



Microbes and Food



Warming up

Picture + video

Free talk



图虫创意 stock.tuchong.com

Ask and Think



NO.1 Why is bread fluffy?

NO.2 Which temperature do we need?

NO.3 How long do we need to bake it?

What else should we know?



Find the different



Different between the corn bread and the white bread:

Q: What's the difference between them?

Q: Why is the bread fluffy?

Yeast



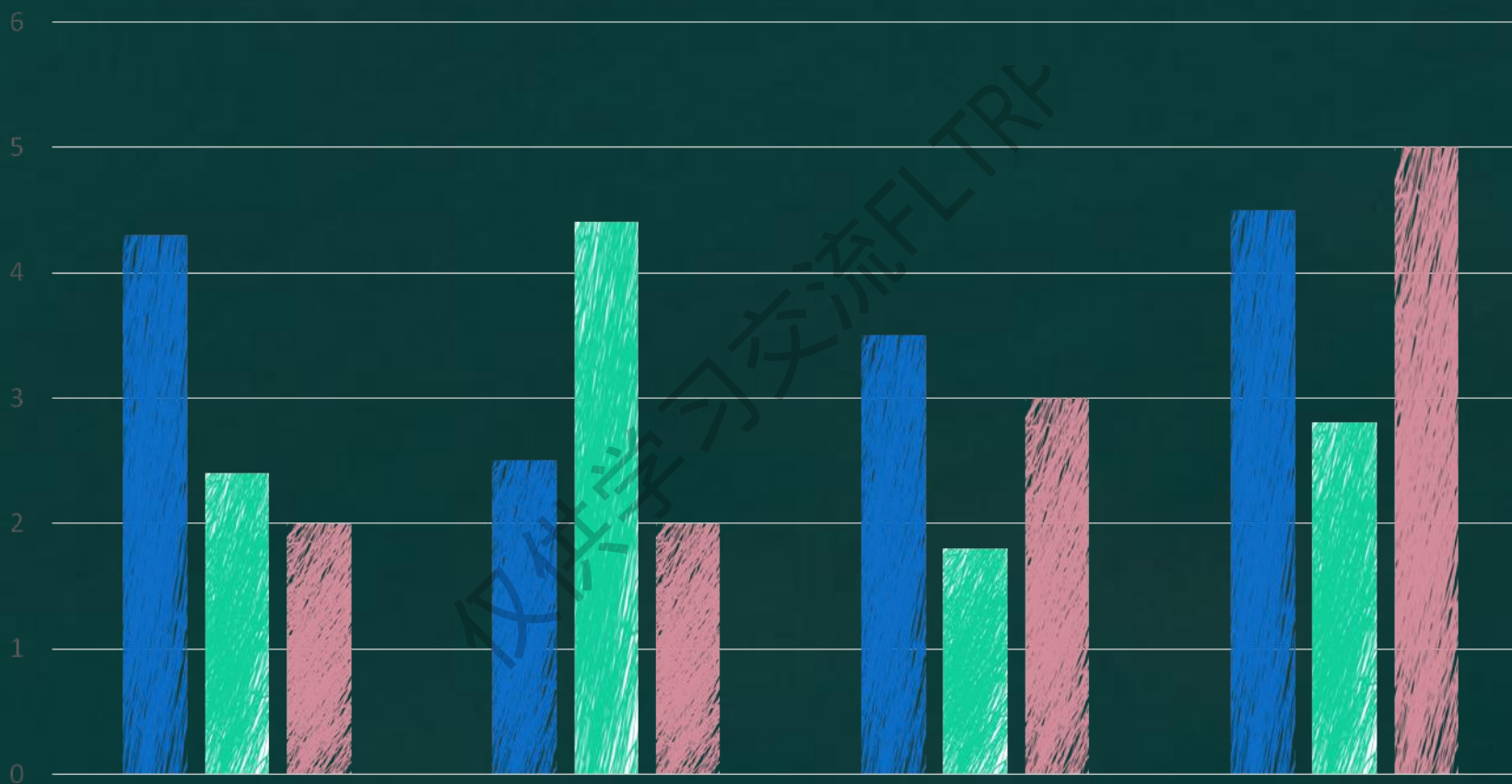
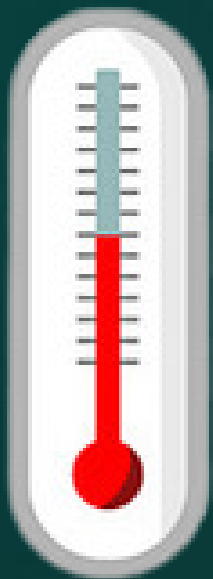
Sort order



Main steps:

1. Stir and wait for 5 minutes.
2. Mix to make a dough.
3. Knead the dough.

Discuss the temperature and record



Do the experiment and record



Do the experiment



Record

Report and reach a conclusion



Summary and Homework



Homework
Do your favorite
food with your
parents.

We should eat healthy food!



THANKS