## Bake Shop - Modified from Unit 1 - Chemistry of Baking

## Targeted Goals from Stage 1: Desired Results

## Content Knowledge: Measuring techniques.

Cookies are classified according to the shaping and baking directions of the recipe.
Both measuring accuracy and mixing method greatly affect the outcome of baked goods (taste, texture, appearance). Ingredients all have specific functions within a recipe and serve a purpose to the overall taste, texture and appearance of the baked good.

Vocabulary: Drop Cookie, Refrigerator Cookie, Rolled Cookie, Piped Cookie, Bar Cookie, Sheet Cookie, Molded Cookie
Skills: Follow a recipe for a baked good. Demonstrate how to measure dry, moist and liquid ingredients by either weight or volume.
Demonstrate proper use of various bakeshop equipment, tools and smallware. Demonstrate mixing and preparation methods used to prepare various types of baked goods. Demonstrate safety and sanitation practices in bakery.

## Expectation:

| Description of Task (s): | Resources and Materials: | Daily Checks <br> (Return to Google Classroom or snapshots from a cell phone) |
| :---: | :---: | :---: |
| Monday: <br> Complete the assignment "How to read a recipe" and learn about mise en place | How to read a recipe by Alton Brown, Mise en place video | How to read a recipe assignment |
| Tuesday: <br> Learn the types of cookies | Cookie Video-Types of Cookies Types of Cookie Fill in Cookie Presentation | Types of Cookie Fill in |
| Wednesday: <br> Learn cookie making techniques | Cookie Demonstration | Cookie quiz |
| Thursday: <br> Practice Making Cookies. Try out one of my recipes or find your own. | Cookie Recipes <br> Cookie Tips, Tricks and Troubleshooting |  |
| Friday: |  | Share pictures of cookies if you made them (optional). Questions, reflection, feedback |

Week criteria for success (attach student checklists or rubrics):
Turn in the following with thoughtful and complete answers:

1. How to read a recipe assignment
2. Types of Cookie Fill in
3. Cookie quiz

Supportive resources and tutorials for the week (plans for re-teaching):
Office hours during class meeting time. Google meet/ hang out on Tuesday and Thursday for clarification and questions

