

**Warren County School District**  
**PLANNED INSTRUCTION**

**COURSE DESCRIPTION**

**Course Title:**     Baking Essentials

**Course Number:**     00771

**Course Prerequisites:**     N/A

**Course Description:** (Include “no final exam” or “final exam required”)

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:**     11 - 12

**Length of Course:**       X   One Semester            Two Semesters            Other (Describe)

**Units of Credit:**           .5       (Insert **NONE** if appropriate.)

**PDE Certification and Staffing Policies and Guidelines (CSPG) Required Teacher Certification(s)** (Insert certificate title and CSPG#) **Family and Consumer Science Certification**

**Certification verified by WCSD Human Resources Department:**

  X   Yes            No

**Board Approved Textbooks, Software, Materials:**

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

## **BOARD APPROVAL:**

**Date Written:** October 12, 2016

**Date Approved:** January 9, 2017

**Implementation Year:** 2017-2018

## **SPECIAL EDUCATION AND GIFTED REQUIREMENTS**

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

## **SPECIFIC EDUCATIONAL STANDARDS, ESSENTIAL QUESTIONS, CONTENT, & SKILLS**

See Curriculum Map – Baking Essentials

## **ASSESSMENTS**

**Suggested Formative Assessments:** The teacher will develop and use standards-based assessments throughout the course.

- 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)

**Suggested Summative Assessments:**

- Essays
- Open-Ended Responses
- Projects

- Quizzes/tests
- Student presentations
- Portfolios

**District Approved Assessment Instruments**

- Any district approved assessment instrument

**Portfolio Assessment:** \_\_\_\_\_ Yes   X   No

**District-wide Final Examination Required:**   X   Yes \_\_\_\_\_ No

**Course Challenge Assessment (Describe):** N/A

**WRITING TEAM:** Family and Consumer Science Educators

**WCSD STUDENT DATA SYSTEM INFORMATION**

1. Is there a required final examination?   X   Yes \_\_\_\_\_ No
2. Does this course issue a mark/grade for the report card?  
  X   Yes \_\_\_\_\_ No
3. Does this course issue a Pass/Fail mark? \_\_\_\_\_ Yes   X   No
4. Is the course mark/grade part of the GPA calculation?  
  X   Yes \_\_\_\_\_ No
5. Is the course eligible for Honor Roll calculation?   X   Yes \_\_\_\_\_ No
6. What is the academic weight of the course?  
\_\_\_\_\_ No weight/Non credit   X   Standard weight  
\_\_\_\_\_ Enhanced weight (Describe)