Lesson Plan Title: Baking and Pastry Fundamentals

Subject area: Food Production
Recommended course (s):

Advanced Culinary

Aligned to NASAFACS Standards:

8.5 Professional food prep methods and techniques to create products that meet customers needs.
8.5.1 professional skills 8.5.2 cooking, current technologies 8.5.3 scaling
8.5.4 apply T & T 8.5.10 prepared baked goods 8.5.12 plating

Objectives:

Describe types of flours, starches, sugars, sweeteners, fats used in bake shop production.
Explain eggs, properties and effects on baked goods.
Discuss the science of baking.

Materials needed:

Internet Access: Escoffier online academy

Video: Chef Susie Wolak

Resources:

The Baking Bible
-Rose Levy Beranbaum
pp 2-6 (2014)

Baking Chez Moi
-Dori Greenspan
pp 1-3 (2014)

Lesson Summary/Outline:

Reading curriculum
checkpoints and quiz
view video
view instructor demo
student production and evaluation

Motivator/Opening:

Touch test of different flours, starches, sugars and importance in bake shop production. Discuss fats, use, properties, and costs in production. Explain eggs. Instructor demonstrates all areas of evaluation

Activities:

Interactive reading

checkpoints

quiz

video

demonstration

Q & A

Assignments:

Students rotate through kitchen labs

All stages of rubric are photographed and submitted along with online text.

Assessment points:
Mise en place:
sanitation, tools, equipment, and ingredients.

Production:
Technique, formula comprehension, flavor profile

Temperature & Timing:
doneness, food safety, timing, all described by student evaluation and photos.

Plating: Item is plated on clean plate with appropriate garnishes.

Cleanliness: Prove by photo.

Each assessment adds to student
e portfolio.

Evaluation:

Student submissions include self-assessment.
Evaluation by Escoffier Chef, points assigned
Classroom instructor assigns grade in grade book, completion and comprehension.

Notes:

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