

# Introducing Wheat

## Guided Notes

### Key Vocabulary

- Acre: A unit of land measurement equal to \_\_\_\_\_. An acre is about the size of a \_\_\_\_\_.
- Yield: The amount of grain harvested per \_\_\_\_\_. Yield is measured in \_\_\_\_\_.
- Bushel: A unit used to measure \_\_\_\_\_. One bushel of wheat = \_\_\_\_\_ pounds.

### What Is Wheat?

- Wheat is an ancient \_\_\_\_\_ grain. Wheat is a \_\_\_\_\_ food eaten around the world.
- Cereal grains are edible \_\_\_\_\_.
- Examples of cereal grains include \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_ and more.
- Wheat is the main food grain produced in the \_\_\_\_\_. Wheat is grown in more than \_\_\_\_\_ states.
- Most U.S. wheat is used to make \_\_\_\_\_, but wheat can also be used for \_\_\_\_\_ and \_\_\_\_\_.
- Wheat is considered a \_\_\_\_\_ crop because it uses water and nitrogen efficiently.

### Wheat in Texas

- In 2025, Texas ranked \_\_\_\_\_ for acres planted and \_\_\_\_\_ for bushels produced.
- About \_\_\_\_\_% of Texas wheat is grazed by cattle or used for silage.
- Another term for wheat silage is \_\_\_\_\_.
- Of the remaining 40% wheat harvested in Texas, \_\_\_\_\_ is used in the U.S., and \_\_\_\_\_ is sold internationally.
- Percent of wheat types grown in Texas:
  - Hard Red Winter (HRW): \_\_\_\_\_%
  - Soft Red Winter (SRW): \_\_\_\_\_%
  - Other types: \_\_\_\_\_%

### Types of Wheat

- There are \_\_\_\_\_ main classes of wheat grown in the U.S.
- Different classes of wheat have different \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, etc.
- Farmers choose wheat varieties based on \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, etc.

### Why Protein Matters

- The protein in wheat is called \_\_\_\_\_.
- Gluten gives dough \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_.
- High-protein wheat is best for foods like \_\_\_\_\_ or \_\_\_\_\_.
- Low-protein wheat is best for \_\_\_\_\_ or \_\_\_\_\_.

# Introducing Wheat Guided Notes

## **Hard Red Winter (HRW) Wheat**

- Main Growing Region: \_\_\_\_\_
- Planting Season: \_\_\_\_\_
- Harvesting Season: \_\_\_\_\_
- Characteristics: \_\_\_\_\_
- Protein Level: \_\_\_\_\_
- Used for: \_\_\_\_\_

## **Soft Red Winter (SRW) Wheat**

- Main Growing Region: \_\_\_\_\_
- Planting Season: \_\_\_\_\_
- Harvesting Season: \_\_\_\_\_
- Characteristics: \_\_\_\_\_
- Protein Level: \_\_\_\_\_
- Used for: \_\_\_\_\_

## **Hard Red Spring (HRS) Wheat**

- Main Growing Region: \_\_\_\_\_
- Planting Season: \_\_\_\_\_
- Harvesting Season: \_\_\_\_\_
- Characteristics: \_\_\_\_\_
- Protein Level: \_\_\_\_\_
- Used for: \_\_\_\_\_

## **Durum Wheat**

- Main Growing Region: \_\_\_\_\_
- Planting Season: \_\_\_\_\_
- Harvesting Season: \_\_\_\_\_
- Characteristics: \_\_\_\_\_
- Protein Level: \_\_\_\_\_
- Used for: \_\_\_\_\_



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## **Hard White (HW) Wheat**

- Main Growing Region: \_\_\_\_\_
- Planting Season: \_\_\_\_\_
- Harvesting Season: \_\_\_\_\_
- Characteristics: \_\_\_\_\_
- Protein Level: \_\_\_\_\_
- Used for: \_\_\_\_\_

## **Soft White (SW) Wheat**

- Main Growing Region: \_\_\_\_\_
- Planting Season: \_\_\_\_\_
- Harvesting Season: \_\_\_\_\_
- Characteristics: \_\_\_\_\_
- Protein Level: \_\_\_\_\_
- Used for: \_\_\_\_\_

## **Other Notes:**

# Introducing Wheat

## Guided Notes Answers

### Key Vocabulary

- Acre: A unit of land measurement equal to 4,840 square yards. An acre is about the size of a football field.
- Yield: The amount of grain harvested per unit acre. Yield is measured in bushels per acre.
- Bushel: A unit used to measure dry volume. One bushel of wheat = 60 pounds.

### What Is Wheat?

- Wheat is an ancient cereal grain. Wheat is a staple food eaten around the world.
- Cereal grains are edible grasses.
- Examples of cereal grains include: wheat, rice, corn, oats, barley, rye, sorghum (milo) and millet.
- Wheat is the main food grain produced in the U.S. Wheat is grown in more than 40 states.
- Most U.S. wheat is used to make flour, but wheat can also be used for non-food products and livestock feed.
- Wheat is considered a sustainable crop because it uses water and nitrogen efficiently.

### Wheat in Texas

- In 2025, Texas ranked 3rd for acres planted and 7th for bushels produced.
- About 60% of Texas wheat is grazed by cattle or used for silage.
- Another term for wheat silage is wheatlage.
- Of the remaining 40% wheat harvested in Texas, half is used in the U.S., and half sold internationally.
- Percent of wheat types grown in Texas:
  - Hard Red Winter (HRW): 85%
  - Soft Red Winter (SRW): 10%
  - Other types: 5%

### Types of Wheat

- There are 6 main classes of wheat grown in the U.S.
- Different classes of wheat have different properties, purposes, kernel color and growing region/season.
- Farmers choose wheat varieties based on geography, moisture, temperature, soil type and market opportunity.

### Why Protein Matters

- The protein in wheat is called gluten.
- Gluten gives dough strength, elasticity and structure.
- High-protein wheat is best for foods like bread or pasta.
- Low-protein wheat is best for foods like cake or cookies.

# Introducing Wheat Guided Notes Answers

## **Hard Red Winter (HRW) Wheat**

- Main Growing Region: Great Plains
- Planting Season: Fall
- Harvesting Season: Spring or summer
- Characteristics: Excellent for milling and baking
- Protein Level: High
- Used for: All-purpose flour, blending with other flours, hearth breads, croissants, hard rolls, flatbreads and Asian noodles

## **Soft Red Winter (SRW) Wheat**

- Main Growing Region: Midwest
- Planting Season: Fall
- Harvesting Season: Spring or summer
- Characteristics: Low gluten content
- Protein Level: Low
- Used for: Confectionery goods like cookies, crackers, cakes and blending for baguettes and other breads

## **Hard Red Spring (HRS) Wheat**

- Main Growing Region: Northern U.S.
- Planting Season: Spring
- Harvesting Season: Summer or fall
- Characteristics: Superior for milling and baking
- Protein Level: High
- Used for: “Designer” breads like hearth breads, rolls, croissants, bagels, pizza crust and blending with other flours

## **Durum Wheat**

- Main Growing Region: Southwest & Northern U.S.
- Planting Season: Depends on growing region
- Harvesting Season: Depends on growing region
- Characteristics: Hardest class of all wheat with high gluten content
- Protein Level: High
- Used for: Semolina flour, pasta, couscous and some Mediterranean breads

# Introducing Wheat Guided Notes Answers

## **Hard White (HW) Wheat**

- Main Growing Region: Diverse growing region
- Planting Season: Depends on growing region
- Harvesting Season: Depends on growing region
- Characteristics: Milder, sweeter taste
- Protein Level: High
- Used for: Asian noodles, pan breads or flatbreads

## **Soft White (SW) Wheat**

- Main Growing Region: Pacific Northwest
- Planting Season: Depends on growing region
- Harvesting Season: Depends on growing region
- Characteristics: Low moisture content with excellent milling properties
- Protein Level: Low
- Used for: Asian noodles, cakes and pastries

## **Other Notes:**