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From Wheat To Bread (Start To Finish, Second Series: Food)



Synopsis

How does wheat turn into bread? Follow each step in the food production cycle from planting wheat seeds to eating toast with jelly in this fascinating book! Read all the Start to Finish titles and discover how one thing becomes another.

Book Information

Series: Start to Finish, Second Series: Food

Paperback: 24 pages

Publisher: Lerner Classroom (August 2012)

Language: English

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Product Dimensions: 0.2 x 8.8 x 7.2 inches

Shipping Weight: 4 ounces (View shipping rates and policies)

Average Customer Review: 2.0 out of 5 stars Â Â See all reviews Â (2 customer reviews)

Best Sellers Rank: #171,064 in Books (See Top 100 in Books) #88 in Â Books > Children's Books > Science, Nature & How It Works > How Things Work #147 in Â Books > Children's Books > Children's Cookbooks

Age Range: 4 - 7 years

Grade Level: Preschool - 2

Customer Reviews

This book is utter trash. I was hoping for something that actually taught me something about how wheat becomes bread. It consists of a picture of a combine harvester telling me that wheat is grown and harvested. Then it shows flour followed by flour into bread. I think my Richard Scary books from age five taught me more about wheat becoming bread.

The book has library stamps throughout and a shelving label on the spine. The pages are otherwise in good shape.

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