



CULINARY ARTS

PATHWAY: Culinary Arts

COURSE: Culinary Arts II (CAII)

UNIT: 5.1 Commercial Food Preparation – Bakery Categories



INTRODUCTION

Annotation:

Students will follow the proper formula for making Pate au Choux, Chantilly Cream, and Crème Anglaise while demonstrating the proper use of baking equipment, utensils, and ingredients.

Grade(s):

<input type="checkbox"/>	9 th
<input type="checkbox"/>	10 th
<input checked="" type="checkbox"/>	11 th
<input checked="" type="checkbox"/>	12 th

Time:

15 90-minute class periods

Author:

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Students with Disabilities:

For students with disabilities, the instructor should refer to the student's IEP to be sure that the accommodations specified are being provided. Instructors should also familiarize themselves with the provisions of Behavior Intervention Plans that may be part of a student's IEP. Frequent consultation with a student's special education instructor will be beneficial in providing appropriate differentiation.



FOCUS STANDARDS

GPS Focus Standards: Please list the standard and elements covered.

CA-CAII-5. Students will demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products.

GPS Academic Standards:

MC4P5. Students will represent mathematics in multiple ways.

SCSh4. Students will use tools and instruments for observing, measuring, and manipulating scientific equipment and materials.

NFCS-8.5. Demonstrate commercial preparation for all menu categories to produce a variety of food products.

National / Local Standards / Industry / ISTE:



UNDERSTANDINGS & GOALS

Enduring Understandings:

Foundation knowledge of the techniques of commercial preparation is an important skill necessary to an understanding and a mastery of the commercial culinary industry.

Essential Questions:

- Why is it important to understand how to properly weigh and measure baking ingredients?
- What are the proper techniques for cleaning kitchen equipment?

Knowledge from this Unit:

- Demonstrate the proper principles of baking and identifying formulas used to increase and decrease recipes as well as baking ingredients.
- Identify, demonstrate, and use the proper procedures to weigh and measure dry and liquid baking ingredients using the English or metric system.

Skills from this Unit:

- Students will demonstrate the proper principals of baking, maintenance and storage of baking equipment and the proper procedure for weighing and measuring baking ingredients.
- Apply the proper principles of baking to custards, gelatin products, glazing tarts, crème brûlees, crème anglaises, holiday breads and cakes, pate a choux, chocolates, and tempering.

- Demonstrate proper use, care, and cleaning of mixers, ovens, cutlery, scales, hand utensils, pots, and baking pans.
- Demonstrate proper use and storage of baking supplies.



ASSESSMENT(S)

Assessment Method Type: Select one or more of the following. Please consider the type(s) of differentiated instruction you will be using in the classroom.

- ☐ Pre-test
- ☐ Objective assessment - multiple-choice, true- false, etc.
 - ☐ Quizzes/Tests
 - ☐ Unit test
- ☐ Group project
- ☐ Individual project
- ☐ Self-assessment - May include practice quizzes, games, simulations, checklists, etc.
 - ☐ Self-check rubrics
 - ☐ Self-check during writing/planning process
 - ☐ Journal reflections on concepts, personal experiences and impact on one's life
 - ☐ Reflect on evaluations of work from teachers, business partners, and competition judges
 - ☐ Academic prompts
 - ☐ Practice quizzes/tests
- ☐ Subjective assessment/Informal observations
 - ☐ Essay tests
 - ☐ Observe students working with partners
 - ☐ Observe students role playing
- ☐ Peer-assessment
 - ☐ Peer editing & commentary of products/projects/presentations using rubrics
 - ☐ Peer editing and/or critiquing
- ☐ Dialogue and Discussion
 - ☐ Student/teacher conferences
 - ☐ Partner and small group discussions
 - ☐ Whole group discussions
 - ☐ Interaction with/feedback from community members/speakers and business partners
- ☐ Constructed Responses
 - ☐ Chart good reading/writing/listening/speaking habits
 - ☐ Application of skills to real-life situations/scenarios
- ☐ Post-test

Assessment(s) Title:

Assessment(s) Description/Directions:

Test students on baking equipment.

Attachments for Assessment(s): Please list.



LEARNING EXPERIENCES

Instructional planning: Include lessons, activities and other learning experiences in this section with a brief description of the activities to ensure student acquisition of the knowledge and skills addressed in the standards. Complete the sequence of instruction for each lesson/task in the unit.

Sequence of Instruction

1. Identify the Standards. Standards should be posted in the classroom for each lesson.

CA-CAII-5. Students will demonstrate and master the commercial preparation of all fundamental bakery categories to produce a variety of baked, pastry, and dessert products.

2. Review Essential Questions.

- Why is it important to understand how to properly weigh and measure baking ingredients?
- What are the proper techniques for cleaning kitchen equipment?

3. Identify and review the unit vocabulary.

4. Assessment Activity.

Learning Activities:

- The Instructor will demonstrate the proper technique for weighing and measuring dry and liquid baking ingredients.

1. Student/teacher activity

1. Students will break into groups. The Instructor will demonstrate how to make each of the following items. Each group will prepare the same items:
 - Pate au Choux
 - Chantilly Cream
 - Crème Anglaise

Closure: Students will review proper weighing and measuring techniques, baking principals and the proper use and care of baking equipment.

Transfer Out: Review finished products. Discuss the differences in the English measuring system and the Metric system.

Attachments for Learning Experiences: Please list.

- PowerPoint of Baking Equipment
- Pate au Choux Recipe
- Chantilly Cream Recipe
- Crème Anglaise Recipe

Notes & Reflections: May include notes to the teacher, pre-requisite knowledge & skills, suggestions, etc.



CULMINATING PERFORMANCE

TASK (Optional)

Culminating Unit Performance Task Title:

Culminating Unit Performance Task Description/Directions/Differentiated

Attachments for Culminating Performance Task



UNIT RESOURCES

Web Resources:

Attachment(s): Supplemental files not listed in assessment, learning experiences, and performance task.

Materials & Equipment:

- PowerPoint of Baking Equipment
- Pate au Choux Recipe
- Chantilly Cream Recipe
- Crème Anglaise Recipe

What 21st Century Technology was used in this unit:

<input checked="" type="checkbox"/>	Slide Show Software	<input type="checkbox"/>	Graphing Software	<input type="checkbox"/>	Audio File(s)
<input type="checkbox"/>	Interactive Whiteboard	<input type="checkbox"/>	Calculator	<input type="checkbox"/>	Graphic Organizer
<input type="checkbox"/>	Student Response System	<input type="checkbox"/>	Desktop Publishing	<input type="checkbox"/>	Image File(s)
<input type="checkbox"/>	Web Design Software	<input type="checkbox"/>	Blog	<input type="checkbox"/>	Video
<input type="checkbox"/>	Animation Software	<input type="checkbox"/>	Wiki	<input type="checkbox"/>	Electronic Game or Puzzle Maker
<input type="checkbox"/>	Email	<input type="checkbox"/>	Website		