# What am I going to learn?

Baking and pastry arts

This course will expose different baking preparations and techniques. The goal of the course is to raise an appreciation of the work and detail that goes into baking and pastries desserts. We will start preparing baked goods after we discuss food sanitation, equipment and measuring. New cooking methods will be introduced throughout the course.

Some categories we will cover include, cookies, quick breads, yeast breads, muffins, cakes, pies and more.

Cookie Challenge

List as many different types of cookies you can:

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.

11.

12.

13.

14.

Interview (homework)

I interviewed \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Share a tip on preparing baked goods.
2. Share a kitchen safety tip I should follow during my baking course.
3. What was the most challenging thing you have baked? Why was it challenging?
4. What type of dessert do you think our class should learn to prepare?
5. Eating baked goods often is not as healthy as eating salads. Can you share a tip on how to incorporate preparing baked goods for the health conscious?

## HW already…

Interview a family member who is out of high school and preferably one who bakes. You can conduct a face to face interview, call them, email them or even text them. So, no excuses for not completing this assignment.