



SPRING GROVE AREA SCHOOL DISTRICT



PLANNED COURSE OVERVIEW

Course Title: Edible Arts: Cakes, Pastries, and More! Grade Level(s): Grade 10-12 Units of Credit: .5 Classification: Elective	Length of Course: 15 cycles Periods Per Cycle: 6 periods Length of Period: 43 minutes Total Instructional Time: 64.5 hours
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Course Description

This course will allow students who are interested in the culinary arts field to expand their knowledge of pastry arts. This class will explore the science behind baking and allow the students to experiment with the different elements of baking to create unique dishes. The students will learn to make meringues, cakes, laminated dough, dessert custards, puddings, and sauces. Students will also learn the basics of cake decorating. The class will also focus on baking as a career.

Instructional Strategies, Learning Practices, Activities, and Experiences

Teacher Lecture Teacher-prepared Worksheets <u>Guide to Good Food</u> Student Workbook Activities	Food Preparation Labs Student Collaboration Projects Nearpod Presentations Cooking Portfolio	Current Event Articles with Constructive Responses Cooking Evaluations
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Assessments

Socratic Quizzes and Tests Teacher-prepared Tests	Rubrics Cooking Evaluations	Peer Reviewed Assignments Final Exam
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Materials/Resources

<u>Guide to Good Food</u> Book Teacher-prepared Activity Sheets Teacher-prepared Outlines	Cookbooks Teacher-prepared PowerPoint Presentations Food Preparation Equipment	iPads and applications Google Classroom
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Adopted: 6/20/11

Revised: 5/15/2017

Introduction to Kitchen and Equipment	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Kitchen Safety Kitchen Equipment Adjusting Yields of Recipe <u>Related Vocabulary</u> Sanitation Pint Quart Gallon Teaspoon Tablespoon	Students will be able to identify and explain the uses for the equipment found in the kitchens. <ul style="list-style-type: none"> • Demonstrate how to properly use the equipment found in the kitchens. • Apply the four steps to food safety while working in the kitchens. • Double and half a recipe. 11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.

Cakes and Icings	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
<p>Sponge Cakes</p> <p>Pound Cakes</p> <p>Foam Cakes</p> <p>Glaze Icing</p> <p><u>Related Vocabulary</u></p> <p>Dry Peaks</p> <p>Stiff Peaks</p> <p>Genoise</p> <p>Folding</p> <p>Ganache</p> <p>Thread Glaze</p> <p>Meringue</p>	<p>Students will be able to compare and contrast sponge and foam cakes.</p> <ul style="list-style-type: none"> • Demonstrate how to prepare sponge and foam cakes. • Demonstrate how to prepare a pound cake. • Evaluate a pound cake. • Prepare a glaze icing and explain its use when baking. <p>11.3.10.C Evaluate sources of food and nutrition information.</p> <p>11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.</p>

Cakes and Icings (continued)	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Butter Cakes Buttercream Icing Fondant Royal Icing <u>Related Vocabulary</u> Decorator's Icing Flat Icing Rolled Fondant Mouseline Buttercream	Students will be able to compare and contrast the three types of butter cakes. <ul style="list-style-type: none"> • Demonstrate how to prepare the three types of butter cakes. • Demonstrate how to make the three types of icing. 11.3.10.C Evaluate sources of food and nutrition information. 11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.

Cake Decorating	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Borders	Students will be able to demonstrate three standard cake decorating methods.
Piping	11.3.10.C Evaluate sources of food and nutrition information.
Flowers	11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.
<u>Related Vocabulary</u> Crumb Coat Piping Bag Decorating Tips	

Laminated Doughs	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Croissants	Students will be able to demonstrate how to make the two kinds of laminated doughs.
Puff Pastries	11.3.10.C Evaluate sources of food and nutrition information.
<u>Related Vocabulary</u> Vol-au-vents Bouchees Feuilletees	11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.

Meringues	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Italian Meringues French Meringues Swiss Meringues <u>Related Vocabulary</u> Bain Marie Browning Fold Soft Ball Stage	Students will be able to compare and contrast the three types of meringues. <ul style="list-style-type: none"> • Demonstrate how to prepare the three types of meringues. 11.3.10.C Evaluate sources of food and nutrition information. 11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.

Custards, Creams, and Sauces	
CONTENT/KEY CONCEPTS	OBJECTIVES/STANDARDS
Custards Cheesecake Mousse Dessert Sauces <u>Related Vocabulary</u> Coagulation Pudding Tempering Emulsion Bombe Mixture	Students will be able to demonstrate how to prepare egg products such as custards, cheesecake, mousse, and dessert sauces. <ul style="list-style-type: none"> • Plate food in an appetizing method. 11.3.10.C Evaluate sources of food and nutrition information. 11.3.10.G Analyze the relevance of scientific principles to food processing, preparation, and packaging.