

Grade 9-12

Distance Learning Module 6: Week of: 5/11/2020-5/15/2020

## **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:**

<b>Description of Task (s):</b>	<b>Resources and Materials:</b>	<b>Daily Checks (Return to Google Classroom or snapshots from a cell phone)</b>
Monday: Watch the Biscuit demonstration video	Biscuit Demonstration Video	Biscuit Quiz
Tuesday: Live Meet		
Thursday: Practice making another quickbread. Try out one of my recipes or find your own.	Biscuit Recipe Scones Recipe Quickbreads Tips, Tricks and Troubleshooting	Share pictures of quick breads if you made them (optional). Questions, reflection, feedback

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Thursday: Live Meet Take the quick breads quiz	Quick Bread Quiz	Quick Breads Quiz
Friday: Yeast Bread Introduction	Review the yeast bread powerpoint	

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

Turn in the following with thoughtful and complete answers:

1. Biscuit quiz
2. 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