BREAD AND PASTRY PRODUCTION – GRADE 11

Name: ________________________________ Date: ________________

Grade: ________________________________ Section: ________________

Semester: 1 Week: 3 SSLM No. 3 ELC(s): Prepare Bakery Products

Objectives:
1. Identify required baking temperatures of bakery products.
2. Discuss standard baking procedures.

Title of Textbook/LM to Study: Bread and Pastry Production LM
Chapter: None Pages: 7-19 Topic: Standard Baking Procedures

Let Us Discover

Standard Baking Techniques and Procedures

Factors that Contribute to Successful Baking

- Baking requires accuracy.
- Any deviation from the measurement, procedure
- Type of ingredient may greatly affect the baked products.
- Beginners in baking should observe the correct practices in preparation to achieve the desired results.

The Use of Quality Ingredients
Always use high-quality dry and liquid ingredients, minor baking ingredients, shortening, and fresh eggs.
Use ingredients indicated in the recipe.
Refrain from substituting ingredients.

The Use of Appropriate Tools and Utensils
- Utilize standard measuring cups, glass, and spoons for best results.
- Mixing bowls should be large enough to allow proper mixing of ingredients to produce dough and batter.
- Use a pastry blender or two knives when cutting shortening into flour.
- Appropriate use of tools and utensils promotes work efficiency and effectiveness.
Following Correct Procedures

1. **Study and follow the recipe accurately.**
   It is important to understand the recipe first then to assemble all the needed ingredients, tools, and utensils before starting to bake. Follow the step-by-step procedure accurately.

2. **Preheat the oven.**
   If a thermostat is defective or not available, use an oven thermometer to check the baking temperature.

3. **Measure ingredients accurately.**
   Do not change the specified amount of ingredients. Any change in the number of ingredients may fail to achieve the desired effect or expected consistency of the mixture.

4. **Observe correct hand and mixing techniques.**
   Wrong mixing techniques such as over-mixing, under-mixing, under-beating, or overbeating of eggs, and insufficient creaming will result in poorly baked goods.

5. **Make use of the type of pan specified in the recipe.**
   Measure its length, width, and inside depth. Find out in the recipe if the pan(s) should or should not be greased or lined with wax paper.

6. **Follow the specified baking time and temperature stated in the recipe.**
   Place the baking pan at the center of the oven and avoid opening the oven door until baking is done.

Below is the table which indicates the type of baking products with the corresponding oven temperature and baking time.

<table>
<thead>
<tr>
<th>Types of Product</th>
<th>Oven Temperature</th>
<th>Baking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BREAD</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Biscuits</td>
<td>425°F to 450°F</td>
<td>10 to 15 min</td>
</tr>
<tr>
<td>Cornbread</td>
<td>400°F to 425°F</td>
<td>30 to 40 min</td>
</tr>
<tr>
<td>Muffins</td>
<td>400°F to 425°F</td>
<td>20 to 25 min</td>
</tr>
<tr>
<td>Quick loaf bread</td>
<td>350°F to 375°F</td>
<td>1 to 1 ¼ hour</td>
</tr>
<tr>
<td>Yeast bread</td>
<td>400°F</td>
<td>30 to 40 min</td>
</tr>
<tr>
<td><strong>COOKIES</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Drop</td>
<td>350°F to 400°F</td>
<td>8 to 15 min</td>
</tr>
<tr>
<td>Rolled</td>
<td>375°F</td>
<td>8 to 10 min</td>
</tr>
</tbody>
</table>
CROSSWORD
Direction:
Activity 1: Find at least five word/s that is related to baking techniques. Encircle the correct answer.

Activity 2. **FILL ME IN**

Fill in the needed information. Write your answer inside the table.

<table>
<thead>
<tr>
<th>Types of Products</th>
<th>Oven Temperature</th>
<th>Baking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Rolled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>350°F to 400°F</td>
<td></td>
</tr>
<tr>
<td>3. Yeast bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>400°F to 425°F</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td></td>
<td>1 to 1 ¼ hour</td>
</tr>
</tbody>
</table>
### ARRANGE ME

Direction: Listed below are the procedures in baking. Arrange the procedures alphabetically from A- F. Write your answer in the space provided.

1. Preheat the oven.
2. Follow the specified baking time and temperature.
3. Make use of the type of pan specified in the recipe.
4. Observe correct hand and mixing techniques.
5. Study and follow the recipe accurately.
6. Measure ingredients accurately.

### LET US APPLY

### LET ME THINK

**Direction:** Explain the following Standard Baking procedures in two sentences only.

<table>
<thead>
<tr>
<th>Standard Baking Procedures</th>
<th>Discussions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Use of quality ingredients</td>
<td></td>
</tr>
<tr>
<td>2. Use of appropriate tools and utensils</td>
<td></td>
</tr>
<tr>
<td>3. Factors that Contribute to Successful Baking</td>
<td></td>
</tr>
<tr>
<td>4. Practical Ways of Keeping Food Clean</td>
<td></td>
</tr>
<tr>
<td>5. Workers Personal Hygiene</td>
<td></td>
</tr>
</tbody>
</table>
Rubrics

Rubric for LET ME THINK

<table>
<thead>
<tr>
<th>Criteria</th>
<th>5 Excellent</th>
<th>3 Satisfactory</th>
<th>1 Fair</th>
</tr>
</thead>
<tbody>
<tr>
<td>Relevance of answer to the question</td>
<td>The answer showed relevance to the question with sufficient details</td>
<td>Answers showed relevance to the question but with significant errors</td>
<td>Answer not relevant to the question</td>
</tr>
<tr>
<td>Organization and logic of the answer</td>
<td>The answer stated clearly and logically</td>
<td>The answer showed minor problems in the organization or logic</td>
<td>The answer is not clear and organized</td>
</tr>
</tbody>
</table>

References

CG TLE Bread and Pastry Production: Code: TLE_HEBP9-12PB-la-f-1
TVL Bread and Pastry Production 11 Self-learning Module. Prepare Bakery Products.
Mayla J. Divinagracia. Geralyn B. Nasser, Lea L. Tablo pp. 1

SSLM Development Team

Writer: Anna Lyn N. Prongco
Content Editor: Mayla J. Divinagracia
LR Evaluator: Lezlee G. Agcaoili
Illustrator: none
Creative Arts Designer: Reggie D. Galindez
EPP/TLE/TVL: Amalia C. Caballes
Education Program Supervisor – Learning Resources: Sally A. Palomo
Curriculum Implementation Division Chief: Juliet F. Lastimosa
Asst. Schools Division Superintendent: Carlos G. Susarno, Ph. D.
Schools Division Superintendent: Romelito G. Flores, CESO V