COURSE DESCRIPTION

Course Title: Baking Essentials

Course Number: 00771

Course Prerequisites: N/A

Course Description: (Include “no final exam” or “final exam required”)

Baking Essentials is a class designed to give a broad overview of the essential process and techniques in baking. Students will spend one semester investigating the science behind baking, the skills needed to bake, and the processes necessary to complete a quality baked product. Kitchen safety and sanitation and uses of bakeware will also be addressed. Students will learn to create food products in the areas of cake and cookie baking and decorating, pie making, working with grains, yeast, and quick breads, and muffin methods. The course will require a final exam. It is recommended that no more than five students per kitchen be placed in the class to maintain a safe environment.

Suggested Grade Level: 11 - 12

Length of Course: X One Semester _____ Two Semesters _____ Other (Describe)

Units of Credit: .5 (Insert NONE if appropriate.)

PDE Certification and Staffing Policies and Guidelines (CSPG) Required Teacher Certification(s) (Insert certificate title and CSPG#) Family and Consumer Science Certification

Certification verified by WCSD Human Resources Department: X Yes _____ No

Board Approved Textbooks, Software, Materials:

Title: Food for Today
Publisher: McGraw Hill Glencoe
ISBN #: 978-0-07-888399-8
Copyright Date: 2010
Date of WCSD Board Approval: January 9, 2017
SPECIAL EDUCATION AND GIFTED REQUIREMENTS

The teacher shall make appropriate modifications to instruction and assessment based on a student’s Individual Education Plan (IEP) or Gifted Individual Education Plan (GIEP).

SPECIFIC EDUCATIONAL STANDARDS, ESSENTIAL QUESTIONS, CONTENT, & SKILLS

See Curriculum Map – Baking Essentials

ASSESSMENTS

Suggested Formative Assessments: The teacher will develop and use standards-based assessments throughout the course.

- Pre-Assessments of prior knowledge (e.g. entrance cards or KWL chart)
- Labs/lab reports
- Bell ringers/Problems of the Day (PODs)
- Discussions
- Teacher observation/Questioning
- Graphic organizers (e.g. Venn diagrams, word mapping, webbing, KWL chart, etc.)
- Summarizing
- Retelling
- Notetaking
- Problem-based learning modules
- Authentic assessment
- Oral presentations
- Outlining
- Journaling
- Student presentations/projects
- Open-ended response
- Classroom Performance System (CPS)

Suggested Summative Assessments:

- Essays
- Open-Ended Responses
- Projects
• Quizzes/tests
• Student presentations
• Portfolios

District Approved Assessment Instruments
• Any district approved assessment instrument

Portfolio Assessment: ______ Yes __X__ No
District-wide Final Examination Required: ____X__ Yes ______ No
Course Challenge Assessment (Describe): N/A
WRITING TEAM: Family and Consumer Science Educators

WCSD STUDENT DATA SYSTEM INFORMATION

1. Is there a required final examination? ________X__ Yes ______ No
2. Does this course issue a mark/grade for the report card?
   ____X__ Yes ______ No
3. Does this course issue a Pass/Fail mark? ______ Yes ____X__ No
4. Is the course mark/grade part of the GPA calculation?
   ____X__ Yes ______ No
5. Is the course eligible for Honor Roll calculation? ____X__ Yes ______ No
6. What is the academic weight of the course?
   ______ No weight/Non credit ______ X__ Standard weight
   ______ Enhanced weight (Describe)