

## VET for bakery

Name of the creator of the material	University “St. Kliment Ohridski” –Bitola Faculty of security - Skopje
Title of the lesson plan / task sheet	Bread Baking Techniques & Tasting competition
Brief description of the competences the students will learn (including, for example, which scientific theory is based on)	<ul style="list-style-type: none"> <li>● Understand the science behind yeast fermentation and gluten development in bread making.</li> <li>● Accurately scale and measure ingredients for bread recipes.</li> <li>● Effectively mix and knead dough to achieve the desired consistency.</li> <li>● Shape bread dough into various forms for different bread types.</li> <li>● Bake bread to perfection, considering time and temperature.</li> </ul> <p>By setting a task to participate in an event where they can exhibit their bakery products, the students will:</p> <ul style="list-style-type: none"> <li>● learn to be innovative, creative in preparation of new bakery models,</li> <li>● acquire skills for accepting advice and different opinions</li> <li>● learn to collaborate and work in a team</li> <li>● learn to give and accept constructive opinions and feedbacks</li> <li>● will learn to manage time properly</li> </ul>
Specialty/target group (if applicable)	All students who are willing to learn to bake
Learning outcome(s) for the vocational profession	<ul style="list-style-type: none"> <li>● To build student’s confidence in their capabilities and encourage them to develop competitiveness, innovation and creativity in the bakery market.</li> <li>● To understand the importance of presenting themselves and</li> </ul>

	<p>their works in a confident way in the workforce.</p> <ul style="list-style-type: none"> <li>● To help students to follow the instructions and apply those correctly when preparing pastries.</li> <li>● To gain skills to work individually and as a team worker building up to effective communication</li> <li>● To encourage critical and proactive thinking to deal with anticipating challenges in workplace settings.</li> </ul>
Tools needed for this lesson plan/ task sheet (if applicable)	<ol style="list-style-type: none"> <li>1. Notebooks or paper and pens for the instructors and participants</li> <li>2. Projector and screen for PPT (optional)</li> <li>3. Bread baking ingredients (flour, water, yeast, salt, additional ingredients by choice)</li> <li>4. Mixing bowls and utensils</li> <li>5. Ovens or bread-making equipment</li> <li>6. Five pairs of cards with numbers from 1 to 4</li> <li>7. Five recipes for 5 bakery products</li> <li>8. A table for arranging and placing the products</li> <li>9. Certificate for best pastry</li> </ol>
Approximate time to complete the task	<p>The lesson will be divided in 3 sessions:</p> <ol style="list-style-type: none"> <li>1. 40 min: theoretical part, presentation and forming teams</li> <li>2. 90 min: baking</li> <li>3. 50 min: Bakery Fare (competition) and evaluation</li> </ol> <p>Total duration: 3 hours 2 hours</p>
Suggested more comprehensive methodical guide for doing / carrying out the task (for the teacher or student)	<ul style="list-style-type: none"> <li>● Setting a specific task, rules and goals in collaboration with the participants.</li> </ul>

	<ul style="list-style-type: none"> <li>● Asking questions about the role of the students, about the importance of the given task and the benefits.</li> <li>● Requesting answers from the students about the work done, about the experience and satisfaction, about the challenges they faced and the possible solutions to overcome them.</li> </ul>
<ul style="list-style-type: none"> <li>● Warming up</li> </ul>	<ul style="list-style-type: none"> <li>● Begin the lesson with a discussion on the importance of bread in various cultures and its significance in the culinary world.</li> <li>● Explain to the students that there is going to be an Exhibition day for bakery products that is good to attend because they can present their bakery products and at the same time can see other bakery models. They will have chance to meet other producers and bakers and exchange opinions and experiences regarding the process.</li> <li>● Explain the task: preparing 5 pastries and their exposure.</li> <li>● Make the rules clear to them.</li> <li>● Give them five recipes for five products and explain which products should be made.</li> <li>● Briefly explain the process.</li> </ul>
<ul style="list-style-type: none"> <li>● Explanation for the students at the start</li> </ul>	<ul style="list-style-type: none"> <li>● Explain the students why it is important to learn how to make good of basic ingredients.</li> <li>● Provide an overview of the scientific principles of yeast fermentation and gluten development, using visual aids and real-life examples.</li> <li>● Explain to the students the importance of participating in such an event where they can promote themselves and become</li> </ul>

	<p>recognizable in the bakery market.</p> <ul style="list-style-type: none"> <li>● Explain that they will need to make good looking and tasting products and after that to collaborate and work as a team to be able to make a proper presentation and exposure.</li> </ul>
<ul style="list-style-type: none"> <li>● Task description for the students</li> </ul>	<p>Explain the two tasks:</p> <ul style="list-style-type: none"> <li>● Divide students into small groups and assign each group a different bread recipe. Have them measure ingredients, mix, knead, shape, and bake the bread according to the recipe that they come up to (elevate from the basic one).</li> <li>● Encourage them to be more creative in using additional ingredients and to work in team.</li> <li>● They can make up to 3 different types of bread.</li> <li>● Tasting – 50 min. To work together with other students in order to to agree together to arrange the table on which they will display the bakery products.</li> </ul>
<ul style="list-style-type: none"> <li>● Additional activities for the students</li> </ul>	<ul style="list-style-type: none"> <li>● Assign them to try each other's products and rate their taste and look.</li> <li>● Give them cards numbered 1 to 4 and rate each product in order.</li> <li>● Open up a group discussion about which product is the best.</li> <li>● Give the winner a certificate of appreciation for the best product of the day.</li> </ul>
<ul style="list-style-type: none"> <li>● Extra resources for learners</li> </ul>	<p><a href="https://www.ordermentum.com/blog/how-to-promote-your-new-bakery-products-without-exceeding-your-budget">https://www.ordermentum.com/blog/how-to-promote-your-new-bakery-products-without-exceeding-your-budget</a></p> <p><a href="https://veenaazmanov.com/types-of-pastry/">https://veenaazmanov.com/types-of-pastry/</a></p> <p><b>Additional:</b></p> <ul style="list-style-type: none"> <li>● Bread recipe cards (various types)</li> </ul>

	<ul style="list-style-type: none"> <li>● Baking equipment safety guidelines</li> <li>● Sample bread shapes and images for inspiration</li> <li>● Online bread-making tutorials and scientific explanations</li> </ul>
<ul style="list-style-type: none"> <li>● Self-reflection for students</li> </ul>	Let the students themselves discuss their experience and satisfaction
<ul style="list-style-type: none"> <li>● Feedback on the solution (if applicable) / Possibility to check</li> </ul>	<ul style="list-style-type: none"> <li>● Discussion with the students about the importance of social skills that are acquired during professional training and the proposed exercise for success and job satisfaction.</li> <li>● Identifying certain difficulties in the development of social skills and encouraging them.</li> </ul>
License information (if we have a general one on the website, it is not necessary separately for each educational material)	

Link to videos and recipes:

Cinnamon Swirl Quick Bread,

<https://www.tasteofhome.com/recipes/cinnamon-swirl-quick-bread/>



Cinnamon Fruit Biscuits, <https://www.tasteofhome.com/recipes/cinnamon-fruit-biscuits/>



Chocolate Banana Bundles, <https://www.tasteofhome.com/recipes/chocolate-banana-bundles/>



Pumpkin Doughnut Drops, <https://www.tasteofhome.com/recipes/pumpkin-doughnut-drops/>



Sour cream chip Muffins, <https://www.tasteofhome.com/recipes/sour-cream-chip-muffins/>

