



Advanced Culinary II Virtual Learning

Baking and Decorating Cakes

April 20th, 2020



Advanced Culinary II
Lesson: April 20th, 2020

Objective/Learning Target:

Students will classify and describe types of cakes and icings.

Standard:

8.5.10



Advanced Culinary II

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](#)