



Advanced Culinary II Virtual Learning

Baking and Decorating Cakes

April 23rd, 2020



Advanced Culinary II
Lesson: April 23rd, 2020

Objective/Learning Target:

Students will classify and describe types of cakes and icings.

Standard:

8.5.10



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Bellwork:

What is the difference between Buttercream and Whipped Icing you would see in your grocery store?

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 link below, watch the video.
- ★ On your Google Doc assignment sheet, write about the different types of piping techniques you observed.
 - [Decorating the Cake](#)



Practice/Additional Resources

- [Piping Techniques](#)