

Task Sheet: Creative bakery

Provided by: Asturia vzw

Introduction here

General information of task for teacher

Title of the task sheet	Learn baking a country bread
Targeted 21st Century Skill	Usable in all 21 st century skills
Brief description of the competences the students will learn (Including, for example what scientific theory this 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)	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. Pros of this methodology <ul style="list-style-type: none"> -Creates a shared learning culture by building an atmosphere where team members are continually collaborating.

	<p>-When training is conducted in groups, it reduces time investment and costs. 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>
License information (if we have a general one on the website, it is not necessary separately for each educational material)	None

Lesson plan of the task

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=6iTOB18IA-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.
Suggested more comprehensive methodical guide for doing/carrying out the task (for the teacher or student)	None



Additional information

Educational program: Bakery
Module: Bread hard luxury
Name:
Date:

Task sheet for students

TASK: Country bread

Goal: learn baking a country bread

JOB DESCRIPTION:

Baking yeast dough for breads and hard luxury

Ingredients:

480 g wheat flour	130 g fine whole wheat flour
70 g rye flour	400 g water of 35 °C
25 g yeast	25 g butter = fat
12 g salt	

Safety:

The student

- 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

Implementation / Evaluation criteria



- Weigh all ingredients for the dough correctly.
- Place the 3 types of flour on the clean workbench and make a hole (= in a fountain shape).
- Sprinkle the salt on the flour.
- Apply the butter in small pieces to the edge of the flower.
- Dissolve the yeast in the lukewarm water.
- Pour the lukewarm water with the yeast into the well.
- Mix the water with the flour little by little in the well with one hand until some consistency is achieved.
- Then slowly work the rest of the flour, butter and liquid into the dough until sufficiently cohesive (= mix).
- Knead the ingredients with both hands into a smooth and elastic dough for 8 minutes until a well-extensible dough is formed.
- First proof under a dough cloth and covered with plastic wrap for 20 minutes.
- Punch down the dough and weigh and ball up 2 pieces of 560 g.
- Let the dough rise for 20 minutes on a dough sheet covered with plastic foil in a pleasantly warm place.
- Roll up dough pieces again and place on baking trays.
- Cover with plastic wrap and let rise in a pleasantly warm place for 30 minutes, or 20 minutes in a proofing cabinet at 40 °C.
- Remove loaves from the proofing cabinet, sprinkle with rye flour and press with a cake rack.

Bake:

- Do not steam loaves before baking.
- In preheated oven at 230 °C for 35 minutes.

Basic competencies

- 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 finish breads and hard luxury	+	-
- The students can store and package loaves of bread and hard luxuries	+	-

Feedback	
Feedforward	



Evaluation criteria:

- During the lesson, students are evaluated on the above objectives through observation.

Feedback/feedforward:

- 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.