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|  |  *Fairfield Warde High School*Baking & Pastry |
| Ms. Amy Bien | P13 |
|  Semester Course | Period 2 (Day 1/3) |
| ABien@fairfieldschools.org |
| COURSE DESCRIPTION |
| Baking & Pastry1 credit Grades 9, 10, 11, 12Prerequisite: Culinary Arts 10 |
| COURSE OBJECTIVES |
| Students will be able to:* Incorporate baked goods into a healthy diet.
* Adjust recipes to improve nutritional quality and address dietary needs or restrictions.
* Determine ingredients that can be used to make a baked good either sweet or savory.
* Identify and describe the functions of key ingredients in a recipe.
* Identify a variety of important baking tools.
* Differentiate various methods used in preparing baked goods (creaming, blending, mixing, cut-in).
* Collaborate and exhibit positive behavior within a group.
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| UNITS OF STUDY |
| Pies and tarts Yeast breadsQuick breads Cake baking and decorating |
| COURSE POLICIES AND REQUIREMENTS |
|  GRADING |
|  | Summative Assessments: | 70% Assessments, Projects, Written Work |
|  | Formative Assessments: | 20% Labs and Quizzes |
|  | Behavioral Characteristics: | 10% Participation, timeliness, behavior |
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|  MATERIALS |
|  | * Folder dedicated to Culinary 20 – Baking & Pastry
* Blue composition book (provided)
* Writing utensils
* Hair elastics (as necessary)
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|  EXPECTATIONS OF STUDENTS |
|  | •Prompt arrival at class; ready to work in kitchen unit or at classroom table.•Clean hands, hair tied back or restrained and clean apron before proceeding to kitchen unit. HHA!•Constant use of principles of safety and sanitation, proper techniques and procedures, correct use of tools and equipment in all lab situations.•Ongoing maintenance of your folder |
|  EXTRA HELP |
|  | I am here before school by 7:00am, and I am free during period 1 on days 1 & 3 and period 4 on days 2 & 4. I am also happy to meet with you after school by appointment. |
| Insert Additional Information Here |