



JUNE 8-13TH '09

**NATIONAL
CRAFT
BAKERS'
WEEK**



**THE SHOP THAT
NEVER SLEEPS!**

Bread is made
in a bakery.



The baker
starts baking
during the night.



To make
bread the
baker needs:

Ingredients

- flour
- yeast
- a little salt
- a bit of butter
- water.



First the baker puts the ingredients into a big mixer.



The baker uses fresh yeast.
Yeast makes the bread rise.



The baker must wait for the yeast to make the dough rise.



The dough is weighed and then moulded into shapes.



The shapes of dough are placed onto a baking tray.

The tray is put
into a prover.
This is a steamy
cupboard to
make the
dough rise.





Now it is time to put
the dough into the oven.



When the bread is cooked the oven door is opened. Steam comes out because the water has evaporated.



The dough has turned into bread, which looks lovely and smells delicious.



The bread is taken to the shops
in the baker's van.



The bread is ready for the customers to buy during the day.

Soon it will be time for
the baker to start over again.