

Planned Course: World of Baking		Course Number: F723	Department: Family & Consumer Sciences
Unit: Cookies		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)

<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>C. Analyze teamwork and leadership skills.</p> <p>E. Assess the availability of 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>C. Evaluate sources of food</p>	<p>► How does one identify, prepare, and store different kinds of cookies properly?</p> <ul style="list-style-type: none"> • Students will identify the 6 different categories of cookies and their nutritional components. • Students will use the correct methods for preparing each of the six types of cookies. • Students will use various types of cookie making equipment and store cookies properly according to their category. • Students will complete a nutrition consumer analysis on cookies: <ul style="list-style-type: none"> - from scratch - frozen - bakery - store packages - mix 	<ul style="list-style-type: none"> - Teacher made power point with notes and study guides on cookies - Teacher demonstration on preparation of specialty cookies - Student demonstration of correct food preparation methods - Worksheets: “Cookie Crazy,” “Problem Solvers,” “Scorecards” - Video: Cookies - Study guide on cookies - Laboratory experience in baking the 6 classes of cookies - Nutrients in cookie ingredients chart - Technology in baking equipment materials – microwave, silicone - Review of food safety - Nutrition graph for nutrients in certain cookies - Recipe cookbook assignment of cookies - Taste comparison and cost analysis class project on cookies: store bought vs. ready made vs. scratch 	<ul style="list-style-type: none"> • Class participation during teacher demonstrations and discussion on cookies, culture and history and holidays • Teacher observation of student participation looking for unit content application • Lab participation using the correct tools and methods for cookie preparation • Lab product outcome analyzing product outcome via industry standards • Graded study guides and worksheets on cookies • Demonstration of cookies using a rubric for correct methods of preparation and outcome • Video question sheets on cookies • Nutritional components journal on cookies • Evaluation chart of cookies based on industry standards • Continuation of cookbook
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<p>and nutrition information.</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>	<ul style="list-style-type: none"> • Students will create a cost analysis of brand name cookies. • Students will create a healthful eating plan. 	<ul style="list-style-type: none"> - Personal eating plan activity and incorporating cookies safely into your MyPlate food plan for eating - Cultural cookie research assignment 	<p>assessment looking for cookie entries</p> <ul style="list-style-type: none"> • Summary of consumer comparison and taste analysis of store/ready-made/scratch cookies • Summary of nutritional components of cookies and how to add some nutritional value to them • Cultural cookie presentation
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