

Great Resources for Teaching Baking



1. Baking with Friends

Everyone shares the tasty success of learning to bake with Dragonfly Bakers and Bumblebee Spice Specialists. From Fudge Brownies to Quilt Patch Cake to Pita Pocket Bread and Grandma's Refrigerated Dough, this unique 74-page book includes 31 recipes encouraging baking with fruits, vegetables and whole grains. Each recipe features:

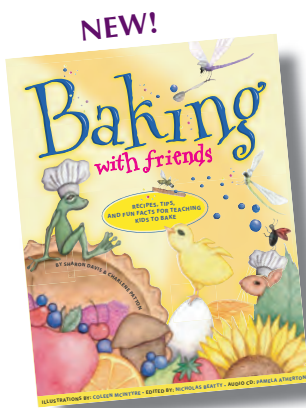
- colorful illustrations
- family baking activities
- fun facts
- suggested children's literature
- vocabulary words

Teachers, parents, youth leaders and mentors will find additional educational resources abound:

- age-appropriate kitchen tasks
- baking certificate
- measurement and substitution guides
- skills check list
- tips for baking success with children

A valuable resource to teach kids self-sufficiency in the kitchen while inviting questions and providing answers through this new learning tool! Hardback 9 x 11 3/8-inch book with dust jacket and 60-minute audio CD. HBA 2010.

001 \$20.00



3. Baker's Dozen - Lessons for Better Baking DVD

Contains 2 hours, 22 minutes, 39 seconds of video including 13 individually produced segments with 130 topics on ingredient functions and baking resources:

- | | |
|-----------------------------|--------|
| Getting started | Flour |
| Chemical leavening | Eggs |
| Liquids | Fats |
| Chocolate | Sugars |
| Designer baking | Salt |
| Bakeware | Yeast |
| Baking, cooling and storage | |



This is a great resource for educators teaching baking at any level or anyone who wants to learn more about baking. HBA 2006.

003 \$25.00

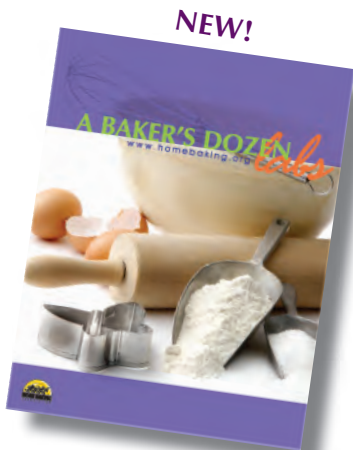
2. Baker's Dozen Baking Lab Manual

Thirteen baking labs, for FCS and Culinary middle through secondary level classes, teach multiple outcomes from the 2008 National FCS Education Standards. More than 150 pages with options for beginning, intermediate and advanced level foods students. Includes:

- labs
- worksheets
- charts
- rubrics
- experiments
- evaluations
- classroom tested recipes
- baking glossary
- copy-ready resources

Each lab supports core learning goals for history, math, science, literacy and school wellness programs with service learning connections. PowerPoints available online as additional resources addressing whole grain baking, critical temperatures, ingredient functions, wheat field to table, baking history and careers. Labs reference "Baker's Dozen - Lessons for Better Baking" DVD. Size: 8 1/2 x 11-inch, three-hole punched pages ready to insert in binder; includes 4-color cover/dividers. HBA 2010.

002 \$75.00



4. Plastic Dough Scraper

Essential baking lab and home baking tool! Great to shape and cut dough; level dry ingredients; scrape bowl and countertop - dishwasher safe; all white with embossed logo; 3 3/4 x 5 1/2 inches. Available as single unit or classroom quantity of 25.

004a \$2.00 for one scraper

004b \$40.00 for 25 scrapers



(All prices include S&H)

To order these items plus additional home baking teaching resources, see reverse side.

Send Order Form
on reverse side to:

Home Baking Association
2931 SW Gainsboro Road
Topeka, KS 66614



Guide cards – great “take-away” aids for food skills or baking class

5. Measurement Guide

The measurement guide includes 20 standardized references for measuring – an essential baking resource.
005 \$5.00
Package of 25 cards



6. Ingredient Substitution Guide

Second in the “guide card” series of essential baking resource guides, the Ingredient Substitution Guide includes more than 10 baking ingredient substitutions.
006 \$5.00
Package of 25 cards



7. Baking for Success DVD

New revised edition includes three baking lessons; ready to print 20 page curriculum guide; copy-ready worksheets and recipes; baking terms, tips and resources..
• Fudge Brownies - The Ultimate American Bar Cookie (8:53)
• Cornbread - A Piece of History on the Plate (7:52)
• Focaccia - The Italian Baker’s Snack (11:11)
All three lessons include activities for beginning, intermediate or advanced student bakers. HBA 2008.
007 \$25.00



8. Bread Machine Activity Guide

73-page spiral-bound guide, encourages hands-on, interactive learning that reinforces lessons with tactile and sensory opportunities in measurement, cooking, science, nutrition, problem-solving, teamwork and creativity. Contains three activity sections: “Bread’s Role in Shaping History,” “The Science of Bread Baking” and “Bread and Nutrition.” HBA 2002.
008 \$15.00



Order Form

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How many do you teach? _____

How often do you bake? _____

Daily Weekly Monthly Special occasions

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