

Rewriting to globish[®]

A step by step demonstration by David Hon.

Non-Globish words may be first found by list or by various scanners, one of which is available for use at Globish.com

But scanning is just the first step.

The example given is the first page of a correspondence course sent to students of various languages all over the world by the American Institute of Baking, for whom this demonstration was made.

Introduction

The term baking applies to the production of food products that are processed by a dry heat applied directly by radiation and/or convection in an oven or similar heating device. Of particular interest to the baking industry are those products that contain some type of flour milled from grain. Chief among these products is bread, which in one form or another has been a staple of Western man since prehistoric times.

Man's first use of cereals was probably in the form of wild grain seeds eaten in their raw state. Eventually, these seeds were made more palatable by parching or roasting to loosen the hulls from the kernels. Next, man added water to produce a porridge or gruel. This mixture ultimately evolved into the earliest baked foods when it was poured onto hot rocks to produce flat breads. Then, man discovered that crushing the grains between stones--and later, that grinding them in a mortar--yielded a better, more digestible product.

The first written record of the actual existence of a baked grain product is a Sumerian clay tablet dating back to about 2,600 B.C. Baking as a specialized craft was a reality by the year 2000 B.C. The discovery of leavened bread is generally attributed to the ancient Egyptians. It probably resulted from a lucky accident: the growth of wild yeasts in left-over porridge. But, it was not until a millennia later (actually in the nineteenth century) that cultured yeast and baking powder came into being. During this long interval, various kinds of starters and barmes were used to leaven bread. Baked foods were also made light by incorporating air into batters with the use of eggs and by beating or whipping.

With the emergence of public bakeries, by the second century during the Roman era, baking was organized into an established trade with official rules and regulations prescribed by government authorities. For many centuries thereafter, retail baking predominated, with little or no changes in either the baking process or equipment. However, the second half of the nineteenth century witnessed an upsurge of innovations, marked by great mechanical advances in both baking and milling equipment that eventually resulted in the evolution of wholesale bakeries.

Bakery foods exhibit a wide range of differences that result from variations in ingredients and baking methods. Major differences exist between yeast-leavened and chemically-leavened products, and between the types of leavening used. When doughs are fermented, they undergo profound chemical and physical changes that impart to the baked products their distinctive character. From a technical standpoint, the fermentation that takes place during the mixing and baking process is highly complex. Understanding them fully is of primary importance today as baking no longer relies on the trial-and-error process, but has evolved into a controlled application of food engineering principles. The old-time bakeshop, in which guesswork and traditional trade secrets predominated, has given way to the modern plant where science is applied to baking.

Modification to Globish of this one page would take over one hour. Here for demonstration, I break down the process so you can see it more easily. Steps were 1. Replace/Define Words, and 2. Cut Red words, 3. Sentence rework. The following will be Step one, Word and term replacement:

Step 1 - I put blue substitutions next to scanned red words for demonstration. (Red words will be cut before Step 2.) Green words are Technical Words that are defined below in Globish and then are not in green after that first definition.

Introduction Beginning

The term **baking** applies to the **production cooking** of food products that are processed by a dry heat applied directly by radiation and/or **convection** in an oven or similar heating device. Of **particular special** interest to the baking industry are those products that contain some type of **flour** milled from **grain**. Chief among these products is bread, which in one form or another has been a **staple main food** of Western man since **prehistoric the oldest** times.

Man's first use of **cereals** was **probably possibly** in the form of wild grain seeds eaten in their raw state. Eventually, these seeds were made more **palatable eatable** by **parching** or **roasting** to loosen the **hulls** from the **kernels**. Next, man added water to produce a **porridge** or **gruel**. This mixture **ultimately evolved developed over time** into the earliest baked foods when it was poured onto hot rocks to produce flat breads. Then, man discovered that crushing the grains between stones--and later, that **grinding** them in a **mortar**--yielded a better, **more digestible** product **that the stomach could process**.

The first written record of the **actual real** existence of a baked grain product is **on** a Sumerian **flat stone** dating back to about 2,600 B.C. Baking as a specialized **craft job** was a reality by the year 2000 B.C. The discovery of **leavened** bread is generally **attributed credited** to the **ancient early** Egyptians. It **probably possibly** resulted from a lucky **accident mistake**: the growth of wild **yeasts** in left-over porridge. But, it was not until a **millennia over 1000 years later** (**actually** in the **nineteenth** 1800s **century**) that cultured yeast and baking powder came into being. During this long **interval space of time**, various kinds of starters and **barms** were used to leaven bread. Baked foods were also made light by **incorporating mixing** air into **batters coatings** with the use of eggs and by beating or **whipping moving it in quick circles**.

With the **emergence arrival** of public bakeries, by the second century during the Roman **era** times, baking was organized into an established trade with official rules and regulations **prescribed made** by government authorities. For many centuries **thereafter after that**, **retail baking predominated**, baking was done mostly in stores, with little or no changes in either the baking process or equipment. However, **in** the second half of the 1800s **nineteenth century witnessed there were** an **upsurge** of **innovations**, new ideas, marked by great **mechanical equipment advances changes** in both **baking** and milling equipment that eventually resulted in the **evolution development** of "wholesale" bakeries **which sold to many stores**.

Bakery foods **exhibit show** a wide range of differences that result from variations in **ingredients** and baking methods. Major differences exist between yeast-leavened and chemically-leavened products, and between the types of leavening used. When **doughs** are **fermented**, they **undergo profound experience great** chemical and physical changes that **impart to the give** baked products their **distinctive special** character. From a **technical standpoint view**, the fermentation that takes place during the mixing and baking process is highly. **complex difficult**. Understanding them fully is of **primary first** importance today as baking no longer **relies depends** on **the trial-and error experimental** processes, but has **evolved developed** into a controlled application of **official rules for food preparation and cooking**. The old-time bakeshop, in which **used** **mostly** guesswork and traditional trade secrets **predominated**, has given way to the modern plant where science is applied to **baking**.

Technical words (in order of appearance):

Technical - special words and terms used for exact communication in various professions or jobs

Bake - to cook with heat sources evenly around the food.

Convection = with hot air going around the food.

Flour - powdered grain left after you grind it and mill it.

Mill - pressed and cracked between large stones to make broken grain into a powder.

Grain - a food source from a plant, like corn or wheat

Cereals -- grains left in water to make them bigger, then dried.

Parching - using warm air to dry out food

Roasting - Cooking slowly with even heat

Hulls - the outside of a grain like corn or wheat

Kernels - the inside seed in a grain like corn or wheat

Porridge - a thick meal of cooked cereal

Gruel - a thick liquid food

Grinding - breaking down grain into small pieces

Mortar - a tool for grinding

Leavened - made lighter by mixing air into it

Yeasts - plant chemicals that ferment bread for rising

Barms - leavening agent for raising bread.

Ingredients - things you put in food before cooking it

Doughs - flour and water mixed to be firm enough to roll before baking

Fermented - a process which "excites" a basic food, like fermented wheat can make beer

NEXT Step two ; Cut Red words and read again

Beginning

The term **baking** applies to the **cooking** of food products that are processed by a dry heat applied directly by radiation and/or **convection** in an oven or similar heating device. Of **special** interest to the baking industry are those products that contain some type of **flour** milled from **grain**. Chief among these products is bread, which in one form or another has been a **main food** of Western man since **the oldest** times.

Man's first use of **cereals** was **possibly** in the form of wild grain seeds eaten in their raw state. Eventually, these seeds were made more **eatable** by **parching** or **roasting** to loosen the **hulls** from the **kernels**. Next, man added water to produce a **porridge** or **gruel**. This mixture **developed over time** into the earliest baked foods when it was poured onto hot rocks to produce flat breads. Then, man discovered that crushing the grains between stones--and later, that **grinding** them in a **mortar**--yielded a better product **that the stomach could process**.

The first written record of the existence of a baked grain product is **on** a Sumerian **flat stone** dating back to about 2,600 B.C. Baking as a specialized **job** was a reality by the year 2000 B.C. The discovery of **leavened** bread is generally **credited** to the **early** Egyptians. It **possibly** resulted from a lucky **mistake**: the growth of wild **yeasts** in left-over porridge. But, it was not until **over 1000 years later** (in the 1800s) that cultured yeast and baking powder came into being. During this long **space of time**, various kinds of starters and **barms** were used to leaven bread. Baked foods were also made light by **mixing** air into **coatings** with the use of eggs and by beating or **moving it around in quick circles**.

With the **arrival** of public bakeries, by the second century during the Roman times, baking was organized into an established trade with official rules and regulations **made** by government authorities. For many centuries **after that**, baking was done mostly in stores, with little or no changes in either the baking process or equipment. However, **in** the second half of the 1800s, new ideas, marked by great **equipment improvements** in both **baking** and milling equipment that eventually resulted in the **development** of "wholesale" bakeries **which sold to many stores**.

Bakery foods **show** a wide range of differences that result from variations in **ingredients** and baking methods. Major differences exist between yeast-leavened and chemically-leavened products, and between the types of leavening used. When **doughs** are **fermented**, they **experience great** chemical and physical changes that **give baked** products their **special** character. From a **technical view**, the fermentation that takes place during the mixing and baking process is highly **difficult** . Understanding them fully is of **first** importance today as baking no longer **depends on** **experimental** processes, but has **developed** into a controlled application of **official rules for food preparation and cooking**. The old-time bakeshop, in which **used mostly** guesswork and traditional trade secrets has given way to the modern plant where science is applied to **baking**.

NEXT blacken all text.

Beginning

The term baking applies to the production of food products that are processed by a dry heat applied directly by radiation and/or convection in an oven or similar heating device. Of special interest to the baking industry are those products that contain some type of flour milled from grain. Chief among these products is bread, which in one form or another has been a main food of Western man since the oldest times.

Man's first use of cereals was possibly in the form of wild grain seeds eaten in their raw state. Eventually, these seeds were made more eatable by parching or roasting to loosen the hulls from the kernels. Next, man added water to produce a porridge or gruel. This mixture developed over time into the earliest baked foods when it was poured onto hot rocks to produce flat breads. Then, man discovered that crushing the grains between stones--and later, that grinding them in a mortar--yielded a better product that the stomach could process.

The first written record of the existence of a baked grain product is on a Sumerian flat stone dating back to about 2,600 B.C. Baking as a specialized job was a reality by the year 2000 B.C. The discovery of leavened bread is generally credited to the early Egyptians. It possibly resulted from a lucky mistake: the growth of wild yeasts in left-over porridge. But, it was not until over 1000 years later (in the 1800s) that cultured yeast and baking powder came into being. During this long space of time, various kinds of starters and barms were used to leaven bread. Baked foods were also made light by mixing air into

coatings with the use of eggs and by beating or moving it around in quick circles.

With the arrival of public bakeries, by the second century during the Roman times, baking was organized into an established trade with official rules and regulations made by government authorities. For many centuries after that, baking was done mostly in stores, with little or no changes in either the baking process or equipment. However, in the second half of the 1800s, new ideas, marked by great equipment improvements in both baking and milling equipment that eventually resulted in the development of "wholesale" bakeries which sold to many stores.

Bakery foods show a wide range of differences that result from variations in ingredients and baking methods. Major differences exist between yeast-leavened and chemically-leavened products, and between the types of leavening used. When doughs are fermented, they experience great chemical and physical changes that give baked products their special character. From a technical view, the fermentation that takes place during the mixing and baking process is highly difficult. Understanding them fully is of first importance today as baking no longer depends on experimental processes, but has developed into a controlled application of official rules for food preparation and cooking. The old-time bakeshop, in which used mostly guesswork and traditional trade secrets has given way to the modern plant where science is applied to baking.

NEXT, Step 3 - Shorten sentences to less than 15 words average, 26 words maximum. Sometime extra words or adjustments are often needed. They will be in blue here.

Beginning

The term baking applies to the cooking of food products, like bread. They are processed by a dry heat applied directly by radiation and/or convection in an oven or similar heating device. The baking industry is most interested in those products that contain some type of flour milled from grain. Chief among these products is bread. In one form or another bread has been a main food of Western man since the oldest times.

Man's first use of cereals was possibly in the form of wild grain seeds eaten in their raw state. Eventually, these seeds were made more eatable by parching or roasting to loosen the hulls from the kernels. Next, man added water to the cereals to produce a porridge or gruel. This mixture developed over time into the earliest baked foods when it was poured onto hot rocks to produce flat breads. Then, man discovered that crushing the grains between stones yielded a better product that the stomach could process. Later, that grinding them in a mortar made them even more eatable.

The first written record of the existence of a baked grain product is on a Sumerian flat stone dating back to about 2,600 B.C. Baking as a specialized job was a reality by the year 2000 B.C. The discovery of leavened bread is generally credited to the early Egyptians. It possibly resulted from a lucky mistake: the growth of wild yeasts in left-over porridge. But, it was not until over 1000 years later (in the 1800s) that cultured yeast and baking powder were discovered. During this long space of time, various kinds of starters and barms were used to leaven bread. Baked foods were also made light by mixing air into coatings. These were made with the use of eggs and by beating or moving the mixture around in quick circles.

Public bakeries arrived by the second century during the Roman times. Then, baking was organized into an established trade with official rules and regulations made by government authorities. For many centuries after that, baking was done mostly in stores, with little or no change in either the baking process or equipment. However, in the second half of the 1800s, there were new ideas in baking. There were great equipment improvements in both baking and milling equipment that eventually resulted in the development of "wholesale" bakeries. These bakeries sold bread and other baking products to many stores at once.

Bakery foods show a wide range of differences that result from variations in ingredients and baking methods. Major differences exist between yeast-leavened and chemically-leavened products, and between the types of leavening used. When doughs are fermented, they experience great chemical and physical changes that give baked products their special character. From a technical view, the fermentation that takes place during the mixing and baking process is highly difficult. Understanding them fully is of first importance today as baking no longer depends on experimental processes. Baking has developed into a controlled application of official rules for food preparation and cooking. The old-time bake shop, in which used mostly guesswork and traditional trade secrets has given way to the modern plant where science is applied to baking.

NEXT finished product in Globish.

David Hon note: This can be made into even simpler sentences from this point on, at the choice of the writer. However now compare the first version to this version for understandability. Better yet, give both versions to a person whose English is not as good as yours...and see what they say.

Beginning

The term baking applies to the cooking of food products, like bread. They are processed by a dry heat applied directly by radiation and/or convection in an oven or similar heating device. The baking industry is most interested in those products that contain some type of flour milled from grain. Chief among these products is bread. In one form or another bread has been a main food of Western man since the oldest times.

Man's first use of cereals was possibly in the form of wild grain seeds eaten in their raw state. Eventually, these seeds were made more eatable by parching or roasting to loosen the hulls from the kernels. Next, man added water to the cereals to produce a porridge or gruel. This mixture developed over time into the earliest baked foods when it was poured onto hot rocks to produce flat breads. Then, man discovered that crushing the grains between stones yielded a better product that the stomach could process. Later, that grinding them in a mortar made them even more eatable.

The first written record of the existence of a baked grain product is on a Sumerian flat stone dating back to about 2,600 B.C. Baking as a specialized job was a reality by the year 2000 B.C. The discovery of leavened bread is generally credited to the early Egyptians. It possibly resulted from a lucky mistake: the growth of wild yeasts in left-over porridge. But, it was not until over 1000 years later (in the 1800s) that cultured yeast and baking powder were discovered. During this long space of time, various kinds of starters and barmes were used to leaven bread. Baked foods were also made light by mixing air into coatings. These were made with the use of eggs and by beating or moving the mixture around in quick circles.

Public bakeries arrived by the second century during the Roman times. Then, baking was organized into an established trade with official rules and regulations made by government authorities. For many centuries after that, baking was done mostly in stores, with little or no change in either the baking process or equipment. However, in the second half of the 1800s, there were new ideas in baking. There were great equipment improvements in both baking and milling equipment that eventually resulted in the development of "wholesale" bakeries. These bakeries sold bread and other baking products to many stores at once.

Bakery foods show a wide range of differences that result from variations in ingredients and baking methods. Major differences exist between yeast-leavened and chemically-leavened products, and between the types of leavening used. When doughs are fermented, they experience great chemical and physical changes that give baked products their special character. From a technical view, the fermentation that takes place during the mixing and baking process is highly difficult. Understanding them fully is of first importance today as baking no longer depends on experimental processes. Baking has developed into a controlled application of official rules for food preparation and cooking. The old-time bake shop, in which used mostly guesswork and traditional trade secrets has given way to the modern plant where science is applied to baking.

Technical words (in order of appearance):

Technical - special words and terms used for exact communication in various professions or jobs

Bake - to cook with heat sources evenly around the food.

Convection = with hot air going around the food.

Flour - powdered grain left after you grind it and mill it.

Mill - pressed and cracked between large stones to make broken grain into a powder.
Grain - a food source from a plant, like corn or wheat
Cereals -- grains left in water to make them bigger, then dried.
Parching - using warm air to dry out food
Roasting - Cooking slowly with even heat
Hulls - the outside of a grain like corn or wheat
Kernels - the inside seed in a grain like corn or wheat
Porridge - a thick meal of cooked cereal
Gruel - a thick liquid food
Grinding - breaking down grain into small pieces
Mortar - a tool for grinding
Leavened - made lighter by mixing air into it
Yeasts - plant chemicals that ferment bread for rising
Barms - leavening agent for raising bread.
Ingredients - things you put in food before cooking it
Doughs - flour and water mixed to be firm enough to roll before baking
Fermented - a process which "excites" a basic food, like fermented wheat can make beer

