## CHAPTER EIGHTAWARDS

# Baking

- **1** What is the definition for baking?
- **2.** Describe ways to be safe in the kitchen while baking.
- **3.** Define the following baking terms: batter, beat, coating pan, cream, dough, fold, preheat and stir.
- **4.** Name at least 8 utensils that are used in many baking projects?
- **5.** Read four stories in the Bible where baking was mentioned.
- Who does Jesus say He is in John 6:35? Discuss how this is important to you.
- **7.** Bake two items of your choosing.

#### **Purpose:**

To understand the fundamentals of baking.

#### **Curriculum Connection:** My Family

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## **Resources:** http://www.homebaking.org

http://www.joyofbaking.com http://familyfun.go.com/recipes Library books

### Helps

- Baking is preparing an item by heating it in an oven at the proper temperature. (In baking food, there is a change of liquids into solids through a chemical reaction. In order for this chemical reaction to occur the proper combination of ingredients, in the right proportions must be used for the desired outcome.)
- 2. Always start by washing your hands with soap and water. Begin with a clean counter and utensils. Have an adult in the kitchen at all times. Demonstrate how to be safe in the kitchen by adding other suggestions.
- **3.** Search the internet or look in a cookbook for additional terms.
- **4.** Mixing bowls, measuring spoons, measuring cups, mixing spoons, rubber spatula, whisk, baking pan/ sheet, pie pan, cake pan, rolling pin, parchment paper, cooling rack, mixer, sifter, etc.
- Genesis 12:20, 18:6, 19:3 NIV; Leviticus 9:31 NIV; 2 Samuel 13:8 NIV; 1Chronicles 9:31 NIV; other stories.



### Grade 2

New in 2010