

Grade 9-12

Distance Learning Module 5: Week of: 4/27/2020-5/1/2020

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

Targeted Goals from Stage 1: Desired Results

Content Knowledge: Measuring techniques. Mixing techniques. Ingredient functions. Differences between breads doughs and batters

Vocabulary: Pour batter, drop batter, soft dough, stiff dough, cut in, biscuit method, muffin method

Skills: Demonstrate mixing and preparation methods used to prepare various types of baked goods. Demonstrate how to measure dry, moist and liquid ingredients by either weight or volume. Demonstrate proper use of various bakeshop equipment, tools and smallware. Follow a recipe in baking an item.

Expectation:

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Please review the Quick Breads presentation and fill out the notes to go along	Quick Breads PowerPoint Presentation Quick Breads Notes Guide to Good food-Chapter 17- Breads	Quick breads notes
Tuesday: Complete the Edupuzzles for muffins and pancakes	Muffin Edupuzzle Pancake Edupuzzle	
Wednesday: View the biscuit demonstration	Biscuit Demonstration video	Biscuit Quiz
Thursday: Practice making quickbreads. Try out one of my recipes or find your own.	Muffins Recipe Biscuit Recipe Banana Bread Recipe Scones Recipe Quickbreads Tips, Tricks and Troubleshooting	Share pictures of quick breads if you made them (optional). Questions, reflection, feedback
Friday: Take the quick breads quiz		Quick Breads Quiz

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

Turn in the following with thoughtful and complete answers:

1. Quick breads notes
2. Biscuit Quiz
3. Quick bread quiz

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

Office hours during class meeting time.

Live Google meet + Live Google hangout (specific days TBD) for clarification and questions