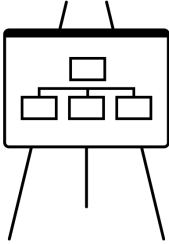
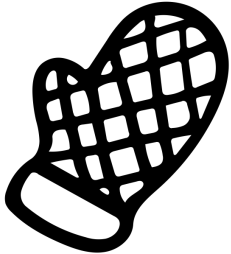
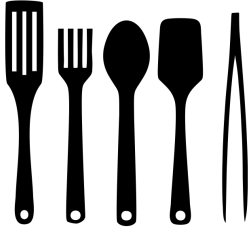

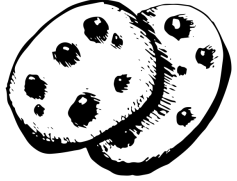


## The Great Cookie Caper

### Essential Question(s)

- What safety precautions should be taken while using baking equipment and handling hot items in the kitchen?
- What are the different types of cookies and their unique characteristics?
- How does the choice of ingredients affect the texture and taste of cookies?
- How can recipes be modified to accommodate dietary restrictions or preferences?
- How do baking time and temperature impact the outcome of cookies?
- How can a baker troubleshoot common baking issues like flat cookies, burnt edges, or dough spreading too much?
- What are the key steps involved in preparing and shaping cookie dough for various categories?
- How do proper chilling, rolling, and cutting techniques contribute to the success of different cookie recipes?
- What strategies can be used to effectively plan and manage time when undertaking a baking project?
- How can cookies be presented and showcased creatively and aesthetically?

Unit 1	Unit 2	Unit 3	Unit 4	Unit 5
<b>Getting to know you Syllabus Intro</b>	<b>Kitchen Lab Safety</b>	<b>Kitchen Tools Recipe Reading</b>	<b>The Chemistry of Cookies</b>	<b>Cookie Category Exploration</b>

 <p>Created by José Manuel de Laá from Noun Project</p>	 <p>Created by Kevin from Noun Project</p>	 <p>Created by TUTUK ISTUNINGRUM from Noun Project</p>	 <p>Created by Binpodo from Noun Project</p>	 <p>Created by Maria Zamchy from Noun Project</p>
<p><b>THE FOCUS OF THE STORY</b></p>	<p><b>THE FOCUS OF THE STORY</b></p>	<p><b>THE FOCUS OF THE STORY</b></p>	<p><b>THE FOCUS OF THE STORY</b></p>	<p><b>THE FOCUS OF THE STORY</b></p>
<p>Having an overview of the learning goals and strategies used by the teacher at the beginning of the course will help students understand what to expect from the course and when. Knowing the strengths and interests of classmates will establish a communal working relationship between all members of the class and facilitate a cooperative learning environment.</p>	<p>In our kitchen lab, where safety is our top priority. Students will learn how to handle accidents confidently and explore the basic lab safety rules, such as washing hands, following directions, avoiding food or drink in the lab, and keeping our workspace clean. We'll also discover the importance of wearing appropriate lab attire for added protection. Let's embark on this thrilling journey, where we prioritize learning and safety every step of the way.</p>	<p>Students will become familiar with a variety of essential kitchen tools, learning their names, purposes, and how to use them effectively. From measuring cups to spatulas and beyond, students will gain confidence in selecting the right tool for each baking task. They will also explore recipe comprehension, understanding the different parts of a recipe, reading and evaluating instructions, and integrating these elements</p>	<p>Students will explore the chemical reactions that transform simple ingredients into delectable cookies. Discover the secrets behind achieving the perfect texture, flavor, and appearance of cookies by understanding the science at play. Students will also master the art of precise measurements, ensuring each ingredient, like leavening agents, fats, sugars, and flavorings, contributes to the desired results. Additionally, students will learn troubleshooting</p>	<p>Students will learn to identify different cookie categories, including drop cookies, rolled cookies, bar cookies, and sandwich cookies. They will uncover the unique characteristics and baking techniques associated with each category, gaining a deeper understanding of the art of cookie making. Through hands-on activities, students will develop their skills in preparing and shaping cookie dough, mastering proper chilling, rolling, and cutting techniques for various doughs. Students will also enhance their organizational and time management abilities as they plan and</p>

		to write their own delicious recipes.	techniques to analyze and fix common baking issues, ensuring their cookies are a success every time.	execute baking projects. From recipe selection and ingredient preparation to efficient use of baking time and resources, students will cultivate important skills while indulging in the joys of baking.
<b>LEARNING GOALS</b>	<b>LEARNING GOALS</b>	<b>LEARNING GOALS</b>	<b>LEARNING GOALS</b>	<b>LEARNING GOALS</b>
<p>Define learning outcomes for the course.</p> <p>Define learning strategies to help achieve the learning outcomes.</p> <p>Identify strengths in students and classmates to facilitate cooperative learning.</p>	<p>Know the basic lab safety rules, such as washing hands, following directions, not bringing food or drink into the lab and keeping the lab area clean.</p> <p>Know what to do in case of an accident.</p> <p>Wear appropriate kitchen lab attire.</p>	<p>Identify kitchen tools.</p> <p>Define the use of kitchen tools.</p> <p>Choose the appropriate kitchen tool for the job.</p> <p>Identify parts of a recipe.</p> <p>Read and evaluate a recipe.</p> <p>Integrate recipe parts to write a recipe.</p>	<p>Understand the chemical reactions that occur during baking and how they contribute to the texture, flavor, and appearance of cookies.</p> <p>Measure ingredients accurately and understand the importance of precise measurements in baking.</p> <p>Identify and utilize different types of leavening agents, such as baking soda, baking powder, and yeast, and understand their role in cookie recipes.</p> <p>Explore the effects of various ingredients, such as fats, sugars, and flavorings, on the</p>	<p>Identify different cookie categories, such as drop cookies, rolled cookies, bar cookies, and sandwich cookies, understanding their unique characteristics and baking techniques.</p> <p>Prepare and shape cookie dough from various categories.</p> <p>Display proper chilling, rolling, and cutting techniques for various cookie doughs.</p> <p>Develop organizational and time management skills by planning and executing a baking project, including</p>

			<p>overall composition and taste of cookies.</p> <p>Identify common troubleshooting techniques to analyze and fix baking issues, such as flat cookies, burnt edges, or dough spreading too much.</p>	<p>recipe selection, ingredient preparation, and efficient use of baking time and resources.</p>
--	--	--	--	--