

WARREN COUNTY SCHOOL DISTRICT

PLANNED INSTRUCTION

COURSE DESCRIPTION

Course Title: Baking Essentials
Course Number: 00771
Course Prerequisites: none

Course Description: 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: Grades 11-12

Length of Course: One Semester

Units of Credit: .5

PDE Certification and Staffing Policies and Guidelines (CSPG) Required Teacher Certifications:

CSPG 44 Family & Consumer Sciences

To find the CSPG information, go to [CSPG](#)

Certification verified by the WCSD Human Resources Department: Yes No

WCSD STUDENT DATA SYSTEM INFORMATION

Course Level: Academic

Mark Types: Check all that apply.

F – Final Average MP – Marking Period EXM – Final Exam

GPA Type: GPAEL-GPA Elementary GPAML-GPA for Middle Level NHS-National Honor Society

UGPA-Non-Weighted Grade Point Average GPA-Weighted Grade Point Average

State Course Code: 16056 Culinary Art Specialty

To find the State Course Code, go to [State Course Code](#), download the Excel file for SCED, click on SCED 6.0 tab, and chose the correct code that corresponds with the course.

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TEXTBOOKS AND SUPPLEMENTAL MATERIALS

Board Approved Textbooks, Software, and Materials:

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

Supplemental Materials:

Curriculum Document

WCSD Board Approval:

Date Finalized: 10/12/2016
Date Approved: 1/9/2017
Implementation Year: 2017-2018

SPECIAL EDUCATION, 504, and GIFTED REQUIREMENTS

The teacher shall make appropriate modifications to instruction and assessment based on a student's Individual Education Plan (IEP), Chapter 15 Section 504 Plan (504), and/or Gifted Individual Education Plan (GIEP).

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SCOPE AND SEQUENCE OF CONTENT, CONCEPTS, AND SKILLS

Performance Indicator	PA Core Standard and/or Eligible Content	Month Taught and Assessed for Mastery
Identify the causes of foodborne illnesses	11.3.A, 11.3.B	September October
Explain the importance of cleanliness in the kitchen	11.3.A, 11.3.B	September October
Summarize ways to cook, thaw, and serve food safely	11.3.A, 11.3.B	September October
Describe safe food storage practices	11.3.A, 11.3.B	September October
Describe the roles of government agencies in protecting the food supply	11.3.A, 11.3.B	September October
List six ways to prevent accidents in the kitchen	11.3.A, 11.3.B	September October
Explain why keeping a kitchen clean can prevent a kitchen fire	11.3.A, 11.3.B	September October
Summarize five precautions to make kitchen safe for children	11.3.A, 11.3.B	September October
Describe two first aid procedures you should know to prepare you to respond to kitchen emergencies	11.3.A, 11.3.B	September October
List three large kitchen appliances	11.3.A, 11.3.B	September October
Describe seven common types of cookware	11.3.A, 11.3.B	September October
Describe how to prepare and place pans for baking	11.3.C, 11.3.F, 11.3.G	November December
Explain why it is important to store baked goods properly and how to do so	11.3.C, 11.3.F, 11.3.G	November December
Describe methods for making quick breads	11.3.C, 11.3.F, 11.3.G	November December
Describe methods for making yeast breads	11.3.C, 11.3.F, 11.3.G	November December
Describe the nutritional benefits of fruits	11.3.C, 11.3.F, 11.3.G	November December
Identify the six major types of fruits	11.3.C, 11.3.F, 11.3.G	December January
Explain how to store fresh fruits	11.3.C, 11.3.F, 11.3.G	December January
Describe enzymatic browning and how to prevent it	11.3.C, 11.3.F, 11.3.G	December January
Identify the steps of uses and convenience forms of fruits	11.3.C, 11.3.F, 11.3.G	December January
Describe methods for cooking fruits	11.3.C, 11.3.F, 11.3.G	December January
Explain the nutritional value of dairy foods	11.3.C, 11.3.F, 11.3.G	December January
Summarize reasons for using dairy substitutes	11.3.C, 11.3.F, 11.3.G	December January
Explain how to properly store dairy foods	11.3.C, 11.3.F, 11.3.G	December January

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Performance Indicator	PA Core Standard and/or Eligible Content	Month Taught and Assessed for Mastery
Describe the effects of heat on milk and cream	11.3.C, 11.3.F, 11.3.G	December January
Identify and describe three important parts of an egg	11.3.C, 11.3.F, 11.3.G	December January
Describe the nutrients found in eggs	11.3.C, 11.3.F, 11.3.G	December January
Explain how to safely store eggs	11.3.C, 11.3.F, 11.3.G	December January
Summarize why eggs act as a binder	11.3.C, 11.3.F, 11.3.G	December January
List the basic ingredients for baking and explain their roles	11.3.C, 11.3.F, 11.3.G	December January
Describe methods for making and decorating cakes	11.3.C, 11.3.F, 11.3.G	December January
List and describe the six types of cookies	11.3.C, 11.3.F, 11.3.G	December January
Explain the impact of temperature and crystallization in candy making	11.3.C, 11.3.F, 11.3.G	December January
List the four types of pies and give examples	11.3.C, 11.3.F, 11.3.G	December January
Describe how to prepare and roll pastry dough	11.3.C, 11.3.F, 11.3.G	December January
Explain how to prevent problems while baking pies and tarts	11.3.C, 11.3.F, 11.3.G	December January

ASSESSMENTS

PSSA Academic Standards, Assessment Anchors, and Eligible Content: The teacher must be knowledgeable of the PDE Academic Standards, Assessment Anchors, and Eligible Content and incorporate them regularly into planned instruction.

Formative Assessments: The teacher will utilize a variety of assessment methods to conduct in-process evaluations of student learning.

Effective formative assessments for this course include: 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)

Summative Assessments: The teacher will utilize a variety of assessment methods to evaluate student learning at the end of an instructional task, lesson, and/or unit.

Effective summative assessments for this course include: Essays • Open-Ended Responses • Projects • Quizzes/tests • Student presentations • Portfolios