



Course Title: Baking II

Content Area: Family and Consumer Sciences

Grade Level: 10-12

Scope and Sequence

Grade Level: 11-12			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
Professionalism	1.2 2.1.1 8.1.1 8.1.2 8.1.6 8.2.1 8.2.7	4 Weeks	-Origins of baking and pastry professions -Kitchen Brigade -attributes of a student chef in becoming a professional chef -Maintaining a safe and sanitary work environment - Safety/Sanitation Review - Guided Labs	Teacher created quizzes, study guides, handouts Penn College created assessments – 3 Tests through out course	- <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
Principles of Baking/Ingredients	1.2 8.2.7 8.5.2 9.5.3 9.5.4 9.5.6	3 Weeks	-Mixing Methods -Gluten -Affect of heat on baked goods -Baking Process -Science of Taste and Flavoring principles -Guided Labs	Teacher created assessments; quizzes, study guides, handouts	- <i>Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:</i>	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper



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Tools and Equipment of the bakeshop	1.2 8.2.7 8.3 8.4 8.5.1 8.5.2 8.5.3 8.5.4 8.5.10 9.5.3 9.5.4 9.5.6 14.4.1 14.4.2	4.5 Weeks	-Bakeshop Tools -Measuring by Weight -NSF International -Bakeshop Organization -Converting a Recipe by Conversion Factor -Baker's Percentage -Ingredients -Guided Labs	Teacher created assessments; quizzes, study guides, handouts Teacher guided and observed 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
Plating	1.2 8.1.5 8.2.7 8.4 8.5.12 9.5.3 9.5.4 9.5.6	2 Weeks	-Plating Concepts -Plating Components -Food Photography -Project -Digital Portfolio -Guided Labs	Teacher created assessments; quizzes, study guides, handouts Teacher guided and observed 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 	All content is teacher created. Materials are posted in Blackboard, google classroom, or on paper Lab tools and supplies



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Quick Breads	1.2 8.2.7 8.4 8.5.1 8.5.2 8.5.3 8.5.4 8.5.10 9.5.3 9.5.4 9.5.6 14.4.1 14.4.2	4 Weeks	-Quick Breads Review -Mixing methods -Guided Labs	Teacher created assessments; quizzes, study guides, handouts Teacher guided and observed 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
Yeast Breads	1.2 8.2.7 8.4 8.5.1 8.5.2 8.5.3 8.5.4 8.5.10 9.5.3 9.5.4 9.5.6 14.4.1 14.4.2	6 Weeks	-Lean Doughs -Artesian Breads -Water Temperature -Friction Factor -Enriched Breads -Guided Labs	Teacher created assessments; quizzes, study guides, handouts Teacher guided and observed 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
Cakes	1.2 8.2.7	5 Weeks	-Mixing methods and Baking	Teacher created assessments;	<i>-Individualized Education Plan (IEP)</i>	All content is teacher created.



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	8.4 8.5.1 8.5.2 8.5.3 8.5.4 8.5.10 9.6.7 9.5.3 9.5.4 9.5.6 14.4.1 14.4.2		-Guided Labs -Icings -Layer Cakes -Crumb Coats -Cake Decorating	quizzes, study guides, handouts Teacher guided and observed labs	<i>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 	Materials are posted in Blackboard, google classroom, or on paper Lab tools and supplies
Pies/Tarts/Fillings	1.2 8.2.7 8.4 8.5.1 8.5.2 8.5.3 8.5.4 8.5.10 9.5.3 9.5.4 9.5.6 14.4.1 14.4.2	4 Weeks	-Pie Crusts: 1 and 2 -Tart Dough -Production Methods - Fillings: Creams. Custards, Fruit -Guided Labs	Teacher created assessments; quizzes, study guides, handouts Teacher guided and observed 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
Laminated Doughs	1.2 8.2.7 8.4 8.5.1 8.5.2 8.5.3	4 Weeks	-Preparing and Baking Laminated Doughs -Puff pastry -Croissants and Danish Pastries	Teacher created assessments; quizzes, study guides, handouts	<i>-Individualized Education Plan (IEP) for all special education students must be followed. Examples of</i>	All content is teacher created. Materials are posted in Blackboard,



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	8.5.4 8.5.10 9.5.3 9.5.4 9.5.6 14.4.1 14.4.2		-Guided Labs	Teacher guided and observed labs	<i>accommodations may include, but are not limited to:</i> <ul style="list-style-type: none">• check for understanding• repeated review• peer tutoring	google classroom, or on paper Lab tools and supplies
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