

Grade 9-12

Distance Learning Module 10: Week of: 6/8/2020-6/12/2020

Bake Shop - Modified from [Unit 2 - Decoration and Presentation](#)

Targeted Goals from Stage 1: Desired Results

Content Knowledge: Plating, garnishing, and presentation techniques. The appearance, texture, and flavor of each component has an overall impact on the success of a dish. Plating, garnishing, and presentation techniques.

Vocabulary: Garnish, texture, depth, complimentary, proportion, balance

Skills: Demonstrate plating and garnishing techniques to make a baked good appealing.

Expectation:

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Learn the components of plating and presentation.	Plating and Presentation PowerPoint Presentation	
Wednesday: Learn plating and presentation techniques	Plating and Presentation Video Demos	Plating edpuzzle
Thursday: Practice plating and garnishing at home. This week your “cooking” assignment is required. You should plate something and make it look nice.	Practice plating assignment	Picture of plated item
Friday: Continue plating and Presentation Practice		

Week criteria for success (attach student checklists or rubrics):

Turn in the following with thoughtful and complete answers:

1. Plating edpuzzle
2. Picture of plated item

Supportive resources and tutorials for the week (plans for re-teaching):

Office hours during class meeting time.

Live Google meets