

# Unit: 12 The Art of Baking

Content Area: **Family and Consumer Science**  
Course(s): **Single Survival**  
Time Period: **4 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 independently use their learning to:

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

## 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 products.
- Characteristics of quick breads.
- Characteristics of yeast breads.

-How to prepare quick and yeast breads.

## **Essential Questions**

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Students will keep considering:

-How to prepare baked products safely and accurately.

## **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 quick breads and yeast breads
- Proper preparation techniques in producing quick and yeast breads.

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

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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**

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### **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**

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Students will demonstrate knowledge of baking ingredients and techniques.

- Students will demonstrate knowledge of baking ingredients and techniques.

TECH.K-12.1.1	Empowered Learner
TECH.K-12.1.2	Digital Citizen
TECH.K-12.1.3	Knowledge Constructor
TECH.K-12.1.4	Innovative Designer
TECH.K-12.1.5	Computational Thinker
TECH.K-12.1.6	Creative Communicator
TECH.K-12.1.7	Global Collaborator
CRP.K-12.CRP1	Act as a responsible and contributing citizen and employee.
CRP.K-12.CRP2	Apply appropriate academic and technical skills.
CRP.K-12.CRP4	Communicate clearly and effectively and with reason.
CRP.K-12.CRP7	Employ valid and reliable research strategies.
CRP.K-12.CRP8	Utilize critical thinking to make sense of problems and persevere in solving them.
CRP.K-12.CRP11	Use technology to enhance productivity.
CRP.K-12.CRP12	Work productively in teams while using cultural global competence.
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.
HOSP.9-12.9.4.12.I.(1).1	Use basic reading, writing, and mathematical skills to provide food production and services to ensure a positive guest/customer experience.
HOSP.9-12.9.4.12.I.(1).3	Demonstrate listening, writing, and speaking skills to enhance guest/customer satisfaction.
HOSP.9-12.9.4.12.I.(1).8	Demonstrate knowledge of safety and sanitation procedures used in this industry and apply these procedures to maintain safe environments.
HOSP.9-12.9.4.12.I.12	Use correct grammar, punctuation, and terminology to write and edit documents.
HOSP.9-12.9.4.12.I.17	Listen to and speak with diverse individuals to enhance communication skills.

## **Target 1**

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Identify baking ingredients and their function.

- Identify baking ingredients and their function.

## **Target 2**

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Select appropriate equipment for baking.

- Select appropriate equipment for baking.

## **Target 3**

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Demonstrate safe, accurate procedures for preparing baked products.

- Demonstrate safe, accurate procedures for preparing baked products.

## **Learning Goal 2**

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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.

TECH.K-12.1.1	Empowered Learner
TECH.K-12.1.2	Digital Citizen
TECH.K-12.1.3	Knowledge Constructor
TECH.K-12.1.4	Innovative Designer
TECH.K-12.1.5	Computational Thinker
TECH.K-12.1.6	Creative Communicator
TECH.K-12.1.7	Global Collaborator
CRP.K-12.CRP1	Act as a responsible and contributing citizen and employee.

CRP.K-12.CRP2	Apply appropriate academic and technical skills.
CRP.K-12.CRP4	Communicate clearly and effectively and with reason.
CRP.K-12.CRP7	Employ valid and reliable research strategies.
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.
HOSP.9-12.9.4.12.I.(1).1	Use basic reading, writing, and mathematical skills to provide food production and services to ensure a positive guest/customer experience.
HOSP.9-12.9.4.12.I.(1).3	Demonstrate listening, writing, and speaking skills to enhance guest/customer satisfaction.
HOSP.9-12.9.4.12.I.(1).8	Demonstrate knowledge of safety and sanitation procedures used in this industry and apply these procedures to maintain safe environments.
HOSP.9-12.9.4.12.I.12	Use correct grammar, punctuation, and terminology to write and edit documents.
HOSP.9-12.9.4.12.I.17	Listen to and speak with diverse individuals to enhance communication skills.

## **Target 1**

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

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

## **Target 2**

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

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

## **Target 3**

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Prepare examples of quick and yeast breads.

- Prepare examples of quick and yeast breads.

## **Proficiency Scale**

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### **Summative Assessment**

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Presentations

Portfolios

Production assignments

Projects

Unit Test

### **Formative Assessment and Performance Opportunities**

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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**

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

## **Unit Resources**

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### **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](http://www.google.com)

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

[www.choosemyplate.gov](http://www.choosemyplate.gov)

[www.cdc.gov](http://www.cdc.gov)

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

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

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

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

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

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

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

<http://topsecretrecipes.com>

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

[www.kidswithfoodallergies.org](http://www.kidswithfoodallergies.org)

<https://allergicliving.com/recipes>

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

[www.wholesomebabyfood.momtastic.com](http://www.wholesomebabyfood.momtastic.com)

<http://jessicaseinfeld.com/recipes>