



Advanced Culinary II Virtual Learning

Baking and Decorating Cakes

April 22nd, 2020



Advanced Culinary II
Lesson: April 22nd, 2020

Objective/Learning Target:

Students will classify and describe types of cakes and icings.

Standard:

8.5.10



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Bellwork:

How many types of Icing can you name? Which ones have you prepared or eaten?

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, write about the steps you observed on how to do a basic layered cake: how to cut, how to frost.
 - [Layered Cake on Cutting and Frosting](#)

Practice/Additional Resources

- [How to Cut a Layered Cake for Serving](#)