

The Fields of Learning program was designed to be flexible and adaptable and can be utilized in multiple grade levels, subject areas and learning environments.

In this lesson, students will discover the uses of wheat, including for human and agricultural purposes. Students will be able to identify different types of flour and will review non-human uses of grazing, silage, hay and feed, as well as alternative uses of wheat.

Grade(s)	Subject	Course & TEKS Number	TEKS Description	Alignment Description
10, 11, 12	Science	Chemistry 112.35(c) (10)(C)	Investigate and explain changes in matter and energy in chemical reactions	Physical and chemical changes in milling and baking
8, 9	Agricultural Science	Principles of AFNR 130.3(c)(4)(A)	Identify components of agricultural production systems	Wheat grown for grain and forage
8, 9	Agricultural Science	Livestock Production 130.222(c)(3)(A)	Identify sustainable agricultural practices	Dual-purpose wheat systems
10, 11, 12	Agricultural Science	Advanced Animal Science 130.224(c) (5)(A)	Identify nutritional requirements of livestock	Wheat as feed grain
11, 12	Agricultural Science	Advanced Plant & Soil Science 130.245(c)(6)(A)	Evaluate feed ingredients and rations for livestock	Wheat as feed grain
11, 12	Agricultural Science	Principles of Food Science 130.228(c) (2)(A)	Analyze plant growth and development processes	Growth stage for forage vs. grain

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Grade(s)	Subject	Course & TEKS Number	TEKS Description	Alignment Description
9, 10	Family & Consumer Sciences	Principles of Food Science 130.228(c)(3)(C)	Analyze food sources and nutrient content	Flour types and functionality
9, 10	Family & Consumer Sciences	Principles of Food Science 130.228(c)(2)(B)	Explain food composition and the chemical changes that occur during food preparation	Gluten development
9, 10	Family & Consumer Sciences	Principles of Food Science 130.228(c)(3)(C)	Analyze food sources and nutrient content	Whole vs. refined flour
10, 11, 12	Family & Consumer Sciences	Food Technology & Safety 130.230(c)(2)(A)	Explain the relationship between food science and food technology	Industrial milling
11, 12	Family & Consumer Sciences	Culinary Arts (c)(7)(A)	Apply nutrition principles to menu planning	Wheat-based foods incorporation
11, 12	Agricultural Science	Principles of Food Science 130.228(c)(2)(A)	Analyze plant growth and development processes	Growth stage for forage vs. grain