



Instructor: Miss Kayci Henderson

Topic: Module 3: Baking Basics

Focus Question: N/A

Date: November 27, 2017 - November 28, 2017

Outcome(s)/Learning Objective(s):

3.1 - I can identify the ingredients used in flour mixtures and analyze their role in baked products.

3.5 - I can examine the different types of flour mixtures.

3.7 - I can recognize the terms used in baking.

3.9 - I can apply techniques that will result in successful baking.

Assessment(s):

O - Lab Skills and Team Work

C - Theory Knowledge

P - Finished Baked Product and Lab Report

Learning Plan:

Set:

- Students will arrive, put on their aprons, and wash their hands using the hand-washing sink.
- **Class discussion:**
 - identify the product we will be making.
 - Explain that we will be decorating the sugar cookies as a group activity with the Kindergarten class.
- In their station groups, students will read through the complete recipe (including ingredients and directions) before beginning.

Development:

Day One

- students will work together to prepare the sugar cookies and icing for decoration.
- Cookies will bake for the time given in the directions then be transferred to cooling racks until tomorrow.
- The icing mixture will need to be placed in a refrigerated space.
- Students will be responsible for washing all of their dishes.
- With time remaining, students will complete an inventory of each station.
 - If additional time remains, they may work on completing their theory booklets.

Day Two

- Halfway through class, we will be joined by the K students.
- Each student will be paired with one or two Kindergarten students and be tasked with helping them decorate the sugar cookie.
 - The students may decorate two depending on the number remaining.
- Once the area has been cleaned and Kindergarten students are gone, students may decorate their own cookies for sampling.

Closure:

- Students will complete their lab report on the theory behind the recipe as well as the finished product (to be handed in for grading).