

Foods 11/12

Baking



Course Expectations:

All work must be handed in **on time**. You will be given sufficient class time to complete most assignments. As long as you use your class time wisely, you may not have homework for this course.

Late work will **NOT** be accepted otherwise. Please keep this in mind and use your time efficiently in class.

Missed a lab? If you miss a lab, you will need to complete a **"Making Up a Lab at Home"** sheet within **7 days** of the missed lab. Please see me to make arrangements. Unexcused labs cannot be made up.

You are responsible for missed lab/projects/tests – I will **not** chase **you** down so come and see me or refer to my school website. **You** will have to gather and complete assignments that **you** miss.

Evaluation:

Cooking Labs 55%

(see rubric on other side)

Learning Activities 20%

(recipes, lab plans, in-class Assignments, etc.)

Projects/Assessments 20%

(challenges, competitions, group projects, quizzes, exams, etc.)

WELCOME to the world of baking!

The baking and pastry professions are growing rapidly so this course is offered to introduce students to the background knowledge, skills and practical experiences of a bakery. All baking skills learned are transferable to baking at home for your friends and family or to a career in the food industry. Students will focus on those skills necessary to produce attractive and tasty products. By the end of this course, you will be able to:

- ♦ Understand and practice food safety and sanitation rules
- ♦ Use a wide range of baking equipment
- ♦ Define and use basic baking terms, principles, and techniques
- ♦ Identify the major nutrients/ food groups represented in recipes
- ♦ Demonstrate various preparations of frostings, fillings, pies and cakes
- ♦ Demonstrate various ways to decorate and present pastry.
- ♦ Explore breads and desserts from a variety of cultures.
- ♦ Modify recipes to fit special dietary needs and today's focus on healthy eating and snacks.
- ♦ Increase communication skill and work cooperatively with others
- ♦ Keep a neat and orderly notebook

Class Expectations

- Cooking is a privilege... and cleaning is part of that process!
- Use respectful, appropriate language and conduct towards students, teachers and guests at all times. When you make a choice, you also choose the consequence.
- Arrive to class on time, with required materials for the activity of the day.

Materials you will need to have for Foods:

- binder
- pen/pencil
- hair elastic on cooking days
- Demonstrate pride, responsibility and care for the Foods room, all kitchen equipment, and the food. This includes trying all foods prepared in class and taking care never to waste ingredients.
- Attendance is important! Almost all of the learning opportunities, assignments and assessments for this course take place in class so be here!
- Cellphones are not permitted in the kitchen unless otherwise instructed. Cellphones should be stored in bags or lockers and should not be out during instructional time.