

Baking Skills

Content Area: **21st Century Life & Careers**
Course(s): **Generic Course**
Time Period: **Marking Period 2**
Length: **8 Weeks**
Status: **Published**

Unit Introduction

Standards

HOSP.9-12.9.4.12.I.1	Demonstrate language arts knowledge and skills required to pursue the full range of postsecondary education and career opportunities.
HOSP.9-12.9.4.12.I.3	Demonstrate science knowledge and skills required to pursue the full range of postsecondary education and career opportunities.
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.11	Evaluate and use information resources to accomplish specific occupational tasks.
HOSP.9-12.9.4.12.I.45	Maintain safe and healthful working conditions and environments in this cluster to promote well-being.
HOSP.9-12.9.4.12.I.56	Employ teamwork skills to achieve collective goals and use team members' talents effectively.

Essential Questions

What factors affect the quality of a quick bread?

Why are different methods of mixing quick breads used?

What are the different types of leavening agents?

What are the different types of cookies?

Why do some cookies spread out too much in the oven?

Why are the textures of some cookies different?

What contributes to a flakey pie crust?

Why does the temperature of the shortening affect the outcome of a pie crust?

How does yeast work to make dough rise?

How is a yeast bread different from a quick bread?

Content / Skills

Understand and demonstrate the utensils/tools used in baking

Students will compare store bought cookies to home made cookies nutritionally and economically

Practice the principals and techniques that apply to making cookies

Practice the principles that apply to preparing, baking and storing quick breads

Practice the principals that apply to preparing yeast dough recipes and baking yeast breads

Prepare quick breads using various mixing methods Students will understand the difference between quick breads and yeast breads

Demonstrate an understanding of the science of leavening agents.

Compare the economical advantage of preparing rather than purchasing quick breads

Students will understand the science involved in creating a flaky pastry

Practice the technique to prepare and bake a flaky pastry crust