

| Planned Course: World of Baking | | Course Number: F723 | Department: Family & Consumer Sciences |
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| Unit: Cakes | | Grade Level: 9-12 | |
| Estimated Time: 2 weeks | | Level/Track: Elective | Date Approved: 8/1/2013 |
| PA Academic Standards | Core Concepts (in question format) • Skills/Knowledge | Activities/Strategies/Study Skills (identify some activities as remedial or enrichment activities) | Assessments (include types and topics) |

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| <p>11.1.12 Financial and Resource Management</p> <p>F. Apply effective consumer strategies to compare and contrast the selection of goods.</p> <p>11.2.12 Balancing Family, Work, and Community Responsibility</p> <p>A. Justify solutions developed by using practical reasoning skills.</p> <p>E. Identify an emerging technology that is designed to do the work of the family and evaluate the impact of its use on individuals, families and communities.</p> <p>11.3.12 Food Science and Nutrition</p> <p>A. Analyze how food engineering and technology trends will influence the</p> | <p>► How does one identify, compare and use the correct methods in preparing cakes/frostings?</p> <ul style="list-style-type: none"> • Students will be able to identify different kinds of cakes and frostings. • Students will use correct methods for preparing cakes and frostings. • Students will store cakes properly. • Students will use the microwave oven for baking cakes. • Students will compare various forms of cakes as a consumer: <ul style="list-style-type: none"> - frozen - bakery - box mix - from scratch • Students will analyze | <ul style="list-style-type: none"> - Teachers power point and notes on cakes and frostings - Teacher demonstrations of cakes and how to frost and decorate - Student demonstrations of cake decorating - Worksheets and Articles: “Cake Close-up” “Additives/Preservatives” “Ingredient Statement” “Successful Cheesecakes” “Frosting & Filling a Cake” “Cakes & Cultures” - Study guide on cakes and frostings - Lab Experience in cakes and frostings - Newspaper/magazine recipe search for cakes/frostings - Bakery Chef guest speaker - Consumer comparison chart of cakes: store, mix, scratch - Consumer math activity – cost analysis of store, mix, scratch - Nutritional analysis of cake types | <ul style="list-style-type: none"> • Teacher observation looking for content comprehension and application • Graded study guide notes • Class participation in discussions on cakes/frostings, assembly, and industry standards • Lab participation in cakes and frostings • Lab product outcome of properly prepared, iced and decorated cake • Graded worksheets and articles on Cakes & Frostings • Demonstrations of how to ice a cake correctly (tools and methods) • Rubric of Industry Standards • Consumer comparisons of cakes: store, mix, scratch • Student critiques of their product outcomes based on industry standards • Test on cakes and |
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| <p>food supply.</p> <p>B. Evaluate the role of government agencies in safeguarding our food supply (e.g., USDA, FDA, EPA, and CDC).</p> <p>C. Evaluate sources of food and nutrition information.</p> <p>D. Critique diet modifications for their ability to improve nutritionally related health conditions (e.g., diabetes, lactose-intolerance, and iron deficiency).</p> <p>E. Analyze the breakdown of foods, absorption of nutrients and their conversion to energy by the body.</p> <p>G. Analyze the relevance of scientific principles to food processing, preparation and packaging.</p> | <p>cakes for their nutritional/non-nutritional components.</p> | | <p>frostings and the correct methods of preparation</p> <ul style="list-style-type: none"> • Nutrition in Cakes project • Scorecard and problem solvers on cakes |
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