Baking Skills Check List

What can you do? Check the skills that you already have and get ready to explore and enjoy the wonder of food and the delicious results!

**Getting Ready**
- Read Recipe Thoroughly
- Ingredients Available
- Equipment Available
- Follow Directions

**Clean-Up**
- Food Safety
- Clean-up

**Measuring Basics**
- Kitchen Measurements
- Teaspoons
- Tablespoons
- Cups
- Scales, U.S./English/Metric
- Dry Ingredients
- Liquid Ingredients
- Brown Sugar
- Shortening and Butter

**Mixing Methods**
- Muffin Method
- Biscuit Method
- Drop Cookie Method
- Rolled Cookie Method
- Shaped Cookie Method
- Cake Method
- Rapid Mix Yeast Dough Method
- Straight Dough Method
- Cool-Rise Method

**Equipment**
- Oven Use
- Microwave Use
- Hand Mixer
- Stand Mixer
- Food Processor
- Bread Machine
- Skillet
- Griddle; waffle iron

**Foods & Nutrition Resources**

**Meal Planning**
- Menus
- Setting a Table
- Dining Etiquette

**Other:**
- ____________________________
- ____________________________
- ____________________________
- ____________________________
- ____________________________
- ____________________________
- ____________________________
- ____________________________
- ____________________________
- ____________________________

**Techniques/Terms**
- Shell an egg
- Separate an egg
- Sift, blend, whisk
- Cream
- Cut-in
- Knead
- Ferment, raise, rest, punch
- Fold-in
- Peel
- Slice, dice, grate
- Roll out
- Divide dough
- Simmer
- Boil