

**Southern Regional High School**  
Manahawkin, New Jersey  
**Course Syllabus**

**Department:** Family and Consumer Sciences

**Course:** Introductory Baking

Marking Period 1

Topics/Units to be covered:

- Classroom Expectations/Grading
- Kitchen Safety and Sanitation
- Kitchen Tools and Equipment
- Measuring Techniques and Equivalent Measures
- Reading a Recipe-including abbreviations and cooking terms
- Functions of Ingredients in Baking
- Quick Breads- types, ingredients, nutrients, use and preparation, storage and convenience
- Yeast Breads- types, ingredients, nutrients, use and preparation, storage and convenience
- Quarterly

Marking Period 2

Topics/Units to be covered:

- Pies - types, ingredients, nutrients, use and preparation, storage and convenience
- Cookies- types, ingredients, nutrients, use and preparation, storage and convenience
- Cakes - types, ingredients, nutrients, use and preparation, storage and convenience
- Pastry - types, ingredients, nutrients, use and preparation, storage and convenience
- Care and Maintenance of kitchen appliances and equipment
- Quarterly

\* *Syllabus is subject to change according to the needs of the students and may not be done in sequential order.*