

WAUCONDA SCHOOL DISTRICT 118

UNIT PLANNING ORGANIZER

Subject: Culinary II

Unit: 8 Cakes

Pacing: 7 days

STAGE 1 – DESIRED RESULTS

Essential Questions:

What are the different types of cakes?

What is the conventional mixing method?

What is the quick mix method?

Big Ideas:

Students will be able to identify the different types of cakes.

Students will identify the conventional mixing method.

Students will identify the quick mix method.

CCSS (Priority Standards):

8.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques.

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CCSS (Supporting Standards):

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STAGE 2 – EVIDENCE

Concepts (What students need to know)	Performance Tasks (What students will be able to do)	21st Century Skills
<ul style="list-style-type: none"> conventional mixing method quick mix method shortened cakes unshorten cakes chiffon cakes 	<ul style="list-style-type: none"> prepare a shortened cake prepare unshortened cake practice quick mix/conventional method 	

STAGE 3 – LEARNING PLAN (INSTRUCTIONAL PLANNING)

Suggested Resources/Materials/Informational Texts

Guide to Good Food
Food for Today

Suggested Research-based Effective Instructional Strategies

Academic Vocabulary/ Word Wall	Enrichment/Extensions/ Modifications	Interdisciplinary Connection
<p>Essential Vocabulary:</p> <p>shortened cakes unshortened cakes quick mix conventional</p> <p>Worth-knowing Vocabulary:</p>		

chiffon cakes		
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