

EWHS Course Scope & Sequence

Course Title	INTRODUCTION TO BAKING					
Course Overview	Students learn foundational baking techniques, kitchen safety, ingredient functions, and food science while producing a variety of baked goods. Emphasis is placed on measurement accuracy, teamwork, and evaluating finished products.					
Unit Component	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6
Title	Kitchen Foundations & Safety	Quick Breads & Muffins	Cookies	Yeast Breads	Cakes & Frostings	Pastry Basics
Guiding or Essential Questions <i>(if applicable)</i>	How do safety, sanitation, and accurate measurement impact success in baking?	How do ingredients and mixing methods affect the texture and quality of quick breads? What roles do baking powder and baking soda play? How does overmixing or undermixing change the final product? How do ingredient ratios	How can small changes in ingredients and technique create different types of cookies? Why do cookies spread, rise, or stay dense? How does chilling dough affect baking outcomes? What happens when	How does yeast fermentation transform dough into bread? What conditions does yeast need to grow and produce gas? How does kneading develop gluten structure? Why are proofing time and temperature critical?	How do mixing methods and ingredients determine cake structure and texture? What is the difference between creaming and sponge methods? How do eggs, fat, and sugar contribute to cake structure? How does frosting	How does fat distribution affect the texture of pastry dough? What creates a flaky vs. crumbly crust? How do different fillings impact the final product?

		influence moisture and structure?	ingredient ratios are altered?		enhance both flavor and presentation?	
<p>Topic</p> <p>This should be the overarching theme or big idea. Brief overview of the unit.</p>	<p>Kitchen safety & sanitation</p> <p>Equipment identification & use</p> <p>Measuring techniques (weight vs. volume)</p> <p>Intro to baking science (role of heat, basic reactions)</p>	<p>Mixing methods (muffin method, creaming)</p> <p>Leavening agents (baking soda vs. baking powder)</p> <p>Ingredient functions (flour, fat, sugar, eggs)</p>	<p>Cookie types (drop, rolled, bar, etc.)</p> <p>Dough handling & chilling</p> <p>Effects of ingredient ratios</p>	<p>Yeast fermentation & gluten development</p> <p>Kneading techniques (hand vs. mixer)</p> <p>Proofing & baking stages</p>	<p>Mixing methods (creaming, sponge)</p> <p>Cake structure & texture</p> <p>Frosting types (buttercream, glaze)</p>	<p>Pastry dough</p> <p>Fillings (custards, fruit)</p>
<p>Length</p> <p><i>(in weeks)</i></p>	1 - 2 weeks	3-4 weeks	4-5 weeks	3-4 weeks	2-3 weeks	