

# Culinary Arts 2: Unit 3- 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**

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- 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**

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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**

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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**

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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 leaveners to liquid to dry ingredients.

Students will be able to work cooperatively to design and execute show stopping desserts.

## Resources

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### [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

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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**

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[Assessments](#)

## **Modifications**

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[Modifications](#)