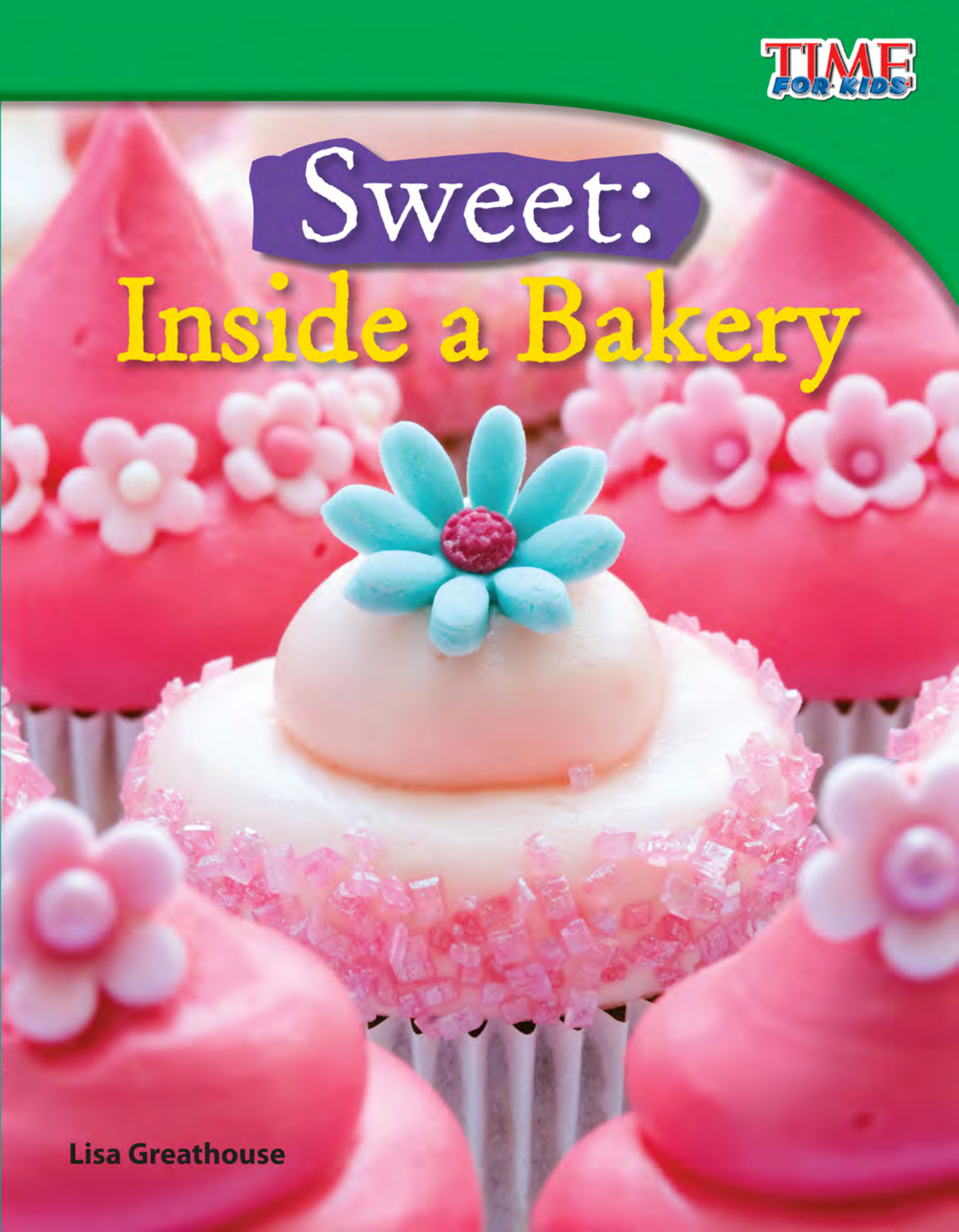

TIME FOR KIDS
Sweet:
Inside a Bakery
Lisa Greathouse

Consultant

Timothy Rasinski, Ph.D.
Kent State University

Publishing Credits

Dona Herweck Rice, *Editor-in-Chief*
Robin Erickson, *Production Director*
Lee Aucoin, *Creative Director*
Conni Medina, M.A.Ed., *Editorial Director*
Jamey Acosta, *Editor*
Heidi Kellenberger, *Editor*
Lexa Hoang, *Designer*
Stephanie Reid, *Photo Editor*
Rachelle Cracchiolo, M.S.Ed., *Publisher*

Image Credits

Cover Ruth Black/Shutterstock; p.3 lazlo/Shutterstock; p.4-5 Oleg Golovnev/Shutterstock; p.4 top to bottom: brytta/Shutterstock; Andy Heyward/Shutterstock; p.5 Gordana Sermek/Shutterstock; p.6 George Muresan/Shutterstock; p.7 left to right: areashot/Shutterstock; Wavebreakmediamicro/Dreamstime; p.7 bottom: gerenme/iStockphoto; p.8 Claudia Dewald/iStockphoto; p.9 top to bottom: Subbotina Anna/Shutterstock; Dmitry Fisher/Shutterstock; p.10 goodgold99/Shutterstock; p.11 top inset: Robert Neumann/Shutterstock; p.11 bottom inset: wavebreakmedia ltd/Shutterstock; p.11 top: hidesy/iStockphoto; p.11-12 Mike Rodriguez/iStockphoto; p.12 Catalin Petolea/Shutterstock; p.13 inset: Oleksii Abramov/Shutterstock; p.13 Bryan Solomon/Shutterstock; p.14-15 Elena Schweitzer/Shutterstock; p.14 bottom Susan Ashukian/istockphoto; p.15 Louie Psihoyos/Corbis; p.15 inset: Artistic Endeavor/Shutterstock; p.16 top: Sam Yeh/AFP/Getty Images/Newscom; p.16 bottom: photovideostock/iStockphoto; p.17 top: James Steidl/Shutterstock; p.17 bottom: Tim Bradley; p.18 Ruth Black/Shutterstock; p.19 top: Dan Peretz/Shutterstock; p.19 bottom: Thomas M Perkins/Shutterstock; p.20-21 Nate A.; Amero/Shutterstock; p.20 inset: Lauri Patterson/iStockphoto; p.21 Marcel Jancovic/Shutterstock; p.22 Olga Utlyakova/Shutterstock; p.23 bottom: bonchan/Shutterstock; p.23 top: Sally Scott/Shutterstock; p.24 top to bottom: Carmen Steiner/Shutterstock; geniuscook_com/Shutterstock; Brian Weed/Shutterstock; Robyn Mackenzie/Shutterstock; p.25 top to bottom: Catalin Petolea/Shutterstock; highviews/Shutterstock; William Berry/Shutterstock; Komar Maria/Shutterstock; seroymac/Shutterstock; p.26 auremar/Shutterstock; p.27 top: Michael Gatewood/iStockphoto; p.27 inset: Jack Puccio/iStockphoto; p.28 Yuri Arcurs/Shutterstock; p.29 left to right Alexander Raths/Shutterstock; Bochkarev Photography/Shutterstock; p.29 inset: caracterdesign/iStockphoto; p.32 Subbotina Anna/Shutterstock; background: Wojtek Jarco/Shutterstock; Krisztina Farkas/Shutterstock; Scorpp/Shutterstock; wdstock; seanami; SDbT; bradwieland; LanceBLance/iStockphoto; back cover: Elena Schweitzer/Shutterstock

Based on writing from *TIME For Kids*.

TIME For Kids and the *TIME For Kids* logo are registered trademarks of TIME Inc.
Used under license.

Teacher Created Materials
5301 Oceanus Drive
Huntington Beach, CA 92649-1030
http://www.tcmpub.com
ISBN 978-1-4333-3663-8
© 2012 Teacher Created Materials, Inc.

Table of Contents

A Visit to the Bakery 4

The Art of Baking Bread 8

Sweet Treats 14

The Business of Baking 26

The Next Batch 28

Glossary 30

Index 31

About the Author 32



For teachers' inspection ONLY

A Visit to the Bakery

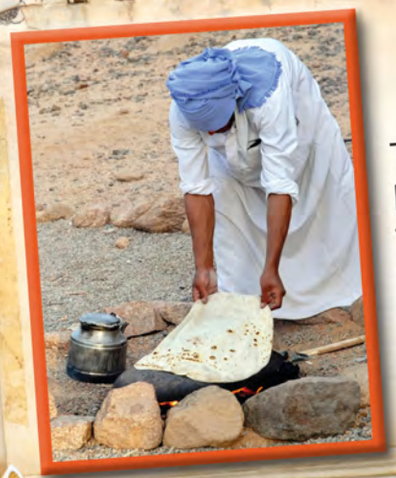
Do you have a sweet tooth? Let's visit a **bakery**!

There is so much to choose from. There are cakes, cookies, and pies. You can find pastries and breads. And don't forget about the cupcakes. Yum! A sweet **aroma** greets you as you walk through the door. There are cinnamon rolls fresh from the oven.

Glazed **doughnuts** and freshly brewed coffee line the shelves. Look inside the display case. Every shelf is full of deliciously sweet treats. But how do they make it all?







Who Needs an Oven?

The art of baking dates back to ancient Egypt. The first baked good was probably a round, flat bread baked on a hot stone.

For teachers' inspection ONLY



Baking is a process. Here, bakers knead the dough until it's just right.

The morning is the bakery's busiest time. The staff gets to work early—even before the sun rises! There is a lot of work to do before the bakery opens its doors for business.

The back room may be bigger than the front where the display cases are. In the back, giant mixers prepare dough and cake batter. Bakers roll dough on long countertops. Cakes and cupcakes are decorated with swirls of icing. Bakers slide wide pans of breads into huge ovens. The back of the bakery is where all the action is.





A baker carefully weighs butter. The measurement has to be exact!



Mastering Measurements

It's important to make careful **measurements** when baking. Take time to learn what these common amounts look like. You'll be able to read a **recipe** and predict how it will taste before you make it.



1 teaspoon

1 tablespoon

1 cup

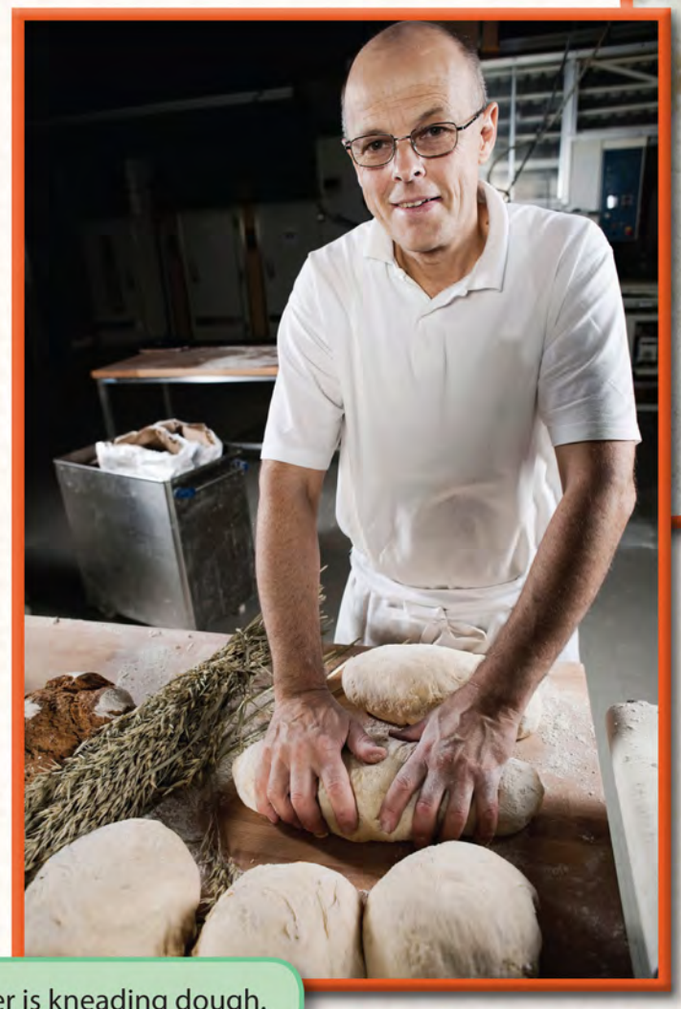
1 quart

1 gallon

For teachers' inspection ONLY

The Art of Baking Bread

By 4:00 A.M., bakers are measuring flour, **yeast**, water, and salt. These **ingredients** combine to make bread dough. Everything goes into a giant mixer. After the mixing is done, bakers use their hands or a machine to **knead** (NEED) the dough. They flatten, fold, push, and turn the dough.



A baker is kneading dough.



Some breads take on interesting shapes. This dough looks like a spiral.



The Science of Bread Baking

There is a lot of science in the bakery. In fact, the yeast in bread dough is alive! Yeast is a kind of **fungus**. It reacts with the sugar in flour to create **carbon dioxide**. This makes the dough rise. Yeast can also give bread a light, airy **texture**.

For teachers' inspection ONLY