

# Great Resources

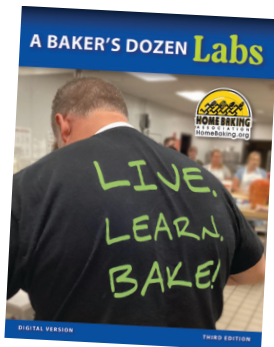
to

# TEACH BAKING



## A BAKER'S DOZEN LABS

*A must-have resource to teach baking, foods or culinary, available in digital or print formats.*



### 1 A Baker's Dozen Labs (Digital Version) \$100.00

USB drive with digital version (2023; 262 pages)



Classroom-tested labs teach over 35 National FCS Standards plus core history, math, science, literacy and wellness goals.

Each *Baker's Dozen Lab* bridges baking best practices, knowledge, and skills for home, communities, and careers. Classroom and community tested, the labs provide baking science experiments, baking labs with dual volume and weight recipes, computer labs, skills and techniques activities, and consumer and baking math.

- Labs for beginner, intermediate, and advanced students (Early Childhood, Food Science, Culinary)
- Critical thinking questions with answer guides
- Baking food safety and food handling resources
- Appendix with 70+ ready-to-share resources (forms, charts, evaluation tools, rubrics, worksheets, guides)
- 250+ live-linked test kitchen recipes, how-to videos, infographics, ingredient guidance, and downloadable resources
- Local community service learning connections

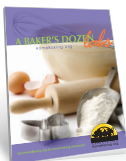
#### 13 Baking Lab Sections

- Why Bake?
- Getting Started
- Wheat Flour and Cornmeal
- Creating Lift with Chemical Leavening
- Flavor Factor...Fats
- The Amazing Power Plant—Yeast
- Sweet! Baking Sugars
- Eggs
- Liquids
- The Savor of Salt
- Chocolate
- Dough Sculpting 101
- A Baker's Dozen Pantry of Resources

### 2 A Baker's Dozen Labs (Print Version) \$75.00

Includes 4-color cover/dividers; three-holed, ready to insert in binder, 32 copy-ready resources; 8½"×11" (2011; 224 pages)

Labs reference *A Baker's Dozen Lessons for Better Baking DVD* (Item #4)



### 3 HBA Kitchen Apron \$20.00

Let the world know you are a home baker with this Home Baking Association apron, designed for both children and adults! Protect your clothes from spills and splatters with comfort and style you can depend on.

Heavy-gauge 100% cotton construction for lasting comfort and adjustable neckband allows you to customize fit.



### 4 Baker's Dozen Lessons For Better Baking DVD \$25.00

This DVD is packed full of excellent lessons in baking on a variety of topics. Contains 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* (Items #1 and #2). Run time: 2h 22m

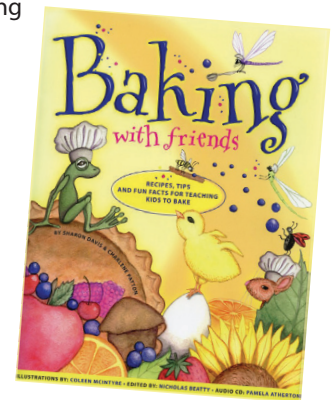


### 5 Baking with Friends Book w/CD \$20.00

Four-time national award-winning book (Ben Franklin, Moonbeam, Living Now and Purple Dragonfly awards) provides resources for baking with children of all ages.

- 30+ recipes, each with vocabulary words, tips, baking activity, fun fact and related children's book!
- Baking certificate, measurement & substitution guides, and baking glossary

8"×11" hardback with dust jacket (74 pages, 60-minute audio CD)



#### Baking with Friends Fundraising:

20 books/case (\$5 profit per book); find additional sales and project incentives at [HomeBaking.org](http://HomeBaking.org). **Case of 20 for \$300.00**

### 6 Dough Sculpting 101 DVD \$25.00

"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.

DVD includes 12-page teaching guide Lab 12: Dough Sculpting from *A Baker's Dozen Labs* (Items #2 and #3) and other reproducible handouts. Run time: 1h 53m.



**7 5-Minute Baking Activities \$35.00**



50 5-minute baking ingredient and method activities for classroom, community or out-of-school programs and literacy outcomes.  
5 1/2" x 8 1/2" spiral bound

Ten activities for each baking topic:  
Ingredients, Temperatures, Measurements, Tools, Equipment and Benefits

**BAKING GUIDE CARD TEACHING SERIES**

Great "take-away" aids for food skills or baking class.  
**25 cards per pack.....\$10.00 each**

**8 Measurement Guide**  
25 standardized references for measuring



**9 Ingredient Substitution**  
more than 10 baking ingredient substitutions



**10 Baking Pan Substitution**  
six baking pan substitutions



**11 Baking Temperature Substitution**  
six temperature substitutions



**12 Baking Food Safety**  
six baking food safety steps and internal doneness temperature guide



**13 Dough Scraper \$2.00**

Essential baking lab and home baking tool! Shape and cut dough, level dry ingredients, scrape bowl and countertop. Dishwasher safe plastic, white with embossed logo; 3 3/4" x 5 1/2"  
Also available in bulk discount **25 for \$40.00**



**14 Baking for Success DVD \$25.00**

Young adult bakers demonstrate how-to-bake Fudge Brownies, Cornbread, and Focaccia. DVD also provides ready-to-print lesson guides for each recipe, designed for beginning, intermediate or advanced student bakers. Copy-ready worksheets, recipes, baking terms, tips and resources included.



**Order Form**

Name \_\_\_\_\_

Organization/School \_\_\_\_\_

Address \_\_\_\_\_

City/State \_\_\_\_\_

Zip Code \_\_\_\_\_ Phone \_\_\_\_\_

How many students do you teach? \_\_\_\_\_ Age(s)? \_\_\_\_\_

How often do you bake?  Daily  Weekly  Monthly  Special occasions

How did you hear about us? \_\_\_\_\_

Yes! I would like to receive the free e-newsletter with new teaching resources.

Send to e-mail address: \_\_\_\_\_

Qty.	Item #	Description or Title	Cost
Merchandise Total			
Standard Shipping & Handling			<b>\$5.00</b>
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Kansas residents ONLY applicable state & local sales tax			
Grand Total			

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PO Box 720963  
Oklahoma City, OK 73172

Make checks payable to: Home Baking Association  
Purchase orders accepted.  
Credit card orders accepted only at [homebaking.org/store](http://homebaking.org/store)



Please allow 3-4 weeks delivery. Tax ID #: 36-242-2312  
Prices and/or items are subject to change without notice.



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