Boulangerie: Cookies, Cakes, Pastries and Breads

Content Area: **Family and Consumer Science**
Course(s): **Foods 1**
Time Period: **Semester 1 & 2**
Length: **8 weeks**
Status: **Published**

Standards - NJCCS/CCSS

0xPERS.K-12.2.A.2 Demonstrate creativity
0xPERS.K-12.2.A.3 Use time-management, organizational and study skills
0xPERS.K-12.2.A.6 Set high standards of quality
0xPERS.K-12.2.B.9 Demonstrate personal safety skills
0xPERS.K-12.2.C.2 Create positive and supportive relationships with other students
0xPERS.K-12.2.C.6 Use effective collaboration and cooperation skills

Enduring Understandings

1. Mastering advanced baking methods, with cakes, cookies, tarts, and breads, leads to marketable creations.

2. Creating a variety of desserts for clients requires planning, practice, and expertise.

3. The ability to read a recipe, determine if it will be successful, and make changes, as necessary, are characteristics of a master baker.

Essential Questions

1. Why is important for all successful bakers to master advanced baking techniques?

2. Why is it necessary to understand mixing methods and ratios for a variety of baked products?

3. Is it important to follow recipes carefully when baking? Why or why not?

Knowledge and Skills

- Students will be able to demonstrate appropriate techniques for baking a variety of desserts.
- Student will be able to create gourmet cookies, layer cakes, tarts, shortcakes and breads which appeal to a large audience.
- Students will be able to demonstrate how to properly modify dessert recipes while maintaining appropriate proportions of leavening agents to liquid to dry ingredients.
- Students will be able to work cooperatively to design and execute show stopping desserts.

Resources

- Unit Plan
- Just the Facts Food and Kitchen Safety DVD
- Top Chef Masters: Season 1: Episodes 1, 9 and 10
- The Great British Baking Show: Seasons 1 through 4
- Textbook: Discovering Foods
- Julie and Julia DVD
- 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 independently bake cakes, cookies, tarts, and breads that show technical expertise and attention to detail.

2. Students will be able to modify dessert recipes to add their own signature flourishes.

Assessments

Assessments

Modifications

Modifications