

Course Title: Baking and Pastry
Credit / Hours: .5 Credit

Board Approval Date: June 2011

Course Description:

This course is aligned with the PA Standards for Family and Consumer Science. Baking and Pastry is a basic cooking class. Culinary skill will be taught in Quick breads, Yeast breads, Cookies and Pie/Pastry unit. In each unit, students will learn how to modify recipes to meet individual dietary needs while lowering fats, sugar, sodium and calories. Measurement, equipment, ingredient substitutions and sanitation will also be taught. Labs are designed to apply information learned in class.

Learning Activities / Modes of Assessment:

Large group instruction
Food Labs
Small group work
Computer activities
Tests and Quizzes
Worksheets
Projects with Rubrics
PPT Notes

Instructional Resources:

Internet
Handouts
PowerPoint notes/activities
DVD
Food supplies and equipment

Course Pacing Guide

Course: Baking and Pastry

Course Unit (Topic)	Length of Instruction (Days/Periods)
1. Reference Equipment/Terms/Measurement/Ingredient Substitution	10 Days
2. Quick Breads Recipe Modification	11 Days
3. Yeast Breads Recipe Modification/Nutrition Recipe Reduction/Multiplication	9 Days
4. Pies/Pastry	9 Days
5. Cookies	6 Days