

GLOSSARY FOR 7-11 YEAR-OLDS

Bran – husks of cereal grain separated from the flour by sifting.

Baled – process by which straw is mechanically bunched together, cut and tied into manageable forms.

Blend – mix together different grade/components.

Break rolls – fluted rolls used for cracking open wheat and scraping the endosperm from the bran.

Conditioning – process by which the condition of something is improved.

Chaff – husk separated from the seed at threshing and milling.

Endosperm – the food reserve on which the young plant lives until it has developed a root system.

Dough – thick mixture of flour and water or milk.

Germ (or wheatgerm) – the (wheat) plant embryo.

Gristing – the blending of different wheats before milling.

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Harvesting – gathering of the ripened crop.

Hectare – 10,000 square metres. The equivalent of 2.47 acres.

Malt – grain is called malt when starch is converted to sugar or maltose.

Milling – method of grinding or crushing the grain.

Plough – a method of preparing the soil before sowing the next crop.

Reduction rolls – smooth rolls used for grinding the endosperm into flour or semolina.

Sieve – machine used to separate fine particles from coarser ones.

Starch – a complex carbohydrate that fuels the body.

Straw – stalk of the cereal plant.

Threshing – process by which grains are separated from the stalk of the cereal plant.

Yield – the amount of grain produced, measured in tonnes per hectare.