

Bake Shop - Modified from [Unit 1 - Chemistry of Baking](#)

Targeted Goals from Stage 1: Desired Results

Content Knowledge: Ingredients all have specific functions within a recipe and serve a purpose to the overall taste, texture and appearance of the baked good. Fermentation process. Procedure for activating yeast.

Vocabulary: Yeast, Proof, Rise, Fermentation, Knead, Gluten, Straight dough method, Sponge dough method

Skills: Prepare yeast breads using safe handling and professional preparation techniques. Demonstrate how to knead bread dough.

Expectation:

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Complete the yeast bread webquest to learn about bread making, yeast and fermentation	Yeast baking guide Science of Cooking – Bread science Article – The Science of Baking with Yeast Textbook Chapter 17	Yeast Bread Webquest
Tuesday: Review the Yeast bread Powerpoint	Yeast bread Powerpoint	Yeast Bread Edpuzzle
Wednesday: Watch the Pretzel Demo and the Italian Bread Demo		
Thursday: Practice making yeast bread. Try out one of my recipes or find your own.	Pretzel Recipe Italian Bread Recipe Yeast breads Tips, Tricks and Troubleshooting	
Friday:		Share pictures of breads 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. Yeast Bread Webquest
2. Yeast Bread Ed Puzzle

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

Office hours during class meeting time.

Live Google meet