

Baking 11/12 Final Project

****Projects are to be completed by end of class June 22 (marks are due June 24)****

The final project is a baking challenge that students will complete *individually* – at home, at school, or a combination of both (*basic* ingredients can be provided at school). This project allows students to demonstrate the skills and knowledge they have gained over the semester. Students should choose their recipe carefully. Choose a recipe that we have **NOT** completed in class already and has positive reviews. This project is at the end of the semester, not the beginning! Recipes should be a *challenging*.

“We learn from failure, not from success!” – Bram Stoker

Criteria

1. Choice
 - a. Choose a recipe that is new and challenging.
 - b. Multi-day recipes have the potential to demonstrate more skills
2. Convert & Divide
 - a. Convert measurements from imperial -> metric or metric -> imperial
 - b. Divide yield to a reasonable amount; divide by 2 or 3 depending on the original yield
3. Documentation
 - a. Provide photos of each step
 - b. Include notes of successes and challenges throughout each step
4. Testing & Sharing
 - a. You should **recreate your recipe at least once** to improve from your first attempt
 - b. Document how you were able to share your creation (with friends, family, how?)
 - c. Include feedback from at least 2 “critics” and how you used that feedback to improve your recipe
5. Reflection
 - a. Provide a thorough reflection that includes how you utilized skills and knowledge from class in your project
 - b. Acknowledge how the second attempt differed from the first attempt
 - c. Include the successes and challenges you faced throughout the semester and how those were reflected in your final protect.

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Baking 11/12 Final Project Rubric

| | Extending 10 | Proficient 9-8 | Developing 7-8 | Emerging 5 | Incomplete | Total |
|---------------------------------|--|---|--|--|-------------------|--------------|
| Choice | Challenging, multi-day recipe , not made in class (Sourdough Bread, Baked Alaska, Macarons) | Somewhat challenging, not made in class (Crepe Cake, Baklava, Chocolate Eclairs) | Challenging recipe, made in class already (Focaccia) | Easy recipe (chocolate chip cookies) | Did not complete | |
| Convert& Divide | Included both metric and imperial measurements, included original and correctly divided yields and showed work on conversions (math equations), included original recipe | Included just converted measurement, included correctly divided yields, included original recipe | Did not include correct conversion or yields, included original recipe | Did not convert or divide yields. | Did not complete | |
| Documentation | Included multiple photos of each step and a clear explanation of the process of each step; includes notes of success and challenges of each step; included sections for first and second attempt | Included a photo of each step and a brief explanation of the process of each step, included some notes of some challenges and successes | Included photos of some steps but not all, provided some explanation of some steps, did not include challenges and success steps | Did not include photos or explanations | Did not complete | |
| Testing& Sharing | Provided proof of first and second attempt, provided documentation of how the dish was shared, provided feedback gathered from "critics" | Provided documentation of how the dish was shared, provided feedback from critics | Provided documentation of how the dish was shared, did not provide feedback from critics | Did not share the dish | Did not complete | |
| Reflection | Provided a thorough reflection of the entire semester, >500 words | Provided a reflection of the entire semester, 250-500 words | Provided a brief reflection of the entire semester <250 words | Did not provide a reflection | Did not complete | |