

NTI DAY #4
(weather-closed school day)

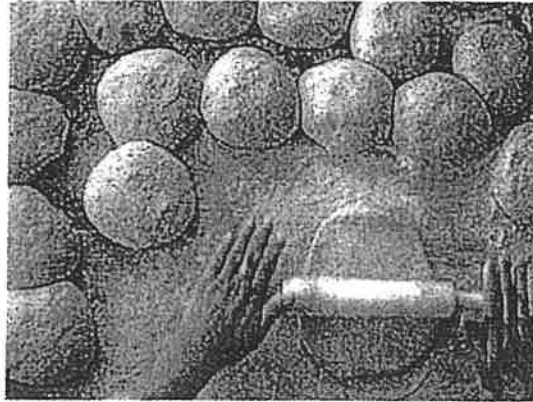
PACKET FOUR (Social Studies)

General Directions:

Due to weather, Harrison County Schools are closed. In an effort to utilize this day on the school calendar, your child is assigned and should work on this "packet" of school work today. It will count as a grade for this subject. The work attached is specific to the subject listed above. Please contact your child's teacher of this subject at 234-7110 in the event you/your student have questions on this packet. Staff and teachers reported to HCMS today and are available should you have questions.

Bread Baking Now and Then

By ReadWorks



Did you know that bread is one of the earliest human inventions? Bread is a food made of flour and water. Other ingredients and shape can vary. Scientists have learned that humans have been eating bread in some form or another for 30,000 years.

Ancient Egyptians ate a lot of bread. In fact, because they had no potatoes or rice, bread was the most important carbohydrate source in the ancient Egyptian's diet.

Egypt gets little rain. Ancient Egyptian farmers relied on the annual flooding of the Nile River to irrigate their fields. Egyptian farmers paid a portion of their grain harvest to the Egyptian treasury.

Archaeologists have discovered illustrations of bakeries and loaves of bread in ancient Egyptian burial sites. Professional bakers and home-bakers used the same production techniques. Home-bakers, usually women, baked only the bread they would need for that day.

Egyptians used a grain from emmer wheat for their bread. The grain was ground by hand on a millstone. This process cracked and crushed the grain into coarse flour. The flour was mixed with water and sometimes a little old dough. It was placed in a pot and baked in a clay oven.

This Egyptian bread was a flatbread. Indian naan and Middle Eastern pita are two examples of flatbreads eaten today. At the end of the ancient Egyptian period, however, around 300 B.C., Egyptian bakers added to their bread an important ingredient: yeast. Yeast is a microscopic fungus. It makes bread rise.

Name: _____ Date: _____

1. What have people been doing for 30,000 years?

- A growing wheat
- B planting crops
- C eating bread
- D using yeast

2. The sequence of bread-baking by the ancient Egyptians is described in the passage. When ancient Egyptians first baked bread, what happened before the flour was mixed with water?

- A A little bit of old dough was mixed in with the new dough.
- B The grain was ground by hand on a millstone.
- C The dough was placed in a pot and baked in a clay oven.
- D Home bakers baked the bread they would need for the day.

3. Bread was the most important source of carbohydrates for ancient Egyptians because they did not have rice or potatoes. What conclusion does this evidence support?

- A Ancient Egyptians did not borrow foods from other cultures.
- B Ancient Egyptians had access to an endless variety of foods.
- C Ancient Egyptians did not know how to grow rice and potatoes.
- D Ancient Egyptians had limited dietary resources.

4. What kind of climate did ancient Egypt have?

- A dry
- B tropical
- C wet
- D cold

5. What is this passage mostly about?

- A why ancient Egyptians used emmer wheat
- B different types of flatbreads
- C the development of bread baking
- D wheat production in the United States

9. Describe the sequence by which grain ends up as bread in a store.

10. How has bread baking changed over time? Support your answer using information from the passage.
