

Bake Shop 2
Semester Course

Learning Goals-Students will...	Key Questions/Talking Points for Families	Important Assessments and Resources
<p><u>Know/Understand</u></p> <ul style="list-style-type: none"> • Functions of individual ingredients • Different types of ingredients affect the final product (taste, texture, appearance, etc) • Cake decorating techniques 	<p>What are the differences between gluten free baking and regular baking?</p> <p>Explain the difference between fondant and other frostings.</p> <p>What is the difference between quick breads and yeast breads?</p>	<p><u>Projects and/or Assessments</u></p> <ul style="list-style-type: none"> • Ingredient project • Gluten-free baking project • Decorated cake • On-going labs
<p><u>Do</u></p> <ul style="list-style-type: none"> • Further develop baking skills <ul style="list-style-type: none"> ◦ Cookies, cakes, pastries, breads • Production baking for Silk City Cafe • Cake decorating 	<p>How do different types of ingredients affect the final product?</p> <p>Why is it important for your products to look similar in shape and taste the same?</p>	<p><u>Resources</u></p> <p>Course Outline</p> <p>Gluten Project</p>