


Planned Course: World of Baking		Course Number: F723	Department: Family & Consumer Sciences
Unit: Basics of Baking		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>11.3.12 Food Science and Nutrition</p> <p>A. Analyze how food engineering and technology trends will influence the 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>G. Analyze the relevance of scientific principles to food processing, preparation and packaging.</p> <p>11.1.12 Financial and Resource Management</p> <p>F. Compare and contrast the selection of goods and services by applying effective consumer strategies.</p>	<p>▶ How can one be a successful baker utilizing the principles of baking?</p> <ul style="list-style-type: none"> • Students will recognize the roles that ingredients play in baking. • Students will use the proper methods for baking different products. • Students will select the proper pans and prepare them correctly. • Students will identify and use cooking vocabulary terms to understand and complete a recipe. • Students will understand how to lighten up your baking. 	<ul style="list-style-type: none"> - Teacher power point, study guides and class notes on the principles of baking - Textbook readings on ingredients and their functions in the baking process - Ongoing cooking terms vocabulary list - Definitions: “Basic Baking Ingredients” - Consumer pricing worksheet on pans and bake ware - Lab experience - The Science of Baking Activity - Demonstrations on: <ul style="list-style-type: none"> 1) types of flours 2) sweeteners in baking 3) leavening agents - Consumer activity on sweeteners: “How Sweet It Is” - Relay race “What Am I?” - Team test-review activity - “Find Someone Who”- ingredients & function match activity - Worksheets and Articles: “Meet the Ingredients,” 	<ul style="list-style-type: none"> • Graded study guides on the principles of baking • Graded worksheets on ingredients and their functions • Lab evaluation forms for product outcome (group effort and personal effort) • Running cookbook evaluation • Consumer comparison on sweeteners • Fat reduction recipe • Student critique of pans and bake ware materials and their effects on product outcome • Mind maps • 5,4,3,2,1 Summary • Jingle/song/CD cover • Exit questions • Written/oral test on the principles of baking
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		<p>“Thinking It Through,” “Using Sweeteners in Baking,” “Storing Baked Goods,” “The Baker’s Pantry”</p> <ul style="list-style-type: none"> - 5,4,3,2,1 Summary Literacy Strategy on Nutrition fact sheet: “Reducing the Fat in Baked Goods” - “Functions of Ingredients” graphic organizer - Mind Maps on the Basics of Baking unit concepts - Review Bingo - Functions of Ingredients jingle/song/CD cover 	