



# Great Resources to Teach Baking



## 1. A Baker's Dozen Labs (2018 USB Digital Version, 278 pages)

Access complete Table of Contents ([HomeBaking.org](http://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 ..... \$50.00

## 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

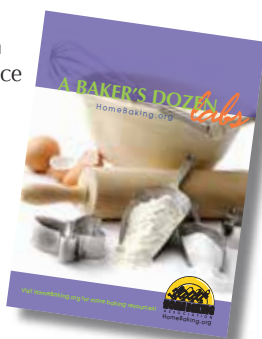
Manual includes:

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: 8½ x 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 ..... \$25.00



## 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

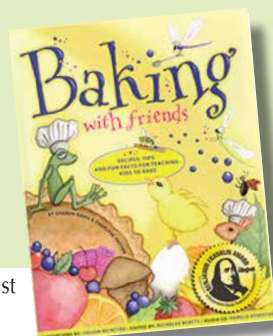
Measurement and Substitution Guides

Glossary

Baking certificate

Pumpkin Power Step-by-Step Lesson

([HomeBaking.org](http://HomeBaking.org))



74-page, hardback 8½ x 11 book with dust jacket and 60-minute audio CD.

HBA 2010.

004a ..... \$20.00

### Baking with Friends Fundraising:

One case /20 books; \$5.00 profit per book. Find additional sales and project incentives at [HomeBaking.org](http://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 ..... \$25.00



## 6. 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 Measurements

Baking Benefits

Baking Temperatures

Baking Tools and Equipment

(sample activities at [HomeBaking.org](http://HomeBaking.org))

Spiral bound, 5½ x 8½. 52 pages. HBA 2014.

006 ..... \$30.00



