# Bakes and Pastries - Lesson Plan

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| Time allocated | Work to be covered | Teaching method/learner activities | Resources |
| Session 1  1. 5 Hours - Study  1.5 Hours – Assignment | 4.0. Introduction to Bakes and Pastries  4.1. Describe about Fat in Bakes.    4.2. Explain about Function of Fat.    4.3. Discuss the Sugar in Bakes  4.4. Understanding on Syrups in Baking.  4.5. Explain the Leavening Agent in Baking industry  4.6. Discuss on Flour Grades.  4.7. Understand about Eggs and Grade in Baking | * Self study * Tutor explanation | * PowerPoint Presentations * Multimedia Resources |
| Session 2  1. 5 Hours - Study  1.5 Hours – Assignment | 4.8. Describe the Mixing Methods and Techniques.  4.9. Explanation on Heat Transfer and the Science of Baking.  4.10. Explain and Discuss on Baking and Cooking Method.  4.11. Discuss the Common Bake Shop cooking method.  4.12. Explain the Stage of Baking  4.13. Discuss about The Science of Flavor. | * Self study * Tutor explanation | * PowerPoint Presentations   Multimedia Resources |
| Session 3  1. 5 Hours - Study  1.5 Hours – Assignment | 4.14. Describe the Kinds of Pastry.  4.15. Describe the Main type of Pastry.  4.16. Discuss the Ingredients for Good Pastry  4.17. Explain the 1st Principle in pastry – Gluten Formation.  4.18. Explain the 2nd Principle in pastry – Mixing & Handling  4.19. Explain the 3rd Principle in pastry - Baking Pastry. | * Self study * Tutor explanation | * PowerPoint Presentations   Multimedia Resources |
| Session 4  1. 5 Hours - Study  1.5 Hours – Assignment | 4.20. Describe about Nutrients and Storage in Baking and Pastry.  4.21. Describe the Convenient Pastries.  4.22. Discuss and explain about Rules & Regulation In Bakes, and Pastry Industry.  4.23. Explanation about Food Safety.  4.24. Describe the Sanitation. | * Self study * Tutor explanation | * PowerPoint Presentations * Multimedia Resources |