Baking Techniques

Content Area: **Family and Consumer Science**
Course(s): **Foods 1**
Time Period: **Semester 2**
Length: **7 weeks**
Status: **Published**

Standards

0x	PERS.K-12.1.4	Understanding that postsecondary education and life-long learning are necessary for long-term career success
0x	PERS.K-12.2.A.2	Demonstrate creativity
0x	PERS.K-12.2.A.3	Use time-management, organizational and study skills
0x	PERS.K-12.2.B.1	Demonstrate ability to assume responsibility
0x	PERS.K-12.2.B.9	Demonstrate personal safety skills
0x	PERS.K-12.2.C.7	Use leadership and teamwork skills to work effectively in diverse teams
	CAEP.9.2.12.C	Career Preparation

Enduring Understandings

1. Mastering bread, cake, cookie, and pastry techniques are essential for any successful baker.

2. An experiences baker understands how to read recipes and execute them with accuracy and effciency.

3. To master the art of baking, one needs practice to master skills and techniques such as time management and ingredient function.

Essential Questions

1. What are necessary components of visually and tastefully prepared desserts?

2.Why are there different mixing procedures in baking?

3.What are the functions of different baking ingredients within a product?

Knowledge and Skills

- Students will be able to identify baking ingredients, methods, and safe handling techniques.
- Students will be able to use appropriate baking techniques in order to prepare a variety of appealing cakes, pies, and cookies.
- Students will be able to identify types of yeast breads, common ingredients and techniques for mixing, kneading, and baking.
- Students will be able to use appropriate baking techniques in order to prepare a variety of appealing yeast breads, including sticky buns and pizza.
- Students will be able to evaluate the quality of their baked goods based on appropriate criteria and make improvements as necessary.

Resources

- Unit Plan
- Netflix.com
    - Chefs table
    - Salt Fat Acid Heat
- Buzzfeed and Insider - used as research for current events
- Learning Seed - Food Safety video and worksheets
- Food Network - https://www.foodnetwork.com/
- Sugar spun run - https://sugarspunrun.com/
- Allrecipes - https://www.allrecipes.com/
- Culinary Institute of America teacher resources - https://www.ciachef.edu/educators/
- Discovering foods textbook
- Youtube
    - https://www.youtube.com/results?search_query=pie+crust - pie crust designs
- Kitchen equipment
    - Nasco
    - Hubert
- Google Suite - https://gsuite.google.com/
    - Google forms
    - Google classroom
    - Google slides
- Factile - https://www.playfactile.com/

- use for review

Transfer Goals

1. Students will be able to bake and evaluate visually appealing and tasteful cakes, cookies, and pies.

2. Students will be able to independently use scientific principles of combining food, liquid, and warmth to make yeast grow successfully in order to produce appealing bread products.

Assessments

Assessments

Modifications

Modifications