Access complete Table of Contents (HomeBaking.org)
13 Baking Lab Sections (see #2).
Each lab provides:
  Baking ingredient science experiments
  First, Intermediate and Advanced culinary and home baking formulas
  50+ additional baking teacher resources
  Live links to farm-to-table ingredient and how-to videos
  Baking Glossary, 400+ terms with live links
  National Family & Consumer Sciences Standards (2018, 3.0)
  Framework for 21st Century Learning and STEAM connections
001 ................................................................. $50.00

(2011 Print Version, 224 pages)
Baking educator’s teaching manual features 13 baking labs with First, Intermediate and Advanced baking formulas, baking science experiments, computer labs and community connections.
13 LABS:
   Why Bake
   Getting Started
   Wheat Flour & Cornmeal
   Chemical Leavening
   Fats
   Yeast
   Baking Sugars
   Eggs
   Liquids
   Salt
   Chocolate
   Dough Sculpting
   Resources
   Glossary
   Appendix
Manual includes:
   350+ term Baker’s Glossary and Appendix with 32 copy-ready resources. Classroom tested, the labs teach over 35 National FCS Standards plus core history, math, science, literacy and wellness goals.
   Labs reference Baker’s Dozen Lessons for Better Baking DVD (Item 003).
   This is a must-have resource to teach baking, foods or culinary. Size: 8½ x 11; includes 4-color cover/dividers; three-holed, ready to insert in binder. HBA 2011.
   002 ................................................................. $25.00
   004a ....................................................................................... $20.00
   004b ............................................................................ $300.00

Contains 2 hours 22 minutes of how-to video demonstrations in 13 individually produced segments covering 130 topics for baking ingredients and methods. Video segments cross-reference A Baker’s Dozen Labs USB (Item 001) and Manual (Item 002).
Getting Started
   Getting Started
   Chemical Leavening
   Liquids
   Chocolate
   Designer Baking
   Bakeware
   Baking, Cooling and Storage
Flour
   Eggs
   Fats
   Sugars
   Salt
   Yeast
Great resource for educators teaching baking at any level or anyone who wants to learn more about baking. HBA 2006.
   003 ................................................................. $25.00

4. **NEW!**
   **A Baker’s Dozen Labs** (2018 USB Digital Version, 278 pages)
   **Access complete Table of Contents (HomeBaking.org)**
   13 Baking Lab Sections (see #2).
   Each lab provides:
   - Baking ingredient science experiments
   - First, Intermediate and Advanced culinary and home baking formulas
   - 50+ additional baking teacher resources
   - Live links to farm-to-table ingredient and how-to videos
   - Baking Glossary, 400+ terms with live links
   - National Family & Consumer Sciences Standards (2018, 3.0)
   - Framework for 21st Century Learning and STEAM connections
   001 ................................................................. $50.00

5. **Baking with Friends**
Four-time national award-winning *Baking with Friends* (Ben Franklin, Moonbeam, Living Now and Purple Dragonfly awards) provides teachers, parents, and youth leaders resources for baking with children of all ages:
   - Colorful illustrations
   - 31 easy-to-follow recipes, each recipe includes related children’s book
   - Savory to sweet – Whole Wheat Pizza to Quilt Patch Cake
   - Family activities
   - Fun facts and vocabulary words
   - Age-appropriate kitchen tasks
   - Tips for Baking Success
   - Skills Check-List
   - Measurement and Substitution Guides
   - Glossary
   - Baking certificate
   - Pumpkin Power Step-by-Step Lesson (HomeBaking.org)
   - 74-page, hardback 8½ x 11 book with dust jacket and 60-minute audio CD.
   HBA 2010.
   004 ................................................................. $20.00
   **Baking with Friends Fundraising:**
   One case /20 books; $5.00 profit per book. Find additional sales and project incentives at HomeBaking.org.
   004b ............................................................................ $300.00

6. **Dough Sculpting 101 DVD**
   “Dough sculpting” is in your grasp! Add value to baked goods and expand knowledge of baking terms, tools and techniques. These 30 video segments shape and sculpt using yeast, cookie and corn starch dough to make a variety of breads, dinner rolls, loaves, soft pretzels and fun shapes. Demonstrations include dough preparation, alligator, American flag, spiders, teddy bears, turkey, turtle and wheat sheaf.
   DVD includes 12-page teaching guide Lab 12: Dough Sculpting from A Baker’s Dozen Labs (Item 003) and other reproducible handouts.
   Run time: 1h 53m 10s. HBA 2015.
   005 ................................................................. $25.00

7. **Five-Minute Baking Activities**
Fifty 5-minute baking ingredient and method activities for classroom, community or out-of-school programs and literacy outcomes.
Ten activities for each baking topic:
   - Baking Ingredients
   - Baking Temperatures
   - Baking Measurements
   - Baking Tools and Equipment
   - Baking Benefits
   - Spiral bound, 5½ x 8½. 52 pages. HBA 2014.
   006 ................................................................. $30.00

Visit HomeBaking.org for more baking resources!
Great “take-away” aids for food skills or baking class

BAKING GUIDE CARD TEACHING SERIES!
Each guide card provides essential baking demonstration and teaching points, and is a take-away lesson hand-out.

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Includes 23 standardized measuring references and tips.
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8. Ingredient Substitutions
Includes 15 baking ingredient substitutions with related tips.
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Package of 25 cards

9. Baking Pan Substitutions
Includes 12 baking pan substitutions with baking tips and calculations.
009 ....................... $8.00
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10. Baking Temperatures
Includes 13 key temperatures with Fahrenheit (F) to Centigrade (C) conversion formula.
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Includes six baking food safety steps and internal doneness temperature guide.
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Package of 25 cards

12. Baking Food Safety Checklist
Teacher and student Baking Food Safety Checklist with six baking food safety steps, temperature guide and checklist for student completion. Front/back color handout, 8 1/2 x 11-inch. 2017.
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13. Baking Food Safety Posters
FRONT: Baking Internal Temperatures Chart and Six Baking Food Safety Steps (color)
BACK: Lesson plan and Baking Food Safety Checklist (black and white, copy-ready)
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Did You Know Flour Food Safety
0013b ....................... $7.00

14. Plastic Dough Scraper
Essential baking lab and home baking tool! Shape and cut dough; level dry ingredients; scrape bowl and countertop – dishwasher safe; white with embossed logo; 3 3/4 x 5 1/2 inches
0014a ....................... $2.00 for one
0014b ....................... $40.00 for 25

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