Unit 9: Delicious and delectable desserts

Content Area: **Language Arts Literacy**
Course(s): **Culinary Arts**
Time Period: **May**
Length: **10 blocks**
Status: **Published**

Enduring Understandings

Desserts are an area of food preparation that encourages creativity and self expression.

Dessert baking is successful when the recipe is carefully followed and accurate measuring techniques are utilized.

Food preparation tools and equipment have specific uses and affect food preparation outcomes.

Successful product outcomes depend on accurate interpretation of recipes.

Knowledge of how to utilize kitchen tools, follow a recipe and measure ingredients properly leads to great tasting food.

Baking methodologies require the application of scientific principles while encouraging

Culinary creativity.

Lifelong learning increases knowledge and can improve the quality of life.

Essential Questions

What are the attributes of an aesthetically pleasing dessert?

What are the attributes of an aesthetically pleasing chocolate creation?

How do creating food dishes differ from viewing the craft on the food network?

What is creativity?

What would the outcome of food preparation efforts be, if measuring techniques varied from household to household?

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

Content

Dessert

Whip

Zest

Pastry

Torte

Glaze

Genoise

Butter cream

Custard

Pudding

Mousse

Presentation

Garnish

Skills

Define dessert.

Identify types of desserts.

To increase creativity in dessert cookery and presentation.

Explain the procedure when cooking with milk

Prepare a type of pudding

Identify types of frozen desserts

Prepare and display a frozen dessert

Design a food product based available materials, tools, equipment and fiscal resources

Apply organizational skills to classroom and laboratory activities

Develop a personal time management plan

Assume roles within a team environment to gain skills and expertise in dessert cookery.

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.
1.2.3	Apply communication skills in school, community and workplace settings and with diverse populations.
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.
8.5.12	Demonstrate professional plating, garnishing, and food presentation techniques.
9.5	Demonstrate use of science and technology advancements in food product development and marketing.
9.5.3	Prepare food for presentation and assessment.
9.5.4	Maintain test kitchen/laboratory and related equipment and supplies.