## ENTREPRENEURSHIP

## CREATE YOUR OWN BUSINESS!



**Activity** 

**Baking Bread for Sale** 

**Materials** 

Flour, Yeast, Sugar, Salt, wax paper





Your virtual bag has a ton of great videos and websites to help you learn!

Use your phone camera to scan the QR Code. This will open your virtual bag!

OR visit www.insideoutpvd.org, click on Activities, Open Your Bag and find your bag!

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Think into the future.... if you know how to bake, how can you sell your services? Here are some examples of careers you can make through baking!

**Catering** 

**Pastry Chef** 

**Bakery Owner** 

**Online Orders** 







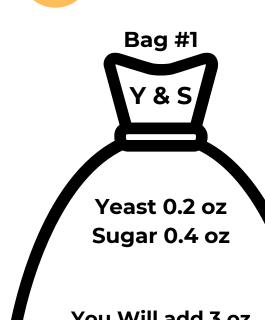




## What would you name your company?

Check out the video on the website on creating your brand name for inspiration!

## **EASY STEPS FOR BAKING 4 ROLLS**



You Will add 3 oz of warm water & Mix in a bowl

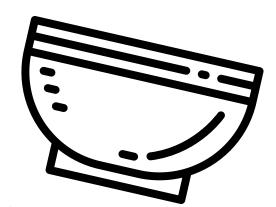


Bread Flour 5 oz Salt 0.2 oz

Bag #1

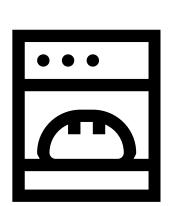
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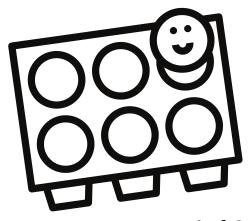
You add Butter 0.6 oz



Combine Bag #1 & Bag #2 in a bowl & mix with a fork







Roll your Dough into 4 ball & put on wax paper & Tray

Ready to Bake @ 375 for 15-20 min