

How It's Made—Doughnuts

<ul style="list-style-type: none"> • What were doughnuts once called? Why? • What was the original shape of the doughnut? • What are the two types of doughnuts and which type of doughnut requires the most time to make? • How thick is the dough once it has been flattened? • Why do they dust it with corn starch? • How many go through in 20 minutes? • Why do they flip the doughnuts half way through? • How many doughnuts can a worker fill in one minute? • Think of describing words for doughnuts? • What is your favorite doughnut? How would you describe it? 	<p><u>Multi-meaning words</u></p> <p>Shower Arm Drum Fat Nut Batter Mix Cool Make Dough Sheet Roll Log Dust Deep Rise Flip Row Beat</p>	<p><u>Antonyms</u></p> <p>Thin/Thick Up/Down Out/In</p> <hr/> <p><u>Synonyms</u></p> <p>Flat/thin Sticky/goeey Blade/knife</p> <hr/> <p><u>Categorization</u></p> <p>Cylinder (shape) Doughnut (dessert) Flour (ingredients) Round (shape)</p> <hr/> <p><u>Type of Phrase</u></p> <p>“doughnut was born” “in the world of doughnuts” “turns out in a day” “on a daily basis” “spiral through”</p>
<p>Retell / Sequence</p> <p>Identify key vs. irrelevant info.</p>	<p><u>Vocabulary</u></p> <p>Conveyor Bun Hopper Rotating Retractable Mesh Humidity Raw excess</p>	