



Deutsches Brot - German Bread



Did you know

- Germany is a '**Bread Paradise**' with 3050 different recipes.
- A talking loaf of bread called Bernd is a popular children's TV character. '**Bernd das Brot**'.
- On average a German eats 87 kg of bread every year.
- There are about 50 bakeries to 100,000 people in Germany.

Unlike many countries where bread is something to toast or to soak up soup, to Germans it is a real 'food', and a nutritional source for most of the day.

The emphasis on 'bread' in German cuisine is shown in the words such as **Abendbrot** (supper), and **Brotzeit** (snack time). Bread forms the main part of these "meals" as well as breakfast, when fresh **Brötchen** (bread rolls) are eaten, often with cheese, ham, Nutella, jam or honey.

*Bread rolls are very popular and are known by different names depending on the region of Germany: **Brötchen, Semmel, Schrippe, Schusterjunge, Pfennigmuggel, Rundstück, Weck, Weckle, Weckli, Wecken.***

A popular street food in the North of Germany is a **Fischbrötchen** (fish sandwich).

*Bread making is quite an art and bakers must complete a high standard of training before becoming a **Bäckermeister** (Master Baker).*

German bread is as much part of the country's culture as its cars, and it has such a strong reputation all over the world that bakeries supplying bread of a high standard are often called 'German bakeries'.

When **Brötchen** are cut in half and spread with butter and something like cheese, honey, meat, or fish added, then they become a '**belegtes Brötchen**' (a sandwich).

Of the thousands of different breads in Germany here are some of the most most popular:

Rye-wheat – Roggenmischbrot Toast bread – Toastbrot

Whole-grain – Vollkornbrot

Rye – Roggenbrot

Sunflower seeds in dark rye bread – Sonnenblumenkernbrot

Pumpernickel is a heavy, dark bread but is rarely found in a bakery, and it is steamed not baked.



Choose one or more of the types of bread in the picture, draw it and label it here:

1. Why is Germany called a “Bread Paradise”?	
2. How many kilograms of bread does an average German eat every year?	
3. What is a Pfennigmuggel?	
4. What are bread rolls with a filling called?	
5. Where would you eat Fischbrötchen and what is it?	
6. What is Roggenbrot made of?	
7. What is unusual about Pumpernickel?	
8. What is a Bäckermeister?	
9. What is Abendbrot?	
10. What is the TV character made of bread called?	

