

# Unit 2: The Art of Baking

Content Area: **Family and Consumer Science**  
Course(s): **Advanced Foods**  
Time Period: **5 weeks**  
Length: **Weeks**  
Status: **Published**

## Unit Overview

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

## Transfer

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Students will be able to use their learning to:

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

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## Understandings

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Students will understand:

- Baking ingredients and their function.

- Appropriate equipment for baking.
- Safe, accurate procedures for preparing baked goods.
- Characteristics of shortened, unshortened and chiffon cakes.
- Characteristics of crystalline and noncrystalline candies.
- Identify six types of cookies.
- The principles of pastry preparation.
- Basic cake decorating techniques.
- How to prepare cakes, cookies, pies and candy.

### **Essential Questions**

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Students will keep considering:

- How to prepare baked products safely and accurately.
- How to decorate cakes and cookies.

### **Application of Knowledge and Skill**

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### **Students will know...**

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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 shortened and unshortened cakes.
- Basic cake decorating techniques.
- Proper preparation techniques in producing cakes, cookies, pies and candies.
- The difference between crystalline and noncrystalline candies.
- the difference between sweet and savory pies.
- the different types of cookies.

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### **Students will be skilled at...**

Students will be skilled at:

- Choosing baking ingredients and their functions.
- Choosing appropriate equipment for baking.
- Following safe, accurate procedures for preparing baked products.
- Knowing the difference between shortened and unshortened cakes.
- Knowing the difference between sweet and savory pies.
- Knowing the difference between crystalline and noncrystalline candies.
- Cake decorating techniques.
- Knowing the different types of cookies.

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### **Academic Vocabulary**

shortened cakes	pastry	crystalline candy
unshortened cakes	shell	sugar syrup
chiffon cakes	lattice	
conventional method	docking	
quick mix method	noncrystalline candy	

## **Target 2**

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Select appropriate equipment for baking.

## **Target 1**

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Identify ingredients, characteristics and preparation methods for shortened, unshortened and chiffon cakes.

## **Target 5**

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Prepare examples of cakes, pies, candy and cookies.

- Prepare examples of shortened ,unshortened and chiffon cakes.
- Prepare examples of sweet and savory pies.
- Prepare examples of crystallines and noncrystalline candies.
- Prepare examples of the different types of cookies.

## **Summative Assessment**

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Presentations

Production assignments/ labs

Projects

Unit test

## **Formative Assessment and Performance Opportunities**

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Chapter review questions

Class discussion

Class participation

Exit ticket

Homework

Self-Assessment

Teacher Q & A

Teacher Observation

Workbook activities

## **Accommodations/Modifications**

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- Post baking tips in each kitchen with simplified instructions for baking
- Label ingredients with name and purpose to increase exposure to baking concepts.

## **Unit Resources**

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*Guide to Good Food* - textbook

*Guide To Good Food* - student workbook

*Guide To Good Food* - re-teaching activities

### **CD/DVD/VHS/TV**

Food Network's Good Eats - Alton Brown

Food Network's Unwrapped - Marc Summers

Food Network's Ace of Cakes

Super Size Me

Internet

[www.google.com](http://www.google.com)

[www.food.com](http://www.food.com)

<http://www.bettycrocker.com>