

Grade 9-12

Distance Learning Module 8: Week of: 5/25/2020-5/29/2020

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: Memorial Day- No School		
Tuesday: Breads Quiz		Breads Quiz
Wednesday: Watch the Stuffed Bread Demo and the Cinnamon Roll demo		
Thursday: Practice making yeast bread. Try out one of my recipes or find your own.	Cinnamon Roll Recipe Stuffed 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. Bread Quiz

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

Office hours during class meeting time.

Live Google meet