

Baking Curriculum Map

Month	Standard/Learning Target	Program Materials/Resources	Vocabulary	Assessment	Writing
<i>September</i>	<p>Identify and apply the FDA's four steps of food safety.</p> <p>Identify common kitchen hazards and how to avoid them.</p> <p>Identify the use and location of common kitchen equipment.</p>	<p>Kitchen equipment, paper, writing tool, iPads.</p>	<p>Cross contamination, Hazard, FDA, Foodborne Illness, Meat Thermometer, Bacteria, Internal Temperature, 9 x 13 glass baking dish, mixing bowl, sauce pan, Rolling pin, Sheet pan, Cutting board, Hand mixer, Stock pot, Colander, Frying pan, Food processor, Oven mats, Cooling rack, Kitchen scale, Dish rack, Hand juicer, Can opener, oven mitts, Metal Spatula, Rubber spatula, Wooden spoon, Potato masher, Kitchen shears, Tongs, Ladle, Measuring cups, Measuring spoons, Whisk, Slotted spoon.</p>	<p>Observation, Written responses.</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Written responses to safety scenarios.</p> <p>Annotation of recipes.</p>

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<p><i>September</i></p>	<p>Demonstrate the three components of proper knife technique.</p>	<p>Chef's knives, Kitchen equipment, Groceries, Paper, Writing tool, iPads.</p>	<p>Chef's knife, Paring knife, Dice, Julienne, Mince.</p>	<p>Observation, Written Lab Report and Project Planning Sheet</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Written lab report to reflect on the project experience and suggest improvements to the recipe.</p> <p>Project planning sheet with summarization of key recipe steps.</p>
<p><i>September</i></p>	<p>Apply relevant food safety, kitchen safety and baking techniques to properly prepare homemade pastries, including quiches, tarts, fruit pies and holiday desserts.</p> <p>Identify the correct level of moisture for a pie crust or tart dough.</p> <p>Apply knowledge of pastry to roll out pie crust and assemble pies, including</p>	<p>Kitchen equipment, Baking equipment, Pie weights, Pie shields, Aluminum pie plates, Groceries, Paper, Writing tool, iPads.</p>	<p>Pastry, Quiche, flake, Pastry cutter, Set, Flute, Crimp, Lattice, Blind Bake, Custard, Shortening</p>	<p>Observation, Written Lab Report and Project Planning Sheet</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Written lab report to reflect on the project experience and suggest improvements to the recipe.</p> <p>Project planning sheet with summarization of key recipe steps.</p>

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	sealing, crimping and venting.				
<i>October</i>	<p>Apply relevant food safety, kitchen safety and baking techniques to properly prepare homemade quick breads.</p> <p>Describe the function of each of the chemical leaveners and their use in quick breads.</p> <p>Observe the effect of different chemical leaveners in a range of baked goods</p>	<p>Kitchen equipment, Baking equipment, Groceries, Biscuit cutters, Paper, Writing tool, iPads.</p>	<p>Baking powder, Baking soda, Cream of tartar, Quick bread, Scone, Biscuit, Muffin, Loaf, Chemical leavener, acid, base, alkaline.</p>	<p>Observation, Written Lab Report and Project Planning Sheet</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Written lab report to reflect on the project experience and suggest improvements to the recipe.</p> <p>Project planning sheet with summarization of key recipe steps.</p>
<i>December</i>	<p>Apply relevant food safety, kitchen safety and baking techniques to properly prepare homemade cookies and bars desserts.</p> <p>Roll out a cookie dough to the proper thickness.</p>	<p>Kitchen equipment, Baking equipment, Cookie tins, Cookie scoops, Groceries, Paper, Writing tool, iPads.</p>	<p>Glaze, royal icing, buttercream, consistency, creaming, blondie, bar, cookie, biscotti, shortbread, drop cookie, rolled cookie.</p>	<p>Observation, Written Lab Report and Project Planning Sheet</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Written lab report to reflect on the project experience and suggest improvements to the recipe.</p> <p>Project planning sheet with summarization of key recipe steps.</p>

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	<p>Apply knowledge of different food storage techniques to appropriately store cookie dough and baked cookies.</p> <p>Observe visual cues to assess when cookies are properly baked.</p>				
<i>January</i>	<p>Apply relevant food safety, kitchen safety and baking techniques to properly prepare homemade breads, rolls and flatbreads.</p> <p>Describe the function of ingredients and the role of gluten in yeast breads.</p> <p>Mix and knead dough by hand and mixer, using both traditional and wet-dough kneading methods.</p> <p>Identify when dough has reached each stage: developed,</p>	<p>Kitchen equipment, Baking equipment, Bread proofer, Bread lathe, Groceries, Paper, Writing tool, iPads.</p>	<p>Yeast, Knead, Proof, Rise, Second-Rise, gluten, glutenin, gliadin, fermentation, lathe, crumb, crust, texture, rise.</p>	<p>Observation, Written Lab Report and Project Planning Sheet</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Written lab report to reflect on the project experience and suggest improvements to the recipe.</p> <p>Project planning sheet with summarization of key recipe steps.</p>

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	<p>risen, proofed and baked.</p> <p>Assess a baked bread for crust, crumb, aroma, flavor and texture and observe the connections between technique, ingredients and the baked loaf.</p>				
<i>February/March</i>	<p>Apply relevant food safety, kitchen safety and baking techniques to properly prepare homemade cakes and cupcakes.</p> <p>Observe the effects of various flours in different types of cakes.</p> <p>Assemble and store finished cakes and cake components.</p> <p>Make a troubleshoot various basic buttercream frostings.</p>	<p>Kitchen equipment, Baking equipment, Decorating equipment, Cake boards, Offset spatulas, Groceries, Paper, Writing tool, iPads.</p>	<p>Crumb, layer, crumb-coat, level, piping, rosette, buttercream, Swiss meringue buttercream, Italian meringue buttercream.</p>	<p>Observation, Written Lab Report and Project Planning Sheet</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Written lab report to reflect on the project experience and suggest improvements to the recipe.</p> <p>Project planning sheet with summarization of key recipe steps.</p>

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	Utilize knowledge of a variety of decorating techniques to decorate and fill cakes and cupcakes.				
<i>April</i>	<p>Apply relevant food safety, kitchen safety and baking techniques to properly prepare puff, phyllo and choux pastries.</p> <p>Assess proper bake and doneness for laminated doughs.</p>	Kitchen equipment, Baking equipment, Groceries, Paper, Writing tool, iPads.	Puff pastry, phyllo pastry, choux pastry, lamination	<p>Observation, Written Lab Report and Project Planning Sheet</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Written lab report to reflect on the project experience and suggest improvements to the recipe.</p> <p>Project planning sheet with summarization of key recipe steps.</p>
<i>May</i>	<p>Apply relevant food safety, kitchen safety and baking techniques to properly prepare a variety of physically risen baked goods, such as macarons, meringues and pavlovas.</p> <p>Whip eggs whites properly to various stages, such as soft, stiff or firm peaks.</p>	Kitchen equipment, Baking equipment, Groceries, Paper, Writing tool, iPads.	Whip, Stiff peaks, Firm peaks, Fold, Feet, Meringue, Macaronage.	<p>Observation, Written Lab Report and Project Planning Sheet</p> <p>Formative Assessment: Observation, Questioning, Class Discussion</p>	<p>Written lab report to reflect on the project experience and suggest improvements to the recipe.</p> <p>Project planning sheet with summarization of key recipe steps.</p>

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<p><i>June</i></p>	<p>Apply baking knowledge from the course and at least three specific previous units to properly prepare a decorative baked good.</p> <p>Apply relevant food and kitchen safety knowledge to prepare a baked good safely.</p> <p>Apply relevant measurement techniques to prepare ingredients accurately.</p>	<p>Kitchen equipment, Baking equipment, Groceries, Paper, Writing tool, iPads.</p>		<p>Final Project Presentation, Final Project Report</p> <p>Formative Assessment: Observation, Questioning, Class Discussion, Check for transfer, Surveys.</p>	<p>Final project teaching resource will contain a written component that educates about the techniques used within a particular recipe. Ex. Script for a cooking video, PowerPoint slides, Poster etc.</p>
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