


Planned Course: World of Baking	Course Number: F723	Department: Family & Consumer Sciences
Unit: Food Skills and Preparation	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>D. Evaluate the role of consumer rights and responsibilities in the resolution of a consumer problem through the practical reasoning process.</p> <p>11.2.12 Balancing Family, Work, and Community Responsibility</p> <p>A. Justify solutions developed by using practical reasoning skills.</p> <p>11.3.12 Food Science and Nutrition</p> <p>C. Evaluate sources of food and nutrition information.</p>	<p>► Why is it important and advantageous to know and use the proper kitchen tools and techniques correctly?</p> <ul style="list-style-type: none"> • Students will be able to identify a variety of food preparation tools. • Students will demonstrate knowledge of how to properly use utensils and equipment. • Students will be able to recognize quality characteristics in kitchen tools. • Students will be able to evaluate and use recipes successfully. • Students will be able to use basic cooking tools and techniques correctly. • Students will be able to choose the proper 	<ul style="list-style-type: none"> - Teacher power point and Study guide on “Tools, Terms and Techniques” - Search and find activity - Knife notes - Knife demonstration - Worksheet: “Know your Knives” - Cooking equipment catalog assignment (consumer) - Discussion/evaluation raw materials used in making cookware (E) - Selection, care and maintenance assignment - Group tool research and presentations - Cookbook recipe and tools assignment - Worksheets include (but not limited to): “Know Your Tools”, “Know Your knives”, “Tools of the Trade” - Essay article for magazine on using the right tool - Term Bingo (R) - Swat It-review game - Concentration/Memory game with flash cards - Running Pictionary 	<ul style="list-style-type: none"> • Graded student notes on terms, kitchen tools and their usage • Consumer comparisons chart • Class presentations and discussion on tools and tool usages • Teacher observation for student selection and usage of the correct tools in food preparation • Graded cookbook • Homework on kitchen tools, usage and care • Essay rubric • Graded worksheets on tools, knives, and equipment • Quiz on Tools, Terms and Techniques • Teacher observation of student participation, looking for content application
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	<p>cooking methods in relation to specific recipes.</p> <ul style="list-style-type: none"> • Students will use basic management principles while working in the kitchen. • Students will practice conserving natural resources when preparing foods. 	<ul style="list-style-type: none"> - Worksheets: “What’s in a Recipe?,” “Preparation Passwords,” “Decoding Recipes,” “Using Your Measuring Skills” - Cooking methods discussion - Demonstrations: <ol style="list-style-type: none"> 1) use of oven 2) use of mixer 3) knives 4) various terms, tools and appliances as per recipe requirement 	