



Advanced Culinary I Virtual Learning

# Baking and Decorating Cakes

April 20th, 2020



Advanced Culinary I  
Lesson: April 20th, 2020

**Objective/Learning Target:**

Students will classify and describe types of cakes and icings.

**Standard:**

8.5.10



# Advanced Culinary I

## Lesson: April 20th, 2020

### **Bellwork:**

What do you believe is the most popular cake flavor and why?

## 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 links below, watch the videos
- ★ On your Google Doc assignment sheet, first write about why using ingredients at the correct temperature is important; second write about 5 of the items needed for baking and their purpose.
  - [Tips and Tricks to Baking \(Temps\)](#)
  - [Basic Items Needed for Baking](#)



## Practice/Additional Resources

- [Baking 101 Basic Tips](#)