

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

### **Targeted Goals from Stage 1: Desired Results**

**Content Knowledge:** Plating, garnishing, and presentation techniques, Types of cakes: High-fat, Low-fat, Chiffon, Genoise and flourless, Egg whites whipping stages: Foamy, soft peaks, firm peaks and stiff peaks.

**Vocabulary:** Garnish, plate, Chiffon, Genoise, Angel food cake

**Skills:** Design, prepare, and present a cake that is appealing, Demonstrate piping techniques to frost and decorate cakes.

**Expectation:**

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Learn the basics of cakes and cake decorating. Review the cakes presentation Review the cakes section in the text		Types of Cakes assignment
Tuesday: Watch cake decorating demonstration videos (rubber duck video, cake decorating without supplies)		
Wednesday: Cakes Edpuzzle		Cakes Edpuzzle
Thursday: Practice making cakes or cupcakes. Try out one of my recipes or find your own.	Chocolate Cake Recipe White Cake Recipe Angel Food Cake Recipe Cakes 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. Types of Cakes assignment
2. Cakes Edpuzzle

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

Office hours during class meeting time.

Live Google meet