



*Bread is the king of the table and all else
is merely the court that surrounds the king.*

Louis Bromfield

Bread

1. Do you prefer buying homemade-style bread from a small bakery, or do you usually buy packaged bread from a supermarket? Why?
2. When you buy a loaf of bread, do you check whether it's made from wheat flour, wholemeal flour, rye, or another grain? Why or why not?
3. How do you feel about the rising popularity of wholemeal and ancient grain breads like spelt or einkorn? Are they worth the higher price?
4. Have you noticed a difference between bread made with yeast and bread made with natural leaven? Which do you prefer?
5. Do you think most store-bought bread today contains too many additives, or are you satisfied with the options available?
6. If you could design the perfect loaf, what would the crust, crumb, and flavour be like?

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What's inside?

- Sixteen different tasks to get your **B1/B2/C1** students talking about food and culinary traditions
- Tasks to enhance proficiency in using countable and uncountable nouns
- Practice exercises for quantifiers
- Suggestions for further or prior reading (articles) and listening (videos) with direct links
- Topics for students' own research, projects or homework.

**Korzystasz regularnie
z moich darmowych materiałów?
Kawą pobudzisz mnie do tworzenia kolejnych.**



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