## Family & Consumer Sciences: Baking & Pastry Arts

Resources: no textbook; assorted handouts and teacher-produced materials

Adopted April 2018

Major Topics	Concepts	Time Daily classes 41 minutes/36 weeks	The students will know:	Skills	Assessment	Standard(s)
<ul> <li>Safety &amp; sanitation</li> <li>Reading recipes and terminology</li> <li>Kitchen math</li> <li>Common ingredients and their functions</li> <li>Scaling and measuring</li> <li>Preparation techniques and Baking methods</li> <li>Bakeshop equipment and tools</li> </ul>	Characteristics of foodborne pathogens  Safe food handling practices  Safe kitchen work habits	10 weeks	Identify characteristics of major foodborne illness pathogens, their role in causing illness, potentially hazardous foods and methods of prevention  Role of gluten development in the texture and final  Importance of precision in measurements  Function of ingredients and their impact on baked goods  Characteristics of a variety of flours  Recognize the accuracy of a recipe and correct where necessary	Demonstrate procedures for safe and secure storage of equipment and tools  Demonstrate food safety and sanitation procedures  Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups  Develop a time/work management plan for effective and timely combining of ingredients  Determine equivalents, substitutions and conversions of recipes	Safety & Sanitation exam (must be passed with 73% to work in kitchens)	PA FCS Academic Standards: 11.3.12.B  National Standards for Family & Consumer Sciences (Nat'l FCS Standards): 8.2.1 8.2.5 8.2.6 9.2.1 9.2.5 9.2.6

				To identify		
				ingredients and		
				_		
				understand their		
				function in baking.		
				Recognize		
				standards of		
				quality for baked		
				goods.		
				Expand and		
				reinforce		
				knowledge of		
				weights and		
				measure, recipe		
				conversion,		
				bakeshop		
				equipment, and		
				technical		
				vocabulary		
Topic	Concents		l — · · · · · · · · · · · · · · · · · ·			
•	Concepts	Time	The students will	Skills	Assessment	Standard(s)
-	Concepts		know	Skills		
Quick Breads	·	3 weeks	know Role of gluten		Formative and	PA FCS:
Quick Breads	Basic baking		know Role of gluten development in the	Describe the	Formative and summative	PA FCS: 11.3.12.A
Quick Breads  • Muffin Method	Basic baking ingredients and their		know Role of gluten	Describe the difference between	Formative and	PA FCS: 11.3.12.A 11.3.12.B
Quick Breads  • Muffin Method of Mixing	Basic baking		Role of gluten development in the texture and final	Describe the	Formative and summative	PA FCS: 11.3.12.A
Quick Breads  • Muffin Method of Mixing • Biscuit method	Basic baking ingredients and their functions/effects		Role of gluten development in the texture and final	Describe the difference between	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G
Quick Breads  • Muffin Method of Mixing • Biscuit method of mixing	Basic baking ingredients and their functions/effects  Alterations of		Role of gluten development in the texture and final Importance of precision in	Describe the difference between	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS:
Quick Breads  • Muffin Method of Mixing • Biscuit method of mixing • Creaming	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities		Role of gluten development in the texture and final	Describe the difference between batters and doughs	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1
Quick Breads  Muffin Method of Mixing Biscuit method of mixing Creaming method of	Basic baking ingredients and their functions/effects  Alterations of		Role of gluten development in the texture and final Importance of precision in measurements	Describe the difference between batters and doughs  Prepare baking	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2
Quick Breads  • Muffin Method of Mixing • Biscuit method of mixing • Creaming method of mixing	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities in baking recipes		Role of gluten development in the texture and final Importance of precision in measurements Function of	Describe the difference between batters and doughs  Prepare baking ingredients	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2 14.4.3
Quick Breads  Muffin Method of Mixing Biscuit method of mixing Creaming method of mixing mixing Griddle quick	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities in baking recipes  Baking techniques		Role of gluten development in the texture and final  Importance of precision in measurements  Function of ingredients and their	Describe the difference between batters and doughs  Prepare baking ingredients according to	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2
Quick Breads  • Muffin Method of Mixing • Biscuit method of mixing • Creaming method of mixing	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities in baking recipes		Role of gluten development in the texture and final Importance of precision in measurements Function of ingredients and their impact on baked	Describe the difference between batters and doughs  Prepare baking ingredients	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2 14.4.3
Quick Breads  Muffin Method of Mixing Biscuit method of mixing Creaming method of mixing mixing Griddle quick	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities in baking recipes  Baking techniques		Role of gluten development in the texture and final  Importance of precision in measurements  Function of ingredients and their	Describe the difference between batters and doughs  Prepare baking ingredients according to selected recipes	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2 14.4.3
Quick Breads  Muffin Method of Mixing Biscuit method of mixing Creaming method of mixing mixing Griddle quick	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities in baking recipes  Baking techniques		Role of gluten development in the texture and final Importance of precision in measurements Function of ingredients and their impact on baked	Describe the difference between batters and doughs  Prepare baking ingredients according to selected recipes  To identify	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2 14.4.3
Quick Breads  Muffin Method of Mixing Biscuit method of mixing Creaming method of mixing mixing Griddle quick	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities in baking recipes  Baking techniques		Role of gluten development in the texture and final Importance of precision in measurements Function of ingredients and their impact on baked goods	Describe the difference between batters and doughs  Prepare baking ingredients according to selected recipes  To identify ingredients and	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2 14.4.3
Quick Breads  Muffin Method of Mixing Biscuit method of mixing Creaming method of mixing mixing Griddle quick	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities in baking recipes  Baking techniques		Role of gluten development in the texture and final Importance of precision in measurements Function of ingredients and their impact on baked goods Biscuit method works	Describe the difference between batters and doughs  Prepare baking ingredients according to selected recipes  To identify ingredients and understand their	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2 14.4.3
Quick Breads  Muffin Method of Mixing Biscuit method of mixing Creaming method of mixing mixing Griddle quick	Basic baking ingredients and their functions/effects  Alterations of fat/sugar quantities in baking recipes  Baking techniques		Role of gluten development in the texture and final Importance of precision in measurements Function of ingredients and their impact on baked goods Biscuit method works for various	Describe the difference between batters and doughs  Prepare baking ingredients according to selected recipes  To identify ingredients and	Formative and summative	PA FCS: 11.3.12.A 11.3.12.B 11.3.12.G Nat'l FCS: 9.5.1 14.1.2 14.4.3

				standards of quality for baked goods.  Expand and reinforce knowledge of weights and measure, recipe conversion, bakeshop equipment, and technical vocabulary.  STEM related: science, math, technology, and life literacy (interpersonal skills, teamwork, problem solving, etc)		
Topic	Concepts	Time	The student will know	Skills	Assessment	Standard(s)
Pies and Tarts  • 1 and 2 crust	Basic baking ingredients and their	5 weeks	Role of gluten	Perform accurate measurements of	Formative and summarize	PA FCS: 11.3.12.C
pies	functions/effects		development in the	ingredients	assessments (test and	11.3.12.D
Tarts			texture and final	g. careries	quizzes, both formal	11.3.12.E
Handling rolling	Alterations of			To identify	and informal)	11.3.12.F
and shaping	fat/sugar quantities		Importance of	ingredients and	,	
<ul> <li>Fillings and</li> </ul>	in baking recipes		precision in	understand their	Vitamin & Mineral	Nat'l FCS:
assembly			measurements	function in baking.	project	8.5.14
<ul><li>Savory</li></ul>	Baking techniques		Forestian of			9.3.1
applications	and processes		Function of ingredients and their	Recognize	"My Plate" menu	9.3.3 9.3.4
			impact on baked	standards of	adaptation activity	9.3.5
			goods	quality for baked	adaptation activity	9.3.7
			0.000	goods.		9.4.4
						14.3.3

			Different types of			
			pies/sweet tart doughs	Evened and		
			and their uses	Expand and		
			and their uses	reinforce		
				knowledge of		
				weights and		
				measure, recipe		
				conversion,		
				bakeshop		
				equipment, and		
				technical		
				vocabulary.		
				Tocabaiai yi		
				Demonstrate the		
				ability to determine		
				the "doneness" in		
				baked goods		
				STEM related:		
				science, math,		
				technology, and life		
				literacy		
				(interpersonal skills,		
				teamwork, problem		
				solving, etc)		
Topic	Concepts	Time	The students will	Skills	Assessments	Standard(s)
			know:			
Yeast Breads and rolls		5 weeks		Explain the action or	Formative and	PA FCS:
	Heat transfer and the		How heat energy	yeast and other	summative	11.3.12.C
Mixing	cooking process		changes food	leavening agents in	assessments	11.3.12.D
procedures	Basic baking			batter and dough		11.3.12.E
	ingredients and their		How does the	mixtures		11.3.12.F
• Cool	functions/effects		interaction of		Food Labs w/rubrics	
fermentation			ingredients produce	Demonstrate the		Nat'l FCS:
	Alterations of		chemical changes in	ability to combine		8.4.2
Hard lean	fat/sugar quantities		food preparation	ingredients to		8.5.1
dough	in baking recipes			produce batters and		8.5.3
				doughs		8.5.4
						8.5.13

Soft medium	Baking techniques		Why it is important to	Demonstrate		
	and processes		follow order of	knowledge of		
dough	and processes		directions when	portion control and		
• Curant rich			preparing a recipe	proper scaling and		
Sweet rich			preparing a recipe	measurement		
dough			The pres and sons of			
			The pros and cons of	techniques		
Laminated			various bake-/cook-	T. 14		
dough			ware materials and	To identify		
			their ability to transfer	ingredients and		
			heat	understand their		
			How does yeast work	function in baking.		
				Recognize		
			Procedures for mixing	standards of		
			yeast dough	quality for baked		
				goods.		
			Storing bread/dough			
			for future use	Expand and		
				reinforce		
				knowledge of		
				weights and		
				measure, recipe		
				conversion,		
				bakeshop		
				equipment, and		
				technical		
				vocabulary.		
				STEM related:		
				science, math,		
				technology, and life		
				literacy (interpersonal skills,		
				teamwork, problem		
				solving, etc)		
Topics	Concepts	Time	The students will know:	Skills	Assessment	Standard(s)
Cookies and Brownies	Basic baking	3 weeks	Role of gluten	To identify	Formative and	PA FCS:
Section and Diomines	ingredients and their	c	development in the	•	summative	11.3.12.C
<ul><li>Mixing</li></ul>	functions/effects		texture and final	ingredients and	assessments	11.3.12.F
methods	Turictions/effects		texture and milar	understand their	ussessificities	11.3.12.f
methous	1			1		11.3.12.0

Types of cookies Handling, scaling and planning   Types of cookies  Types of cookies  Types of cookies  Types of cookies	Alterations of fat/sugar quantities in baking recipes  Baking techniques and processes		Importance of precision in measurements  Function of ingredients and their impact on baked goods  6 Types of cookies and their various mixing methods  Storage of cookie dough	function in baking.  Recognize standards of quality for baked goods.  Expand and reinforce knowledge of weights and measure, recipe conversion, bakeshop equipment, and technical vocabulary.	Gingerbread House project/Contest  Food Lab w/ Rubrics	Nat'l FCS: 8.5.10 8.5.12
Topic	Concepts	Time	The students will know:	Skills	Assessment	Standard(s)
Mixing methods     Planning and baking     Icing and Frosting     Basic decorating	Proper measurement and knowledge of portion control	5 weeks	How does the interaction of ingredients produce chemical changes in food preparation	Predict the amount of time required for meal preparation and plan a schedule for meal preparation  To identify ingredients and understand their function in baking.  Recognize standards of quality for baked goods.  Expand and reinforce knowledge of weights and	Formative and summative assessments  Food Lab w/ Rubrics	PA FCS: 11.3.12.C 11.3.12.D 11.3.12.E 11.3.12.F Nat'l FCS: 8.5.2 8.5.5 8.5.6 8.5.7

		measure, recipe		
		conversion,		
		bakeshop		
		equipment, and		
		technical		
		vocabulary.		
		vocabalary.		
		STEM related:		
		science, math,		
		technology, and life		
		literacy		
		(interpersonal skills,		
		teamwork, problem		
Custards and Creams	2	solving, etc)  Demonstrate an	Formative and	PA FCS:
custarus and Creams	2 weeks		Formative and	
		understanding of	summative	11.3.12.C
Stirred vs.		dairy and egg	assessments	11.3.12.D
Baked		products as		11.3.12.E
		ingredients used in	_ , , , , , , ,	11.3.12.F
<ul> <li>Applications on</li> </ul>		baking	Food Labs w/rubrics	
baked goods				
		Apply cooking		Nat'l FCS:
		principles to prepare		8.5.3
		dairy and egg		9.7.5
		products used in		9.7.6
		recipes		
		To identify		
		ingredients and		
		understand their		
		function in baking.		
		Recognize		
		standards of		
		quality for baked		
		goods.		
		Expand and		
		reinforce		
		knowledge of		
		weights and		
		measure, recipe		
	L	ineasure, recipe	l	

Short Dough/Pastry elements  • Doughs-pate a choux, puff pastry, phyllo  • Meringues	2 weeks	Applications of each type of dough/pastry  Various meringues: American. Italian and Swiss	conversion, bakeshop equipment, and technical vocabulary.  To identify ingredients and understand their function in baking.  Recognize standards of quality for baked goods.  Expand and reinforce knowledge of weights and measure, recipe conversion, bakeshop equipment, and technical vocabulary.	Formative and summative assessments  Food Labs w/rubrics	PA FCS: 11.3.12.C 11.3.12.D 11.3.12.E 11.3.12.F Nat'l FCS: 8.5.3 8.5.4 8.5.10 8.5.12 9.7.5 9.7.6
Final project	1 week			5 hour practical: yeast bread, decorated and filled cake, pate a choux	PA FCS: 11.3.12.C 11.3.12.D 11.3.12.E 11.3.12.F Nat'l FCS: 8.2.5 8.3.1 8.3.6 8.5.3 8.5.4 8.5.10

			8.5.12
			14.1.2
			14.3.3
			14.4.2