

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 _____.
- Roughly half of the wheat grown in the U.S. is consumed _____, and half is sold _____.
- 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 _____.

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.
- Roughly half of the wheat grown in the U.S. is consumed domestically, and half is 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: