

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

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

Transfer

Students will be able to 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 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

Students will keep considering:

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

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 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.

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.

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

Select appropriate equipment for baking.

Target 1

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

Target 5

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

Presentations

Production assignments/ labs

Projects

Unit test

Formative Assessment and Performance Opportunities

Chapter review questions

Class discussion

Class participation

Exit ticket

Homework

Self-Assessment

Teacher Q & A

Teacher Observation

Workbook activities

Accommodations/Modifications

- 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

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

www.food.com

<http://www.bettycrocker.com>