


Baking and Pastry

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September 2020

Content	Skills	Learning Targets	Assessment	Resources & Technology
<p>CEQ:</p> <ul style="list-style-type: none"> WHAT ARE THE PREPARATION TECHNIQUES, SKILLS AND PRINCIPLES USED IN BAKING? <p>STMA National Standards 13.5 13.5.1 13.5.2 13.5.3 13.5.5 13.5.7 14.4.1 Minnesota State Frameworks MFFP 1.2</p> <p>UEQ:</p> <ul style="list-style-type: none"> <i>How can food-borne illnesses be prevented?</i> <i>What are the elements of personal and kitchen cleanliness?</i> <i>How can accidents be prevented in the kitchen?</i> 		<p>Course Learning Targets:</p> <p>8.2.7 - I will use safe food handling practices to prevent cross contamination while preparing my recipe.</p> <p>9.2.5 - I can demonstrate proper techniques for hand washing, hygiene and kitchen sanitation.</p> <p>13.5 I will work to maintain a positive and respectful lab group environment.</p>		

<p>• <i>What are the first aid measures for common accidents in the home?</i></p> <p>A. Safety and Sanitation A1. Causes, symptoms and treatment of common food-borne illnesses. A2. Personal and kitchen cleanliness standards. A3. Kitchen safety practices. A4. First aid measures.</p> <p>MFFP 1.1 MFFP 1.2</p> <p><i>UEQ:</i></p> <p>• <i>How do you use and care for various kitchen utensils?</i></p> <p>• <i>What do the abbreviations and baking terms used in recipes mean?</i></p> <p>• <i>How do you measure liquid and dry ingredients used in recipes?</i></p> <p>• <i>How do you change the yield of a recipe?</i></p> <p>• <i>How do you select and store baked goods?</i></p>	<p>A. Safety and Sanitation</p> <p>A1. Identify and discuss causes, symptoms, and treatment of common food-borne illnesses. A2. Describe the important standards of personal and kitchen cleanliness. A3. Identify and use safety practices to prevent kitchen accidents. A4. Apply basic first aid measures in the event of an accident.</p>	<p>A. Safety and Sanitation</p> <p>A1. I can identify and discuss causes, symptoms, and treatments of common food-borne illnesses. A2. I can maintain a clean kitchen. A3. I know how to prevent kitchen accidents. A4. I can apply basic first aid measures in case of an accident.</p>	<p>A. Safety and Sanitation</p> <p>A1. Great Food Fight video with before and after viewing questions. Students also fill out Great Food Fight video worksheet and complete packet. A1. Kitchen Safety and Sanitation posters A2-A4. Ch. 2 Study Sheet</p>	<p>A. Safety and Sanitation</p> <p>A1. Great Food Fight video (13 min.) A2-A4. Guide to Good Food TE - Chapter 2 <u>Vocabulary:</u> foodborne illness contaminant microorganism bacteria toxin sanitation cross-contamination abdominal thrust</p>
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<p>• <i>What are the functions of ingredients in baked products?</i></p> <p>B. Kitchen Equipment, Measuring and Terminology B1. Small kitchen utensils and their functions, selection and care. B2. Measurement abbreviations and equivalents. B3. Recipe Yield B4. Proper measurement of dry and liquid ingredients. B5. Baking terminology.</p> <p>MFFP 2.1 MFFP 2.2 MFFP 2.3 MFFP 2.4 MFFP 2.5 MFFP 2.6</p>	<p>B. Kitchen Equipment, Measuring and Terminology B1. Identify various small kitchen utensils, their functions, use, selection and care. B2. Identify measurement abbreviations and equivalents for various measures. B3. Convert recipes to different yields. B4. Understand the proper way to measure different types of dry and liquid ingredients. B5. Understand terms used in baking.</p>	<p>B. Kitchen Equipment, Measuring and Terminology B1. I can identify various kitchen utensils and how they are used. B2. I can identify measurement abbreviations in recipes and use the correct measuring tool. B2. I can calculate equivalents for various measurements. B3. I can convert recipes to different yields. B4. I will use the proper measuring utensils for dry and liquid ingredients. B5. I will understand the various terms used in baking.</p>	<p>B. Kitchen Equipment, Measuring and Terminology B1. Ch. 3 Study Sheet B1. Equipment Bingo B1. Baking Equipment Scavenger Hunt B2. Substitutions activity B2. Measurement Packet B2. Measurement Quiz  B3. Recipe worksheet B3. Recipe reading Lab/Activity B3-B5. Ch. 3 and 4 Study Sheets</p> <p>CA = Kitchen Fundamentals Test - see shared folder</p>	<p>B. Kitchen Equipment, Measuring and Terminology B1. Guide to Good Food TE - Chapter 3 - Basic Skills and Equipment B2. Measuring Basics Handout on abbreviations, equivalents and measuring techniques. B2. Abbreviations worksheet and handout B3. How to Tackle a Recipe handout B2-B5. Guide to Good Food TE - Chapters 3 and 4 - Getting Started in the Kitchen B5. Kitchen Illiterates article</p> <p><u>Vocabulary:</u> whisk, stockinette, serrated blade, tang, French knife, colander, pitting, porcelain enamel, nonstick finish,</p>
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<p><i>UEQ:</i> <i>What are the functions of ingredients in baked products?</i> <i>How do you select baked goods?</i> <i>How do you properly store baked goods.</i></p> <p>C. Baking Basics C1. Functions of ingredients in baked goods. C2. Selection of baked goods. C3. Storage of baked goods.</p> <p><i>UEQ:</i> • <i>What are the functions of ingredient in cookies?</i> • <i>How do you create high-quality cookies?</i> • <i>What are the different types of cookies?</i></p> <p>D. Cookies D1. Principles of preparing cookies. D2. Mixing and baking methods D3. Characteristics of a</p>	<p>C. Baking Basics C1. Describe the functions of ingredients used in baked goods. C2. Describe how to select baked goods. C3. Describe how to store a variety of baked goods.</p> <p>D. Cookies D1. Identify and describe the principles in cookie preparation. D2. Identify and describe different mixing and</p>	<p>C. Baking Basics LTC1. I can identify and describe the functions of ingredients used in baked goods. LTC2. I can describe how to select baked goods. LTC3. I can describe how to store a variety of baked goods.</p> <p>D. Cookies LTD1. I can describe the principles in cookie preparation. LTD2. I can identify and describe the different</p>	<p>C. Baking Basics C1-C3. Baking Basics Study Guide worksheet C1-C3. Baking Basics PowerPoint Notes Handout C1-C3. Baking Basics Quiz</p> <p>D. Cookies D1-D4. <i>American Eats: Cookies</i> video with review sheet D1, D3. Cookie Handout and Study Guide</p>	<p>saucepan, pot, double boiler, pressure saucepan, springform pan, casserole</p> <p>C. Baking Basics C1. Baking Basics Handout C2. Baking Basics PowerPoint</p> <p>D. Cookies D1. Cookie Handout D2. Guide to Good Food - Chapter 26 - Cakes, Cookies, Pies and Candies D1-D3, D4. Baking Basics:</p>
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<p>high-quality cookie D4. 6 types of cookies</p> <p>FCS National Standards 8.5.10</p>	<p>baking methods. D3. Identify the characteristics of a high-quality cookie. D4. Identify, describe and give examples of the six different types of cookies.</p>	<p>mixing and baking methods. LTD3. I can identify the characteristics of a high-quality cookie. LTD4. I can identify, describe and give examples of the six types of cookies.</p>	<p>worksheet. D1- D2, D4. Cookie Video Worksheet D1, D3. Ch. 26 Act. C Cookies worksheet D3-D4. Drop Cookie Lab D3-D4. Brownie/Bar Cookie Lab D3-D4. Shaped, Molded, Pressed Lab D3-D4. Rolled and/or Refrigerator/Sliced Lab D2, D4. Cookie PowerPoint notes</p> <p>CA= 📄Cookie Test</p>	<p>Cookies DVD D2, D4. 📄Cookie PowerPoint notes D1-D4. <i>American Eats: Cookies</i> video</p>
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October 2020

Content	Skills	Learning Targets	Assessment	Resources & Technology
<p><i>UEQ:</i></p> <ul style="list-style-type: none"> • <i>What are the food science principles used in preparing quick breads?</i> • <i>What are the characteristics of a high-quality quick bread?</i> • <i>What are the different categories of quick breads based on their dough/batter?</i> 				

<p><i>•How do you prepare a variety of quick breads?</i></p> <p>D. Quick Breads D1. Principles of preparing quick breads. D2. Characteristics of a high-quality quick bread. D3. Different categories of quick breads. D4. Preparation of different types of quick breads.</p> <p>FCS National Standards 8.5.10</p> <p><i>UEQ:</i> • <i>How does gluten development and the interaction of ingredients apply to cakes?</i> • <i>What are the different</i></p>	<p>D. Quick Breads D1. Identify and practice the principles of quick bread preparation. D2. Identify characteristics of a high-quality quick bread. D3. Identify and describe the categories of quick breads. D4. Describe the preparation for the different types of quick breads. D5. Compare and analyze quick breads made to the "standard" for that item.</p>	<p>D. Quick Breads LT1. I can identify and practice the principles of quick bread preparation. LT2. I can identify characteristics of a high-quality quick bread. LT3. I can identify and describe the categories of quick breads. LT4. I can describe the preparation for the different types of quick breads. LT5. I can compare and analyze quick breads made to the "standard" for that item.</p>	<p>D. Quick Breads D1-D2. Ch. 17 Act. C Characteristics of Quick Breads D1-D2, D4. Baking Basics: Quick Breads DVD video worksheet. D1-D2, D4. Grains of truth about Quick Breads handout and worksheet. D3. Quick Breads handout and notes worksheet. D3-D4. Bread Notes (including quick breads) D3. Quick Bread Recipe Search D4-D5. Pancake and Waffle Lab D4-D5. Muffin Demo and Lab (2 days) D4-D5. Biscuit Demo and Lab D4-D5. Scone Demo and Lab D4-D5. Popover, Waffles, Coffee Cake, Cream Puffs and Loaf Bread lab</p> <p>CA= 📄 Quick Bread Test</p>	<p>D. Quick Breads D1. Guide to Good Food - Chapter 17 - Breads D1-D2, D4. Baking Basics: Quick Breads DVD D3. Quick Breads Handout D3-D4. Bread Notes PowerPoint 📄</p> <p><u>Vocabulary:</u> batter dough leavening agent gluten</p>
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mixing methods and baking techniques used in cake preparation?

- *How do you prepare shortened and unshortened cakes?*

- *How do you prepare cheesecake?*

E. Cakes

E1. Gluten development and ingredient interaction in cakes.

E2. Mixing methods and baking techniques in cake preparation.

E3. Preparation of shortened and unshortened cakes.

E4. Preparation of cheesecake.

FCS National Standards
8.5.10

E. Cakes

E1. Identify and describe the different ingredients used in cakes

E2. Identify and describe the different mixing methods and baking techniques used in cake preparation.

E3. Identify differences between shortened and unshortened cakes.

E3. Prepare different kinds of shortened and unshortened cakes.

E4. Prepare different kinds of cheesecake.

E. Cakes

LTE1. I can identify and describe the different ingredients used in cakes.

LTE2. I can identify and describe the different mixing methods and baking techniques used in cake preparation.

LTE3. I can identify differences between shortened and unshortened cakes.

LTE4. I can prepare different kinds of shortened and unshortened cakes.

LTE5. I can prepare different kinds of cheesecake.

E. Cakes

E1, E3. Ch. 26 Act. A

Kinds of Cakes

E2. Ch. 26 Act. B

Preparing Cakes worksheet

E1-E3. "Cakes" handout

and worksheet

E1-E3. Cake Notes sheet to go with PP

E4. Cheesecake notes

E3. Shortened Cake Lab

E3 Cake decorating lab (if extra time)

E3. Unshortened Cake Lab

E4. Cheesecake Lab

CA= 📄 Cake Test

E. Cakes

E1. Guide to Good Food

TE: Chapter 26 - Cakes, Cookies, Pies, and Candies

E1-E3. "Cakes" handout

E1-E3. Cake notes 📄

E3. Cake decorating DVD

E4. Cheesecake notes 📄

Vocabulary:


shortened cake

unshortened cake

chiffon cake

sponge cake

November 2020

Content	Skills	Learning Targets	Assessment	Resources & Technology
<p><i>UEQ:</i></p> <ul style="list-style-type: none"> • How are the food science principles used in preparing yeast breads? • What are the functions of ingredients in yeast breads? • What are the different mixing methods in yeast breads? • What are the characteristics of a high-quality yeast bread? • How do you prepare a variety of yeast breads? <p>F. Yeast Breads</p> <p>F1. Food science principles and ingredient functions.</p> <p>F2. Mixing methods for yeast breads.</p> <p>F3. Characteristics of a high-quality yeast bread.</p> <p>F4. Preparation of a variety of yeast breads.</p> <p>FCS National Standards 8.5.10</p>	<p>F. Yeast Breads</p> <p>F1. Identify and describe food science principles and ingredient functions used in yeast breads.</p> <p>F2. Identify and describe the different mixing methods for yeast breads.</p> <p>F3. Identify characteristics of a high-quality yeast bread and use those characteristics to evaluate breads prepared in lab.</p> <p>F4. Prepare and bake yeast</p>	<p>F. Yeast Breads</p> <p>LT1. I can identify the principles and ingredient functions used in yeast breads.</p> <p>LT2. I can identify and describe the different mixing methods for yeast breads.</p> <p>LT3. I can identify characteristics of a high-quality yeast bread and use those to evaluate breads prepared in lab.</p> <p>LT4. I can prepare and</p>	<p>F. Yeast Breads</p> <p>F1, F3. Baking Basics: Yeast Bread DVD video worksheet</p> <p>F1-F3. Ch. 17 Act. D Yeast Breads</p> <p>F2-F3. "Yeast Breads" handout and worksheet.</p> <p>F1-F3. Yeast Bread PowerPoint Notes</p> <p>F1-F2. Chapter 17 Study Sheet</p> <p>F1-F4. Yeast Bread Recipe Search</p> <p>F3-F4. Yeast Bread Lab</p>	<p>F. Yeast Breads</p> <p>F1, F3. Baking Basics: Yeast Bread DVD</p> <p>F1-F3. Guide to Good Food TE: Ch.17 Breads</p> <p>F2-F3. "Yeast Breads" handout</p> <p>F1-F3. Yeast Bread PowerPoint </p> <p><u>Vocabulary:</u></p> <p>dough</p> <p>batter</p> <p>fermentation</p> <p>gluten</p>

<p><i>UEQ:</i></p> <ul style="list-style-type: none"> • How does gluten development and ingredient interaction apply to pies and pastry? • What are the characteristics of high-quality pies and pastry? • How do you prepare a variety of pies and pastry? <p>G. Pies and Pastry</p> <p>G1. Gluten development and ingredient interaction in pies and pastry.</p> <p>G2. Characteristics of a high-quality pie and pastry.</p> <p>G3. Preparation of several different types of pies and pastry.</p> <p>FCS National Standards 8.5.10</p> <p><i>UEQ:</i></p> <ul style="list-style-type: none"> • What are the food sciences principles in candy making? • How are microwaves used in making candy? 	<p>bread.</p> <p>G. Pies and Pastry</p> <p>G1. Identify gluten development and ingredient functions in pies and pastry.</p> <p>G2. Identify characteristics of a high-quality pie and pastry.</p> <p>G3. Prepare and analyze different types of pies and pastry.</p>	<p>bake yeast breads.</p> <p>G. Pies and Pastry</p> <p>LTG1. I can identify how gluten is developed and how ingredient functions in pies and pastry.</p> <p>LTG2. I can identify characteristics of a high-quality pie and pastry.</p> <p>LTG3. I can prepare and analyze different types of pies and pastry.</p>	<p>F3-F4. Calzone Lab</p> <p>CA= 📄 Yeast Bread Test</p> <p>G. Pies and Pastry</p> <p>G1-G3. Pies video worksheet</p> <p>G1, G3. Ch. 26 Act. E Pastry Preparation worksheet</p> <p>G2. Ch. 26 Act. D Pie Filling worksheet</p> <p>G1-G2. Pie and Pastry Handout and worksheet.</p> <p>G1-G2. Pie and Pastry PowerPoint notes</p> <p>G2. Pie crust demo and/or Pastry crispy lab</p> <p>G2-G3. Cream Pie Demo and Pie Lab</p> <p>G2-G3. Chicken Pot Pie Lab</p>	<p>G. Pies and Pastry</p> <p>G1-G3. Guide to Good Food TE: Chapter 26 - Cakes, Cookies, Pies and Candies</p> <p>G1-G3. Baking Basics: Pies DVD</p> <p>G1-G2. Pie and Pastry Handout</p> <p>G1-G2. Pie and Pastry PowerPoint 📄</p>
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<ul style="list-style-type: none"> • <i>What are the characteristics of high quality candy?</i> • <i>How do you prepare different kinds of candy?</i> <p>H. Candy (optional unit) H1. Food science principles used in candy making. H2. Use of microwave in candy making. H3. Characteristics of high quality candy. H4. Preparation of crystalline vs. noncrystalline candy.</p> <p>FCS National Standards 8.5.10</p>	<p>H. Candy (optional unit) H1. Identify principles used in candy making H2. Use microwave to make candy. H3. Identify characteristics of high quality candy. H4. Prepare crystalline vs. noncrystalline candy</p>	<p>H. Candy (optional unit) LTH1. I can identify principles used in candy making. LTH2. I can identify characteristics of high quality candy. LTH3. I can prepare crystalline vs. noncrystalline candy.</p>	<p>G2-G3. Pastry Lab</p> <p>CA = 📖 Pies and Pastry Test</p> <p>H. Candy (optional unit) H1, H3. Ch. 26 Act. F Candy worksheet H2. Candy notes H2, H4. Candy Lab H1, H3-H4. Candy video movie review H1, H3-H4. Chocolate video movie review H2, H4. Optional chocolate lab</p> <p>CA = Candy Test</p>	<p>H. Candy (optional unit) H1. Guide to Good Food TE: Ch. 26 Cakes, Cookies, Pies and Candies H2. Candy notes PowerPoint H1, H3, H4. Candy video</p> <p>H1, H3, H4 Chocolate video</p> <p><u>Vocabulary:</u> noncrystalline candy crystalline candy sugar syrup</p>
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