

Triton 21CCLC Program

Kids Incorporated Sweet Shop

Lesson - Baking

Unit:	Baking	Duration (weeks):	12 Sessions
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Alignment with the Frameworks:

Reading and Literature

13.5 Identify and use knowledge of common organizational structures (*chronological order, logical order, cause and effect, classification schemes*).

Mathematics

4. M.1 Demonstrate an understanding of such attributes as length, area, weight, and volume, and select the appropriate type of unit for measuring each attribute.

4.M.2 Carry out simple unit conversions within a system of measurement, e.g., hours to minutes, cents to dollars, yards to feet or inches, etc.

4.M.5 Identify and use appropriate metric and English units and tools (e.g., ruler, angle ruler, graduated cylinder, thermometer) to estimate, measure, and solve problems involving length, area, volume, weight, time, angle size, and temperature.

Objective:

Students will learn to follow a recipe using correct measuring utensils while applying hygiene knowledge from previous lesson.

Materials

Recipes (see appendix)

Measuring cups, spoons, spatulas

Mixing bowls

Electric Mixer

Baking pans, cookie sheets

Parchment paper, foil, baggies

Oven, oven mitts

Timer

Ingredients to follow recipe

Fraction Circles

Whiteboard and markers

Paper and pencils

Procedure:

1. Pass out copies of the recipe.
2. As a whole group, read through the recipe. Discuss the ingredients and organization of steps in the recipe.
3. Determine if the recipe needs to be doubled or tripled.
4. Using fraction circles, whiteboard and pencils and paper, modify the amounts of ingredients in the recipe.
5. Gather ingredients and measuring and baking utensils.
6. Students will preheat the oven according to recipe directions.
7. Students will take turns measuring ingredients while others observe and verify the measurement.
8. Ingredients will be mixed according to directions.
9. Baking sheets/pans will be prepared.
10. Batter/dough will be placed in oven.
11. Student will set timer and discussion will follow about when to check the oven and time the final product should be removed from the oven.
12. Assign cleanup tasks to allow students to start during baking process.
13. Remove baked product from oven and follow recipe guidelines for cooling.
14. Package product in individual baggies for sale and freeze until needed.

Assessment:

Observation -Are the students able to follow the recipe, organize steps in recipe, measure correctly, double ingredients, and predict time.

Final Product- Taste and look of final product. Does the baked good taste and look as it should?