Unit 4: Bakeshop for beginners

Content Area: **Language Arts Literacy**
Course(s): **Culinary Arts**
Time Period: **December**
Length: **8 blocks**
Status: **Published**

Enduring Understandings

Following a recipe and accurate measuring techniques ensure successful food preparation outcomes.

Baking methodologies require the application of scientific principles while encouraging

culinary creativity.

Baking requires exact measuring skills and attention to recipe steps more than other types of cooking.

Wheat flour, liquids, fats, sugars, eggs and leavening agents are the ingredients that play central roles in the baking process.

Knowledge of and skill in mixing methods lead to tasty baked products.

Timing and temperature during baking are crucial to baking success.

Finishing techniques, garnishes and plating presentation are important to a baked products appeal.

Essential Questions

How could the outcome of food preparation efforts be affected, if measuring techniques varied from household to household?

How can home baking indulge creativity?

Why are specific techniques and practices required for successful baking outcomes?

How will defining basic **baking** terms, identifying **baking** equipment and utensils used in a bakeshop help to produce high quality baked products?

Why bother baking when I can walk into any store to buy baked goods?

Why is understanding the contribution of each ingredient of a baked product important to successful baking outcome?

How does planning a schedule before beginning food preparation experiences improve work efficiency and final product outcomes?

Content

Baking

Conventional Oven

Cookie

Cake

Pie

Quick Bread

Yeast Bread

Gluten

Leavening Agent

Flour types

Knead

Pastry

Liquids

Whole grain

Sweeteners

Mixing methods

Batter

Dough

Beat

Cream

Combine

Fold in

Pan preparation

Conventional oven

Cut in

Drizzle

Dust

Skills

Identify the skills behind successful baking.

State the advantages of knowing how to bake.

Identify and describe the function of common baking ingredients.

Identify the leavening agents used in baking.

Explain the difference between a batter and a dough

Define and explain gluten and gluten development

Define baking vocabulary terminology.

Identify and describe the various methods of mixing

Identify the food science principles in various baked goods.

Perform a series of baking lab activities.

Properly and accurately measure ingredients for baking.

Demonstrate various finishing techniques, garnishing and presentation of baked goods.

Resources

Food for Today

Guide to Good Food

Culinary Essentials

Cooks Illustrated

America's Test Kitchen

Standards

1.2	Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community and workplace settings.
1.2.4	Demonstrate teamwork skills in school, community and workplace settings and with diverse populations.
8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.
8.5.1	Demonstrate professional skills in safe handling of knives, tools, and equipment.
8.5.3	Demonstrate knowledge of portion control and proper scaling and measurement techniques.
8.5.4	Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.

8.5.10	Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.