

Planned Course: World of Baking		Course Number: F723	Department: Family & Consumer Sciences
Unit: Breads		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>A. Evaluate the impact of family resource management on the global community.</p> <p>F. Compare and contrast the selection of goods and services by applying effective consumer strategies.</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. 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>▶ How does one use the correct techniques for preparing quick and yeast breads?</p> <ul style="list-style-type: none"> • Students will identify and compare the similarities and differences between quick breads and yeast breads. • Students will use the correct techniques and equipment in preparing quick breads. • Students will use the correct techniques and equipment in preparing yeast breads. • Students will proof yeast in yeast bread recipes. • Students will practice the proper selection and storage of bread 	<ul style="list-style-type: none"> - Teacher’s power points on Quick and Yeast breads with study guides and class notes - Teacher demonstrations of the muffin method, biscuit method, proofing yeast and making various types of yeast breads - Student demonstration on Quick and Yeast bread methods - Worksheets on Quick breads and Yeast breads - Laboratory experience in making quick and yeast breads - Bread food science activities of leavening agents and reaction times, mixing methods on gluten development - Technology in the bread industry - Research: from fields to finished bread products - Additives/preservatives to extend shelf life assignment - Taste testing types of 	<ul style="list-style-type: none"> • Class participation in steps and methods used in preparing quick and yeast breads • Lab participation – correct usage and application of quick and yeast bread concepts • Lab product outcome of yeast or quick bread • Demonstration rubric of correct steps in bread preparation • Graded worksheets: “Yeast & Quick Bread Problem Solvers” • Question and Answer: Breads scorecard, determining problems with product outcome • Bread Home Baking Assignment of a Quick or Yeast bread • Worksheets: “Say Yes to Yeast Breads,” “Breads Brain Teasers,” “Bread Quiz,” “Biscuit Basics,” “Mixing Methods” • Food Science journal:
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<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>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>baking ingredients.</p> <ul style="list-style-type: none"> • Students will differentiate between various flours used in making breads. • Students will explore food science principles and how they relate to the ingredients and mixing methods used in bread making • Students will complete a consumer time and cost analysis: <ul style="list-style-type: none"> - bread from scratch - bread machine - store bought - frozen - box mix. • Students will incorporate breads into a healthful eating plan. 	<p>bread</p> <ul style="list-style-type: none"> - Cost comparisons: store bought, ready made, frozen, scratch - Video- Cooking basics: Yeast Breads, Quick Breads, Pizza - Video –Best of Muffins - Cost per serving chart of breads - Technology designed to do work of family discussion: i.e., bread machines, microwave ovens - Nutritional analysis of breads - Quick Bread mixing methods sort (R) - Sequencing activities for Yeast and Quick Breads (R) - Yeast Bread red light/green light - All-write Round Robin (R) 	<p>the effects of leavenings</p> <ul style="list-style-type: none"> • Projects – Bread Home Baking assignment of a quick or yeast bread, and bread production for school functions • Continue consumer evaluation form of store bought vs. ready made vs. scratch • Research rubric for technology in the kitchen • Rating scale of industry standards • Student critiques –using problem solver paper • Student participation and teacher observation looking for content, comprehension and application of bread making concepts • Graded study guides • Various exit questions • Written/oral test on quick and yeast breads: Their methods of preparation, differences and similarities
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