

DAILY LESSON PLAN

INSTRUCTOR ROBERT MASON	DATE March 9th 2013
COURSE TITLE HECT- HANDS ON CLINIC	LESSON NUMBER DAY 1
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 INGREDIENTS OF BREAD. • STUDENT WILL DESCRIBE THE VARIOUS YEAST TYPES AVAILABLE, INCLUDING NATURAL LEAVENS. • STUDENT WILL DISCUSS PRE FERMENTS AND WHY WE USE THEM. • STUDENT WILL KNOW THE VARIOUS MIXING METHODS AND THE GOAL OF A PROPER MIX. • STUDENT WILL DEMONSTRATE KNOWLEDGE OF THE 12 STEPS OF BAKING BREAD. • STUDENT WILL EXPLAIN WHY WE “RETARD” DOUGH. 	
PERFORMANCE OBJECTIVE (use an action verb in a description of a measurable outcome) <ul style="list-style-type: none"> • STUDENT WILL ARTICULATE THE BASIC INGREDIENTS OF BREAD AND HOW ADDITIONS IMPACT THE END PRODUCT. • STUDENT WILL USE INSTANT YEAST IN THE PRODUCTION OF A LEAN DOUGH • STUDENT WILL UNDERSTAND SOME BASIC PRE FERMENTS, WHEN AND WHY WE USE THEM. • STUDENT WILL DEMONSTRATE A PROPER MIXING OF LEAN DOUGH, STRAIGHT DOUGH METHOD. • STUDENT WILL UTILIZE THE 12 STEPS OF BAKING BREAD, INCLUDING “RETARDING” TO SLOW PROCESS. 	
RATIONALE (brief justification -- why you feel the students need to learn this topic) <ul style="list-style-type: none"> • STUDENTS WILL BE EXPECTED TO HAVE A FOUNDATION IN BASIC BAKING SKILLS IN A PROFESSIONAL KITCHEN. THE ABILITY TO ARTICULATE YOUR KNOWLEDGE ON THE TOPIC MAY PLACE YOU ABOVE OTHER JOB CANDIDATES. 	
LESSON CONTENT (what is to be taught) <ul style="list-style-type: none"> • BREADS BASIC INGREDIENTS AND BEYOND. THE IMPACT OF INGREDIENTS ON END PRODUCT. • VARIOUS YEAST TYPES AND HOW THEY DIFFER. DISCUSS NATURAL LEAVENS, PRE FERMENTS, ETC. • DISCUSSION OF BASIC MIXING TECHNIQUES AND WHAT WE LOOK FOR IN A PROPER MIX. • THE 12 STEPS OF BAKING BREAD. • PRODUCTION OF 2 DIFFERENT BREADS. 	
INSTRUCTIONAL PROCEDURES <ol style="list-style-type: none"> a. Focusing event – <ol style="list-style-type: none"> 1. IF ASKED IN AN INTERVIEW SITUATION, COULD YOU ANSWER THE QUESTION, “WHAT IS GLUTEN?” 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 2. STUDENT PRODUCTION IN LAB 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 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"> • 	