

Montana Wheat – The How and Who

Farmers grow and harvest the food we eat, including cereal grains like wheat and barley. Wheat is one of the world’s most important crops because it is highly nutritious and used as the main ingredient in many foods such as bread, noodles, pasta, and pastries. Montana’s geography and climate make it a good location to grow a large surplus of different types of wheat that are in demand worldwide. In Montana, there are many steps in wheat’s journey from the field to the grocery store, each involving a different type of agricultural worker.

Part 1: Trace wheat’s journey from the farm to your table.

Listed below are the steps involved in wheat production, but they are not in the right order. Number the steps from 1 to 8 to show the correct order.

- _____ Different flours such as all-purpose, whole-wheat, and durum are sold to bakeries.
- _____ Grain harvested from wheat plants is stored temporarily in local grain elevators.
- _____ Bakeries use flour to make or produce breads, noodles, pastas, cookies, and more!
- _____ Grocery stores buy wheat food products in bulk to sell to people.
- _____ Grain is sold to flour millers or shipped to overseas markets.
- _____ Wheat is grown and harvested by farmers.
- _____ The wheat grain is cleaned and separated from the chaff for long-term storage.
- _____ Flour mills grind whole grains into different types of flour.



Part 2: Discover the agricultural experts who work with wheat behind the scenes.

Now that you know the steps involved in wheat production, think about all the people that work together to move wheat crops from farm to table. Use the word bank below to match the agricultural occupation with the job description or question.

plant scientists **agricultural engineers** **transportation workers**
marketers **grain elevator operators** **bakers** **millers**

1. These biology experts develop new plant varieties to improve the amount of wheat harvested, called the yield.

2. These storage specialists keep the harvested wheat (grain) clean and dry until it is ready to be sold.

3. These shippers move the wheat to the customers who purchase it.

4. These sales experts develop ways to get consumers to buy more wheat-based products.

5. These wheat processors grind the harvested grain, turning it into different types of flour.

6. These food producers use different types of wheat flour to make bread, crackers, pastries, and more.

7. These problem-solvers design farm structures and troubleshoot soil management.

