

Task sheet of teachers_creative bakery

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| Name of the creator of the material | Gert Hurkmans |
| Title of the lesson plan / task sheet | Learn baking a country bread |
| Brief description of the competences the students will learn (including, for example, which scientific theory is based on) | <ul style="list-style-type: none"> - Uses cleaning equipment and products - Systematically tidies up the workplace and equipment - Cleans and disinfects the equipment according to the guidelines - Wears work clothing in accordance with hygienic guidelines - Wash and disinfect hands according to hygienic guidelines - Sorts waste according to guidelines |
| Specialty/target group (if applicable) | Prisoners learning basic bakery techniques |
| Learning outcome(s) for the vocational profession | <ul style="list-style-type: none"> -Students can keep the working environment neat and hygienic -The students can prepare yeast dough for breads and hard luxury -The students can process yeast dough for breads and hard luxury -The students can bake yeast dough for breads and hard luxury -The students can store and package loaves of bread and hard luxuries |
| Tools needed for this lesson plan/ task sheet (if applicable) | 480 g wheat flour 70 g rye flour 25 g yeast 12 g salt 130 g fine whole wheat flour 400 g water of 35 °C 25 g butter = fat |
| Approximate time to complete the task | 4 hours |
| Suggested more comprehensive methodical guide for doing / carrying out the task (for the teacher or student) | <p>This task sheet can be used in a collaborative training methodology. Collaborative training is a methodology where trainees share their knowledge and expertise, teaching and learning from one another at the same time. This technique helps enhance the overall training experience for trainees by capitalizing on their skills, ideas, and knowledge.</p> <p>Pros of this methodology</p> <ul style="list-style-type: none"> -Creates a shared learning culture by building an atmosphere where team |

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| | <p>members are continually collaborating.</p> <p>-When training is conducted in groups, it reduces time investment and costs.</p> <p>Promotes better knowledge retention.</p> <p>Cons of this methodology</p> <p>-Slow participants cause the entire class to fall behind.</p> <p>-It can be challenging to get everyone in one place, at the same time.</p> |
| - Warming up | The teacher explains to the students that in this task, the student acquires, under supervision, the techniques to prepare, process, and process regular breads and hard luxury dough at executive level. |
| - Explanation for the students at the start | By use of the task sheet for students the teacher informs the students that baking, finishing and storing and packaging, taking into account cleanliness and hygiene requirements. Then the teachers gives the task sheet for students to the class. |
| - Task description for the students | Task sheet for students |
| - Additional activities for the students | If students have completed the task they can decorate, shape and cut products according to predetermined recipes quality requirements |
| - Extra resources for learners | https://www.youtube.com/watch?v=6iT0B181A-Y |
| - Self-reflection for students | During the lesson, students are evaluated on the above objectives through observation. |
| - Feedback on the solution (if applicable) / Possibility to check | If the teacher notices that a student needs to adjust certain things to achieve the final terms and objectives of the module, he or she will be made aware of this in advance. This way the student has time to refine the necessary competence. |
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