



Classroom Connections Connecting Home and School

Teacher: Laura Petillo

Week of: 10/21/19 - 10/25/19

Our Current Study: Bread

Daily questions of the week you can review at home: What can you put in bread dough? Which bread stays fresher longer? What place is this from? (A menu shown) Do you see any letters in your name in the recipe?

What we learned this week:

- On Monday, the children discussed what ingredients are in bread dough. They remembered from our discussions and stories that eggs, milk, flour, and butter are used. Then the children talked about extra ingredients that give bread flavor and discussed whether they would add peppers or cinnamon to their dough. Most of the children voted for peppers!
- On Tuesday, the children had a great field trip to Wemrock Farms! First, they arrived at the store and had apple cider and a donut as a snack. Then they saw different types of pumpkin and squash as well as their baker make an apple pie. Then they went pumpkin picking on the farm and brought home a pumpkin, and the children had a wonderful time.
- On Wednesday, the children discussed how to keep bread fresh. They all agreed bread can stay fresher longer in the fridge but that it can be left on a table at room temperature. The children also learned about temperature and how it affects bread.
- On Thursday, the children saw a menu from McDonald's menu and named items they liked, numbers they saw, and breads featured in the meals. Many children said they wanted a hamburger, but then they were surprised to learn that none of the items had meat. It was a McDonald's menu from India and only had eggs and chicken in their sandwiches. The children learned that different restaurants carry different menus, and decided to create a menu with prices for our bake sale.
- On Friday, the children identified letters from an Applebee's restaurant menu and identified what bread items they recognized. At large group, the children also wanted to discuss holidays coming up and talked about different holiday breads and desserts, especially gingerbread and Challah bread.

Second Steps Social-Emotional Skills for Early Learning: Your child is learning how to tell if others feel happy or sad by looking for clues on their faces and bodies.

Happy clues: • Eyes not wide open • Mouth smiling • Cheeks pushed up

Sad clues: • Eyes looking down • Mouth turned down • Head down

Understanding how others feel helps your child get along with others and be friends.

Skills we practiced in our large and small groups:

Patterning - The children completed patterns of boy, girl, boy, girl when we lined up.

Self-Expression - We expressed ourselves when we looked at a restaurant menu and said what we would get.

Hand-Eye Coordination - At gross motor we used hand-eye coordination

Letter Recognition - At small group, children completed letter recognition games.

Asking Questions - At morning meeting the children asked questions

Daily questions we will explore next week: What can you bring to the bake sale? How many cups of flour would fill a container? What ingredients should be in a bread recipe? What would you like to share with your families about our bread study? What was your favorite part of our bread study?

Things to bring to school: Thank you for your participation in your child's homelink! Recipes are welcome for anything you have made at home like banana bread, pan dulce, etc. Thank you!