



Advanced Culinary II Virtual Learning

# Baking and Decorating Cakes

April 24th, 2020



## Advanced Culinary II

### 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!](#)