

Cover Sheet - Planned Course Overview

- A. Planned Course Title: World of Baking Course Number: F723
- B. Grade level: 9-12 Level/Track: Elective
- C. Board Approval Date: 8/1/2013
- D. Instructional Time:
1. Length of course in weeks: 18 weeks
  2. Number of class periods per week: 5
  3. Length of class periods: 42 minutes
  4. Total clock hours/credit for the course: 0.5 credit

- E. List of the units of study within the course and estimated number of class periods or weeks allotted to each:

<u>Unit</u>	<u>Estimated Time</u>
Nutrition	1 week
Kitchen Safety	1 week
Food Safety & Sanitation	1 week
Smart Food Shopping	1 week
Meal Planning & Food Choices	1 week
Food Skills and Preparation	2 weeks
Basics of Baking	2 weeks
Pies/Pastries	2 weeks
Cakes	2 weeks
Breads	2 weeks
Cookies	2 weeks
Food Technology	1 week

- F. The texts or major resources for the course:

Title: Food For Today  
Author: Helen Kowtaluk  
Publisher: Glencoe/McGraw-Hill  
Copyright: 2006

Title: Guide to Good Food  
Author: Velda Largen & Deborah Bence  
Publisher: The Goodheart-Wilcox Company, Inc.  
Copyright: 2010

Title: The Culinary Professional  
Author: John Draz & Christopher Koetke  
Publisher: The Goodheart-Wilcox Company, Inc.  
Copyright: 2010

- G. Special Notes:  
After basic skills are learned in each baking category, traditional food dishes that incorporate these skills are prepared in cooking labs.
- H. Names of the committee members who developed the planned course:  
Alice Keim & Linda Deurer