

### How this exam works

You will have 1 block to find a recipe and do the following things to the recipe PRIOR to baking. 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 into metric or metric to imperial (cups)
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?)...we've used photos, tasty videos and stop motion (drop box it to [bmsshomeec@gmail.com](mailto:bmsshomeec@gmail.com) password is ourbakingclass)  
-upload it to your website!!!! This is part of the final evaluation
6. Complete the item you are baking. In the time line you set out.
7. Hand in your recipe -with the conversions legible, stapled to this sheet.
8. Hand in 3 servings of your item, make sure you document the complete item before cutting.

I have **Lemon** for you... **fresh lemons, lemon juice and lemon extract.**

I also have available for your use...eggs (within reason 2 not 6), margarine, milk, yeast, sugar, flour etc.  
Anything else you may need; including whipping cream, chocolate or cocoa...you need to bring it.

**You may work on this at home**, however you may not use the classroom outside of your scheduled class time. There are over 140 students that want to do this as well.

It is due (Monday) **May 29 first block** or anytime sooner.

Good Luck, I have faith in your abilities and look forward to seeing the results.

Equipment borrowed:

Returned

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

LEMMON