

# Baking Education RESOURCE GUIDE

### Home to Career: Learn | Teach | Visuals | Recipes | E-news | Glossary | Baking Media



A Baker's Dozen Labs, 3rd Edition • homebaking.org/store



WHY BAKE WITH GLASS?

Infographics: Baking Temperatures,

Wheat and Flour 101, What is

Gluten? Sugar's Role in Foods, Why Bake in Glass? • homebaking. org/infographics





Ready-to-Teach Lessons: Cakes, Cookies, Breads, Pastry & Pie, Kitchen Science • homebaking.org/lesson-plans

Home Baking video collection • homebaking.org/videos

**NEW Baking Glossary:** Terms and Techniques • <a href="https://homebaking.org/glossary">homebaking.org/glossary</a> (

**Baker Bettie:** Tutorials, Learning Tracks, Workshops, Videos • <u>bakerbettie.com</u> Resources for Teacher • <u>bit.ly/3wr0Llq</u>

Bigger Bolder Baking • <u>biggerbolderbaking.com</u> and youtube.com/user/GemmaStafford/videos

Mealtime Solutions • homebaking.org/mealtimesolutions

Mise en place • <u>homebaking.org/starting-to-bake-is-all-about-mis-en-place</u>

**PowerPoint presentations:** Baking: Home to Careers, Flour and Baking Food Safety, Ingredient Science, Mise en place, Chocolate, Cookie Science, Pastry and more! • <a href="https://homebaking.org/powerpoint">homebaking.org/powerpoint</a>



The Journey of Wheat: Field to Flour video • youtu.be/9ctwYVNzIIU

North American Millers' Association: What is Milling? • <u>namamillers.org/</u> <u>consumer-resources/what-is-milling</u>

Northern Crops Institute: Webinars, Grain Food Innovations, Guides • northern-crops.com

#### WHEAT COMMISSIONS

CO • coloradowheat.org/colorado-wheat/links

WHERE OUR

KS • <u>EatWheat.org</u> • <u>kswheat.com/domestic-marketing-and-consumer-information</u>

ND • ndwheat.com

NE • <u>nebraskawheat.com/</u> educators

OK • okwheat.org

SD • <u>sdwheat.org/</u> <u>consumer-information</u>

TX • texaswheat.org/for-educators

WA • wawheat.org • wawheat.org/wheat-facts

Wheat Foods Council: Flour 101, Kernels Quarterly e-Mag, Videos • wheatfoods.org

Whole Grains Council: What's a Whole Grain?, Ancient Grains Defined, Surveys • wholegrainscouncil.org



## **Baking Educator Award Contests:** Adult and Youth

**WIN \$1,000** and a trip to the Home Baking Association Annual Meeting. Educators in classrooms, preschools, community programs, clubs, pre-K–12th grade, share your winning baking lessons, activity or service projects. Youth bakers can enter the Bake to Give Maddie Kruse award contest.

**ENTRY DEADLINE** is March 31. More details at <a href="https://enables.com/home-backing.org/educator-award">HomeBaking.org/educator-award</a>





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# Baking Education, Careers and Service Learning

Bakeware Facts, Why Bake in Glass?, Care and Use of Glass Bakeware • <a href="mailto:anchorhocking.com/why-choose-glass">anchorhocking.com/why-choose-glass</a>



Bake to Give Resources: Bake and Take, Bake for Funds, Bake for Good • homebaking.org/bake-to-give

Baking with Yeast • redstaryeast.com/ baking-learning-center

Test Kitchen Recipes • <u>redstaryeast.</u> <u>com/baking-recipe-ebooks</u>

Step-by-step Yeast Baking Guide • redstaryeast.com/baking-with-yeast-guide





Dough Sculpting 101 Lesson and Videos • homebaking.org/wp-content/uploads/2019/05/doughsculpting101online.pdf

Farm to Oven Career Connections • <a href="https://homebaking.org/members">homebaking.org/members</a>

Baking Insights, Flour Milling Career Information and Innovation Labs • adm.com • ardentmills.com • graincraft.com • ndmill.com

Kansas State Baking & Milling
Science Careers • <u>futureinbaking.</u>
<u>com</u>; Grain Science video <u>youtu.be/</u>
<u>OmovNdwsV0U</u> and <u>grains.k-state.edu</u>



Image: Milling Science

National Festival of Breads Winning Recipes • nationalfestival of Breads.com

Whole Grain Baking 101 • <a href="https://homebaking.org/wp-content/uploads/2019/05/WGBaking101REV.pdf">homebaking.org/wp-content/uploads/2019/05/WGBaking101REV.pdf</a>

Whole Grain Baking • <u>kingarthurbaking.com/</u> <u>learn/guides/whole-grains</u> and Bake for Good <u>kingarthurbaking.com/learn/bakeforgood</u>

### **Baking Food Safety, Temperatures**

Flour Food Safety: Baking
Temperatures, Mug Muffin
Lesson and Videos • home
baking.org/baking-food-safety



### **Consumer Baking and Flour Food Safety**

resources in English, Spanish, French • namamillers.org/consumer-resources/consumer-food-safety



Flour & Food Safety Recipe Videos and Safe Recipe Style Guide • <a href="mailto:fightbac.org/flour-safety">fightbac.org/flour-safety</a>

Quality Baking Temperatures, Thermoworks Chef Martin Earl, Video & Guide • <a href="mailto:thermoworks.com/">thermoworks.com/</a> <a href="https://home-baking-association">home-baking-association</a>

Explore Native North American Black Walnuts • black-walnuts.com

#### Find and Meet the Farmers:

Sugar • sugar.org/search/farmers
Vanilla • rodellekitchen.com/
about/meet-the-farmers
Wheat • eatwheat.org/stories,
stone-buhr.com/family and
wawheat.org



Yeast Resources: <u>Yeast Bread Handling and Storage</u> and <u>What Happened to the Yeast Bread?</u> and Red Star Yeast Guide homebaking.org/infographics



Sugar Baking STEAM, Types of Sugar, Role of Sugar in Foods, How Sugar is Produced • sugar.org

