



# Bake Shop - Unit 2 - Decoration & Presentation

## Unit Focus

In Unit 2 of Bake Shop, students will explore the artistic side of baking. There will be a focus on presentation and appearance. Student will practice cakes, cake decorating, pies, pastries as well as plating with garnishes and accents.

## Stage 1: Desired Results - Key Understandings

Standard(s)	Transfer	
<p><b>Connecticut Goals and Standards</b>  <i>Family and Consumer Science: 12</i></p> <ul style="list-style-type: none"> <li>Integrate knowledge, skills, and practices required for careers in food production and services; 8.19</li> <li>Demonstrate food safety and sanitation procedures; 8.20</li> <li>Demonstrate selecting, using, and maintaining food production equipment; 8.21</li> </ul> <p><i>Family and Consumer Sciences (CTE)</i></p> <ul style="list-style-type: none"> <li>Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques. <i>FCS.C.E.22</i></li> <li>Demonstrate professional plating, garnishing, and food presentation techniques. <i>FCS.C.E.24</i></li> </ul> <p><b>Madison Public Schools Profile of a Graduate</b></p> <ul style="list-style-type: none"> <li>Design: Engaging in a process to refine a product for an intended audience and purpose. (POG.2.2)</li> <li>Product Creation: Effectively use a medium to communicate important information. (POG.3.2)</li> </ul>	<p><i>Students will be able to independently use their learning to...</i></p> <p><b>T1</b> Develop a product/solution that adheres to key parameters (e.g., cost, timeline, restrictions, available resources and audience).</p> <p><b>T2</b> Explore and hone techniques, skills, methods, and processes to create and innovate.</p>	
	<b>Meaning</b>	
	<b>Understanding(s)</b>	<b>Essential Question(s)</b>
	<p><i>Students will understand that...</i></p> <p><b>U1</b> The appearance, texture, and flavor of each component has an overall impact on the success of a dish.</p> <p><b>U2</b> The way food looks on the plate is what tempts our eyes and makes you want to taste it.</p>	<p><i>Students will keep considering...</i></p> <p><b>Q1</b> How do I make a prepared dish visually appealing?</p> <p><b>Q2</b> How can various procedures and techniques be combined in creating various high-quality baked goods?</p>
	<b>Acquisition of Knowledge and Skill</b>	
	<b>Knowledge</b>	<b>Skill(s)</b>
<p><i>Students will know...</i></p> <p><b>K1</b> Plating, garnishing, and presentation techniques</p> <p><b>K2</b> Types of cakes: High-fat, Low-fat, Chiffon, Genoise and flourless.</p> <p><b>K3</b> Egg whites whipping stages: Foamy, soft peaks, firm peaks and stiff peaks.</p>	<p><i>Students will be skilled at...</i></p> <p><b>S1</b> Design, prepare, and present a cake that is appealing.</p> <p><b>S2</b> Demonstrate plating and garnishing techniques to make a baked good appealing.</p> <p><b>S3</b> Demonstrate piping techniques to frost and decorate cakes.</p> <p><b>S4</b> Demonstrate pastry and pie crust techniques.</p> <p><b>S5</b> Demonstrate how to whip egg whites to a specific stage in meeting the needs of the given recipe (cakes, pies, cookies and/or frostings).</p>	