Things to do together at home:** Remind your child that taking a belly breath is a very important part in the calming down process.

**Things to bring to school:** If you have any empty baking items, such as an egg carton, or empty box of flour, please send it in to help us enhance our Dramatic Play bakery.

Thank You,

Ms. Heather and Ms. Tamara