Unit 5: Advanced Yeast Breads

Content Area: **Art**
Course(s):
Time Period: **MP4**
Length: **10 days**
Status: **Published**

Targeted Standards

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).2	Use knowledge of cultures and information from geographical studies to guide guest/customer service decisions.
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).7	Evaluate companies' standard operating procedures related to food and beverage production and guest services to understand how they help ensure the provision of quality products and services.
HOSP.9-12.9.4.12.I.(1).9	Demonstrate knowledge of ethical and legal responsibilities for guest/customer and employee conduct and explain their role in maintaining high quality standards in the industry.
HOSP.9-12.9.4.12.I.8	Select and employ appropriate reading and communication strategies to learn and use technical concepts and vocabulary in practice.
HOSP.9-12.9.4.12.I.15	Apply active listening skills to obtain and clarify information.
HOSP.9-12.9.4.12.I.39	Demonstrate knowledge of personal and jobsite safety rules and regulations to maintain safe and healthful working conditions and environments.

Rationale

This unit builds on foundational baking knowledge to deepen students' understanding of the science and artistry behind yeast-leavened products. This unit provides students with the opportunity to explore complex fermentation techniques, enriched and lean doughs, and shaping methods. By working with a variety of yeast bread types students gain hands-on experience that reinforces their understanding of ingredient function and fermentation control, and develop confidence in producing consistent, high-quality baked goods.

Essential Questions

Content Specific	Skills Specific
• How do professional bakers control fermentation time, temperature, and environment to achieve consistent bread	• How can bakers assess dough readiness during proofing, fermentation, and baking?

quality? • Why are shaping and scoring techniques important in the production of artisan breads? • How do cultural traditions and regional ingredients influence the characteristics of advanced yeast breads around the world?	• How does precision in measurement and scaling contribute to successful and consistent bread production? • What troubleshooting strategies can bakers use when dough does not rise, collapses, or bakes unevenly? • How can professional presentation (scoring, crust color, crumb texture) elevate bread products for industry standards?

Spiraling for Mastery

Content or Skill for this Unit	Spiral Focus from Previous Unit
• Mixing methods • 12 steps of production for yeast breads • Working with rich dough	• Dough shaping • proofing

Career Readiness, Life Literacies, and Key Skills

Please tag the appropriate **2020 NJSLS-CLKS** standards that align with the grade band and content/skills of this unit. This is done by clicking "actions" and then "add standards".

9.4.12.CI.2	Identify career pathways that highlight personal talents, skills, and abilities (e.g., 1.4.12prof.CR2b, 2.2.12.LF.8).
9.4.12.CI.3	Investigate new challenges and opportunities for personal growth, advancement, and transition (e.g., 2.1.12.PGD.1).

Interdisciplinary Connections

How does this unit connect to standards in other disciplines? Add the appropriate **NJ SLS** here, keeping grade bands in mind. This is done by clicking "actions" and then "add standards".

N.Q.A.1	Use units as a way to understand problems and to guide the solution of multi-step problems; choose and interpret units consistently in formulas; choose and interpret the scale and the origin in graphs and data displays.
N.Q.A.3	Choose a level of accuracy appropriate to limitations on measurement when reporting quantities.

S.MD.B.7	Analyze decisions and strategies using probability concepts (e.g., product testing, medical testing, pulling a hockey goalie at the end of a game).