



Advanced Culinary I Virtual Learning

Baking and Decorating Cakes

April 24th, 2020



Advanced Culinary I
Lesson: April 24th, 2020

Objective/Learning Target:

Students will classify and describe types of cakes and icings.

Standard:

8.5.10



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Bellwork:

Why are wedding cakes so expensive? After watching some of the videos of what all goes into cake preparation and decorating, do you see some justification?

How to do bellwork and assignments

- Create a google doc for Advanced Culinary (if you already have one, use the same one)
- Title it with your full name and the name of the class with a VL in front for Virtual Learning
- Each day, put that day's date and lesson on a new page of the same doc
- Under the date, have two sections:
 - Bellwork
 - Assignment

Assignment

- ★ Open the Quizlet link, use the Flashcards to review your baking terms.
 - [Baking Terms Flashcards](#)

Practice/Additional Resources

- [Russian Piping Tips! Fun watch!](#)
- [FUN ways to Basic Decorate Cakes that look Impressive!](#)