

DAILY LESSON PLAN

INSTRUCTOR ROBERT MASON	DATE March 9th
COURSE TITLE HECT- HANDS ON CLINIC	LESSON NUMBER Day 2
UNIT YEASTED DOUGH PRODUCTS	SPECIFIC TOPIC YEASTED BREAD
INSTRUCTIONAL GOAL (outcome that students should be able to demonstrate upon completion of the entire unit) <ul style="list-style-type: none"> • STUDENT WILL UNDERSTAND THE BASIC LOAF SHAPES AND MAKEUP OF SUCH. • STUDENT WILL UTILIZE A VARIETY OF TECHNIQUES TO MAKEUP/SHAPE LOAVES. • STUDENT WILL DESCRIBE WHAT “DOCKING” A LOAF IS AND WHY WE DO IT. • STUDENT WILL ARTICULATE THE BAKING PROCESS. (STEAM, OVEN SPRING, CARAMELIZATION, GELATINIZATION, CRUST) 	
PERFORMANCE OBJECTIVE (use an action verb in a description of a measurable outcome) <ul style="list-style-type: none"> • STUDENT WILL ARTICULATE THE SHAPE OF A BAGUETTE, A BATARD, A BOULE • STUDENT WILL EXPLORE VARIATIONS ON MAKEUP, PRODUCING A BRAIDED LOAF. • STUDENT WILL SHAPE AND FINAL PROOF 2 BREAD TYPES. • STUDENT WILL BAKE A SHEET OF FOCACCIA BREAD AND A LOAF OF CHALLAH 	
RATIONALE (brief justification -- why you feel the students need to learn this topic) <ul style="list-style-type: none"> • ALL FOOD SERVICE OPERATIONS WILL REQUIRE BASIC BAKING SKILLS. A STUDENT SHOULD UNDERSTAND THIS PROCESS. 	
LESSON CONTENT (what is to be taught) <ul style="list-style-type: none"> • TO UNDERSTAND THE BASIC SHAPING OF A LOAF OF BREAD. • EXPLORE VARIATIONS ON THE SHAPING AND PANNING OF CERTAIN BREAD • AN UNDERSTANDING OF THE BAKING PROCESS. WHAT IS HAPPENING IN THE OVEN? 	
INSTRUCTIONAL PROCEDURES <ol style="list-style-type: none"> a. Focusing event – <ol style="list-style-type: none"> 1. HOW IS A HARD CRUST DEVELOPED ON A LOAF OF BREAD? b. Teaching procedures <ol style="list-style-type: none"> 1. GROUP DISCUSSION 2. POWER POINT PRESENTATION 3. DEMO OF THE TECHNIQUES 4. PRACTICAL APPLICATION IN BAKESHOP c. Formative check <ol style="list-style-type: none"> 1. DAILY QUIZ d. Student Participation <ol style="list-style-type: none"> 1. PRACTICAL APPLICATION IN BAKESHOP 2. Q & A IN DURING PRODUCTION. e. Closure <ol style="list-style-type: none"> 1. DISCUSS THE DAYS PRODUCTION, CLEARING UP ANY REMAINING QUESTIONS. 2. WHAT IS YOUR FAVOURITE STYLE OF BREAD AND WHY? 	
EVALUATION PROCEDURES <ul style="list-style-type: none"> • DAILY LAB SHEET • PRACTICAL APPLICATION IN BAKESHOP PRODUCTION. • MESSAGE BOARD QUESTIONS 	
MATERIALS AND AIDS <ul style="list-style-type: none"> • 	