

Unit 9: The Art of Baking

Content Area: **Family and Consumer Science**
Course(s): **Family & Consumer Sciences I**
Time Period: **1 week**
Length: **Weeks**
Status: **Published**

Unit Overview

Students will be able to understand how baked products are affected by ingredients, equipment, and techniques.

Transfer

Students will be able to independently use their learning to:

- Produce baked products using the correct ingredients, equipment and techniques.

Meaning

Understandings

Students will understand:

- Baking ingredients and their function.
- Appropriate equipment for baking
- Safe, accurate procedures for preparing baked products.
- Characteristics of quick breads.
- Characteristics of yeast breads.

-How to prepare quick and yeast breads.

Essential Questions

Students will keep considering:

-How to prepare baked products safely and accurately.

Application of Knowledge and Skill

Students will know...

Students will know:

- What baking ingredients are used and their function.
- How to choose appropriate equipment for baking
- How to follow safe, accurate procedures for preparing baked products.
- The difference between quick breads and yeast breads
- Proper preparation techniques in producing quick and yeast breads.

Students will be skilled at...

Students will be skilled at:

- Choosing baking ingredients and their function.
- Choosing appropriate equipment for baking
- Following safe, accurate procedures for preparing baked products.

-Knowing the difference between quick breads and yeast breads

-Properly preparing quick and yeast breads.

Academic Vocabulary

Baking Basics

Active Dry Yeast

Bleaches Flour

Brown Sugar

Compressed Yeast

Confectioner's Sugar

Gluten

Granulated Sugar

Hot Spot

Leavening Agent

Preheat

Proofing

Quick-rising Yeast

Self-rising Flour

Unbleached Flour

Quick and Yeast Breads

Biscuit Method

Conventional Method

Cut in

Drop Biscuits

Fermentation

Knead

Muffin Method

Quick Breads

Quick-mix Method

Rolled Biscuits

Score

Yeast Breads

Learning Goal 1

Students will demonstrate knowledge of baking ingredients and techniques.

- Students will demonstrate knowledge of baking ingredients and techniques.

FCSE.9-12.2.1.1	Apply time management, organizational, and process skills to prioritize tasks and achieve goals.
FCSE.9-12.5.2.3	Manage use of supplies.
FCSE.9-12.8.2.5	Practice standard personal hygiene and wellness procedures.
FCSE.9-12.8.2.7	Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.
FCSE.9-12.8.3.1	Operate tools and equipment following safety procedures and OSHA requirements.
FCSE.9-12.8.3.2	Maintain tools and equipment following safety procedures and OSHA requirements.
FCSE.9-12.8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.
FCSE.9-12.8.5.1	Demonstrate professional skills in safe handling of knives, tools, and equipment.
FCSE.9-12.8.5.2	Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.
FCSE.9-12.8.5.3	Demonstrate knowledge of portion control and proper scaling and measurement techniques.
FCSE.9-12.8.5.10	Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.

Target 1

Identify baking ingredients and their function.

- Identify baking ingredients and their function.

Target 2

Select appropriate equipment for baking.

- Select appropriate equipment for baking.

Target 3

Demonstrate safe, accurate procedures for preparing baked products.

- Demonstrate safe, accurate procedures for preparing baked products.

Learning Goal 2

Students will demonstrate knowledge of ingredients, preparation, and evaluation of quick and yeast breads.

- Students will demonstrate knowledge of ingredients, preparation, and evaluation of quick and yeast breads.

CRP.K-12.CRP12	Work productively in teams while using cultural global competence.
FAM.9-12.8.2.7	Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.
FAM.9-12.8.5.1	Demonstrate professional skills in safe handling of knives, tools, and equipment.
FAM.9-12.8.5.2	Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.
FAM.9-12.8.5.3	Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques.
FAM.9-12.8.5.4	Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of variety of foods.
FAM.9-12.8.5.10	Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.
FAM.9-12.9.2	Apply risk management procedures to food safety, food testing, and sanitation.
FCSE.9-12.5.2.3	Manage use of supplies.
FCSE.9-12.8.2.5	Practice standard personal hygiene and wellness procedures.
FCSE.9-12.8.3	Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.
FCSE.9-12.8.3.1	Operate tools and equipment following safety procedures and OSHA requirements.
FCSE.9-12.8.3.2	Maintain tools and equipment following safety procedures and OSHA requirements.
FCSE.9-12.8.5.1	Demonstrate professional skills in safe handling of knives, tools, and equipment.
FCSE.9-12.8.5.2	Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching,

	steaming, and baking using professional equipment and current technologies.
FCSE.9-12.8.5.3	Demonstrate knowledge of portion control and proper scaling and measurement techniques.
FCSE.9-12.8.5.4	Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
FCSE.9-12.8.5.10	Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.
TECH.K-12.1.7	Global Collaborator

Target 1

Identify ingredients, characteristics, and preparation methods for quick breads.

- Identify ingredients, characteristics, and preparation methods for quick breads.

Target 2

Identify ingredients, characteristics, and preparation methods for yeast breads.

- Identify ingredients, characteristics, and preparation methods for yeast breads.

Target 3

Prepare examples of quick and yeast breads.

- Prepare examples of quick and yeast breads.

Summative Assessment

Presentations

Portfolios

Production assignments

Projects

Unit Test

Formative Assessment and Performance Opportunities

Chapter review questions

Class Discussion

Class participation

Computer simulation activities

Exit Tickets

Homework

Internet activities

Section review questions

Self-Assessment

Teacher Directed Q&A

Teacher Observation of computer use

Workbook activities

Accommodations/Modifications

- Review measuring techniques.
- Provide measurement conversion cards.
- Pair students for baking activities

Unit Resources

Textbooks and Workbooks

Food for Today – textbook

Food for Today – student workbook

Food for Today – Re-teaching activities

Adventures in Food and Nutrition – textbook

Adventures in Food and Nutrition – student workbook

CD/DVD/VHS/TV

Exam view Pro CD-ROM

Food Network's Good Eats – Alton Brown

Food Network's Unwrapped – Marc Summers

Discovery Channel's The Colony: S2

Food Network's Ace of Cakes

Super-Size Me

Food Inc.

Ratatouille

Magazines/Periodicals/Newsletters

Food Network Magazine

HGTV Magazine

Taste of Home Magazine

A Goldy Bear Culinary Mystery Series by Diane Mott Davidson

Miserly Moms: Living on One Income in a Two Income Economy - Jonni McCoy

Deceptively Delicious – Jessica Seinfeld

Double Delicious – Jessica Seinfeld

Where's Mom Now That I Need Her: Surviving Away From Home - Betty Rae Frandsen,

Internet

www.google.com

www.bankrate.com

www.choosemyplate.gov

www.cdc.gov

www.myfitnesspal.com

www.prezi.com

www.powtoons.com

www.voki.com

<https://sites.google.com/a/monroetwp.k12.nj.us/mrs-lolli-facs/>

www.googleclassroom.com

www.Food.com

<http://topsecretrecipes.com>

<https://www.bettycrocker.com/>

www.kidswithfoodallergies.org

<https://allergicliving.com/recipes>

www.foodallergiesrecipebox.com

www.wholesomebabyfood.momtastic.com

<http://jessicaseinfeld.com/recipes>