

## Baking Final Exam 2021

Choose your recipe carefully, think about it, think about your abilities. You will not be working with partners, you are completing this on your own. When choosing a recipe, be cautious of the sites you go to, I have used many different blogs and cooking sites this year.

How do you get an A? well there are multiple factors in this practical exam. One being your choice, this is the end of the year. You have made, or seen being made- cakes, cookies, muffins, scones (these will be your C and lower range B's for the most part) desserts, flans, pies, more complex- higher B's and low A. How about gateaux St. honore? Danish? Babka? Croissants? These desserts are A's.

A good rule of thumb is the more steps, days it takes, the more complex the recipe....the higher your grade.

### **What you will do**

1. Find a recipe you think you can and want to do
2. Convert the recipe from imperial (cups /fractions) to metric (mL/whole numbers); or metric to imperial.
3. Divide the recipe by 2 or 3 (which ever will make the most sense) is it a large recipe? What is the yield?
4. Layout your time line. Do you need to do steps at home? How many days will this take?
5. As you are making the recipe, document it (a photo each step, videos?)...
6. -upload it to your website!!!! This is part of the final evaluation
7. Complete the item you are baking. In the time line you set out. -That means NO LATES...
8. **Make a reflective post of your learning journey. You are showing me what you have learned in class and online. This is mandatory!**
9. attach your recipe –with the conversions legible.

There is no secret ingredient! You are to look at your inventory, your freezer, drawers and cupboards...what do you have and what can you make? I do have oranges and apples available for use!!!! Hint hint!!!

Look at the top of this page, what do you want to make? A cake, pie, loaf.... a sourdough-based bread or babka? CHALLENGE YOURSELF! You have until APRIL 19, 2021 to complete this project. Have the adults in your house evaluate your baked item...how you share it is up to you.

Finally go to teams, assignments and attach/hand in your blog link.

\*\*\* YOU MAY WORK ON THIS AT HOME ON THE WEEKEND! You may remake the item as many times as you want, just remember to document and journal about it. \*\*\*\*

I have 6 ovens available for use on Thursday and Friday, you must organize the unit usage with your partners.

For ingredients... I have all baking basics for you (eggs, milk, sugar, flour, leavener, margarine) anything else – you need to supply it. Think fruit/ whipping cream/ chocolate/ nuts etc...

Good Luck, I have faith in your abilities and look forward to seeing the results. As always...Love you, miss you!