

Baking and Pastries

Instructor	Email	Phone Ext.	Room #
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Prerequisites

none

Text/Materials/Resources

Food for Today, seventh edition by Helen Kowtaluk, Internet recipe and information searches

Description

This course is designed to educate students in the art of baking and pastries. Students will learn the basics of mixing, shaping and baking for several baked goods including quick breads, cakes, pastry dough, sauces, glazes, cookies, candies and confections. Plated desserts, international baked items, chocolate and cake decorating are highlighted. Students will learn in a well-equipped, modern kitchen and will prepare food for school functions and community service events. This course includes classroom instruction and practical lab work.

Essential Questions

- 1.What are the jobs/careers available in the area of baking and pastries?
- 2.What jobs skills are needed to work in this field?
- 3.Is it importance to read and follow a recipe when baking?
- 4.What is the importance of proper safety and sanitation in the kitchen?
- 5.How does appearance and plating of food items play a role in the presentation?
- 6.What equipment is typically used when baking?

Required Student Materials

Notebooks
Pens and pencils
Positive Attitude

Evaluation

*Tests/Quizzes= 80% Scores of 60% or below will have a mandatory retake; any score can be retaken for full credit.

*Assignments, daily lab, projects, in class activities=20%

Late work will be accepted until the unit/chapter is complete or at the discretion of the teach

Student Expectations

Come to class on time and prepared to learn
Be respectful
Clean up after yourself
Work cooperatively with others

