Name: _____ Date: _____

Why the Night Baker Starts at Midnight

Circle group

While most people sleep, a baker is up. She starts work at midnight. Why so early?

Bread needs time. The baker mixes flour, water, salt, and yeast. This makes soft dough. Yeast is a tiny living thing. It makes dough puff up. This is called rising. It takes hours. The dough is shaped and left to rise again.

Then the loaves go in a hot oven. The kitchen smells warm.

It must be done before the shop opens. People want fresh bread at breakfast. If the baker began at sunrise, the bread would be late. It would not be ready till the middle of the day.

At sunrise, golden loaves sit on the shelves.

Questions

1. When does the baker start work?

_____

_____

2. What four things does the baker mix?

_____

_____

3. What does yeast do?

_____

_____

4. Why must the bread be ready before the shop opens?

_____

_____

5. What would happen if the baker began at sunrise?

_____

_____

Words to know

yeast: a tiny living thing that makes dough puff up
dough: a soft mix of flour and water before it is baked
loaves: shaped pieces of baked bread
rising: slowly getting bigger and puffier

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why the Night Baker Starts at Midnight

Triangle group

While most people sleep, a baker is wide awake. She starts work at midnight. Why does she begin so early?

Bread needs time. The baker mixes flour, water, salt, and yeast into a soft dough. Yeast is a tiny living thing that makes the dough puff up. This is called rising, and it takes hours. The dough must be shaped and left to rise again.

Then the loaves go into a very hot oven. The kitchen fills with a warm smell.

All of this has to be done before the shop opens. People want fresh bread with their breakfast. If the baker started at sunrise, the bread would not be ready until the middle of the day.

By the time the sun comes up, rows of golden loaves sit on the shelves. The baker may go home and sleep while her customers eat.

Questions

1. When does the baker start work?

_____

_____

2. What four things does the baker mix to make dough?

_____

_____

3. What does yeast do to the dough?

_____

_____

4. Why must the bread be ready before the shop opens?

_____

_____

5. What would happen if the baker started at sunrise?

_____

_____

Words to know

yeast: a tiny living thing that makes dough puff up
dough: a soft mix of flour and water before it is baked
loaves: shaped pieces of baked bread
rising: slowly getting bigger and puffier

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why the Night Baker Starts at Midnight

Square group

While most people are fast asleep, a baker is wide awake and hard at work. She begins at midnight, and there is a good reason for such an early start.

Bread takes a great deal of time. The baker combines flour, water, salt, and yeast into a soft dough. Yeast is a tiny living thing that makes the dough puff up, a process called rising, which takes several hours. After the dough has been shaped, it is left to rise a second time.

Next, the loaves are placed in a very hot oven, and the kitchen fills with a warm, delicious smell.

All of this must be finished before the shop opens, because people want fresh bread with their breakfast. If the baker started at sunrise, the bread would not be ready until the middle of the day.

By the time the sun comes up, rows of golden loaves are waiting on the shelves.

Questions

1. When does the baker begin her work?

_____

_____

2. What four ingredients does the baker combine to make dough?

_____

_____

3. What does yeast do to the dough?

_____

_____

4. Why must the bread be finished before the shop opens?

_____

_____

5. What would happen if the baker started at sunrise?

_____

_____

Words to know

yeast: a tiny living thing that makes dough puff up
dough: a soft mix of flour and water before it is baked
loaves: shaped pieces of baked bread
rising: slowly getting bigger and puffier

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

For the teacher: Why the Night Baker Starts at Midnight

Each student sheet carries a shape, not a level. The same topic and facts, written three ways.

Circle: Why the Night Baker Starts at Midnight

Easier · 114 words · Flesch-Kincaid grade 1.5

1. At midnight.
2. Flour, water, salt, and yeast.
3. It makes the dough puff up.
4. People want fresh bread at breakfast.
5. The bread would not be ready until the middle of the day.

Triangle: Why the Night Baker Starts at Midnight

This passage · 143 words · Flesch-Kincaid grade 2.9

1. At midnight.
2. Flour, water, salt, and yeast.
3. It makes the dough puff up, or rise.
4. People want fresh bread with their breakfast.
5. The bread would not be ready until the middle of the day.

Square: Why the Night Baker Starts at Midnight

Harder · 154 words · Flesch-Kincaid grade 5.4

1. At midnight.
2. Flour, water, salt, and yeast.
3. It makes the dough puff up, which is called rising.
4. People want fresh bread with their breakfast.
5. The bread would not be ready until the middle of the day.