

## 1. 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
USB Digital Version (278 content pages). HBA 2018. 001

2. A Baker's Dozen Baking Lab Manual (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: $8 \frac{1}{2} \times 11$; includes 4 -color cover/dividers; three-holed, ready to insert in binder. HBA 2011. 002 . $\$ 75.00$

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

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 | Flour |
| :--- | :--- |
| Chemical Leavening | Eggs |
| Liquids | Fats |
| Chocolate | Sugars |
| Designer Baking | Salt |
| Bakeware | Yeast |

Baking, Cooling and Storage
Great resource for educators teaching baking at any level or anyone who wants to learn more about baking. HBA 2006. 003


## 4. 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 $81 / 2 \times 11$ book with dust jacket and 60-minute audio CD.
HBA 2010.
004a..


## Baking with Friends Fundraising:

One case /20 books; $\$ 5.00$ profit per book. Find additional sales and project incentives at HomeBaking.org.

## 004b

$\$ 300.00$

## 5. 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 braids, 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

Ten activities for each baking topic:

$$
\begin{array}{ll}
\text { Baking Ingredients } & \text { Baking Temperatures } \\
\text { Baking Measurements } & \text { Baking Tools and Equipment } \\
\text { Baking Benefits } & \text { (sample activities at HomeBaking.org) }
\end{array}
$$

Spiral bound, $5^{½} \times 8 ½ .52$ pages. HBA 2014.

# Great "take-away" aids for food skills or baking class 

## BAKING GUIDE CARD TEACHIING SERIES!

Each guide card provides essential baking demonstration and teaching points, and is a take-away lesson hand-out.

## 7. Measurement

Includes 23 standardized measuring references and tips.
007
$\$ 8.00$
Package of 25 cards
8. Ingredient Substitutions
Includes 15 baking ingredient substitutions with related tips. 008 $\$ 8.00$
Package of 25 cards
9. Baking Pan Substitutions
Includes 12 baking pan substitutions with baking tips and calculations. 009 $\qquad$ ...... \$8.00
Package of 25 cards

## 10. Baking Temperatures

Includes 13 key temperatures with Fahrenheit (F.) to Centigrade (C.) conversion formula.

0010 $\qquad$ $\$ 8.00$
Package of 25 cards

## 11. Baking Food Safety

Includes six baking food safety steps and internal doneness temperature guide. 0011 $\$ 8.00$
Package of 25 cards
Order Form
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, $81 / 2 \times 11$-inch. 2017. 0012 Package of 50
$\$ 30.00$


## 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)
Coordinates with take-home Baking Food Safety
Guide card (Item 11). $11 \times 17$-inch, folded. HBA 2018. 0013a ... \$7.00
Did You Know Flour Food Safety Coordinates with take-home Baking Food Safety Guide card. View Did You Know Flour Food Safety video, www.namamillers.org. $11 \times 17$-inch; folded HBA/NAMA 2018.
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 3/4×5 1/2 inches 0014a ... \$2.00 for one

0014b ... \$40.00 for 25


Credit card orders accepted only online.
Purchase orders accepted.
Please allow 3-4 weeks delivery.
Tax ID \#: 36-242-2312.
Prices and/or items are subject to change without notice.

Send Order Form and Payment to:
Home Baking Association
2931 SW Gainsboro Road Topeka, KS 66614

