



Course Title: Baking I

Content Area: Family and Consumer Sciences

Grade Level: 9-12

Scope and Sequence

Grade Level: 9-12			Content Area: Family and Consumer Sciences			
Unit or Topic	Standards: National and State	Length of Time	Key Content	Assessment Tools	Scaffolding Strategies (Interventions, Special Education)	Resources & Materials
Introductory Terms and Concepts	8.5.2 8.5.4 8.5.10 9.5.3 11.2.12C 11.3.9F 11.2.9C	1/2 Week	-Professionalism and the Bakeshop	Teacher created assessments – quizzes, tests and labs.	- <i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"> • check for understanding • repeated review • peer tutoring 	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper
Food Preparation Equipment	8.3 8.4.5 8.5.2 8.5.4 8.5.10 9.5.3 9.5.4 11.2.12C 11.2.9C	1 1/2 Week	-Tools and Equipment of the Bakeshop -Mixing and Baking Techniques -Mise En Place -Guided Labs	Teacher created assessments – quizzes, tests and labs.	- <i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none"> • check for understanding 	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper Lab tools and supplies



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Food Safety and Sanitation	8.2 8.5.2 8.5.4 8.5.10 9.6.9 14.4.1 11.2.12C 11.2.9C	1/2 Week	-Keeping Foods safe in the bakeshop -Guided Labs	Teacher created assessments – quizzes, tests and labs.	- <i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none">• check for understanding• repeated review• peer tutoring	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper Lab tools and supplies
Kitchen Math	8.5.2 8.5.3 8.5.4 8.5.10 9.3.5 11.3.3F 11.2.12C 1.1.12A 11.2.9C	1/2 Week	-Weight vs. Volume measuring -Conversion Factor -Guided Labs	Teacher created assessments – quizzes, tests and labs.	- <i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none">• check for understanding• repeated review• peer tutoring	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper Lab tools and supplies



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Baking Science	8.4.3 8.5.2 8.5.4 8.5.10 9.5.5 9.5.6 9.6.3 11.3.9G 11.2.12C 11.3.6F 11.3.12G 11.2.9C	3 Weeks	-Baking is a science -7 Ingredients used in Baking, and their functions -Guided Labs	Teacher created assessments – quizzes, tests and labs.	- <i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none">• check for understanding• repeated review• peer tutoring	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper Lab tools and supplies
Quick Breads	8.5.2 8.5.4 8.5.10 9.5.3 11.2.12C 11.6.3F 11.2.9C	4 Weeks	-Muffin Method -Biscuit Method -Creaming Method -Guided Labs	Teacher created assessments – quizzes, tests and labs.	- <i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none">• check for understanding• repeated review• peer tutoring	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper Lab tools and supplies
Cream Pies/Crumb Crusts	8.5.2 8.5.4 8.5.10 9.5.3	3 weeks	-Cream Fillings -Crumb Crusts -Custards -Guided Labs	Teacher created assessments – quizzes, tests and labs.	- <i>Individualized Education Plan (IEP) for all special education students</i>	All content is teacher created. Materials are posted in



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	11.2.12C 11.2.9C				<i>must be followed.</i> <i>Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none">• check for understanding• repeated review• peer tutoring	Blackboard, google classroom, or on paper Lab tools and supplies
Healthful and Special baking Needs	8.5.2 8.5.4 8.5.10 8.7.5 9.3.6 9.4.2 9.5.3 11.2.12C 11.2.12D 11.3.12F 11.2.9C	3 Weeks	-Dietary Conditions that affect consumers -Allergies, intolerances, triggers -Adapt to meet dietary needs -Guided Labs	Teacher created assessments – quizzes, tests and labs.	<i>-Individualized Education Plan (IEP) for all special education students must be followed.</i> <i>Examples of accommodations may include, but are not limited to:</i> <ul style="list-style-type: none">• check for understanding• repeated review• peer tutoring	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper Lab tools and supplies
Cookies	8.5.2 8.5.4 8.5.10 9.5.3 11.2.12C 11.3.6F 11.2.9C	2 Weeks	-Make-up methods for cookies and biscotti -Fancy cookies -Guided Labs	Teacher created assessments – quizzes, tests and labs.	<i>-Individualized Education Plan (IEP) for all special education students must be followed.</i> <i>Examples of accommodations</i>	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper



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