



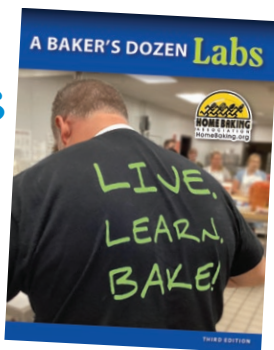
# Great Resources to



# 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.

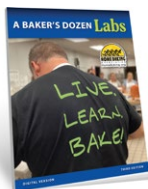
Each *Baker's Dozen Lab* bridges baking best practices, knowledge, and skills for home, communities, and careers. Classroom and community tested, the labs provide baking science experiments, baking labs with dual volume and weight recipes, computer labs, skills and techniques activities, and consumer 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?                             | • Sweet! Baking Sugars                |
| • Getting Started                       | • Eggs                                |
| • Wheat Flour and Cornmeal              | • Liquids                             |
| • Creating Lift with Chemical Leavening | • The Savor of Salt                   |
| • Flavor Factor...Fats                  | • Chocolate                           |
| • The Amazing Power Plant—Yeast         | • Dough Sculpting 101                 |
|                                         | • A Baker's Dozen Pantry of Resources |

### 2 A Baker's Dozen Labs (Print Version) \$100.00



Includes 4-color cover/dividers; three-holed, ready to insert in binder, 70+ copy-ready resources; 8½"×11" (2023)

### 3 A Baker's Dozen Labs (Digital & Print Versions) \$180.00

A special discount when ordering both the printed and digital version of the 3rd edition Lab Manual. Receive a free Baker's Dozen Lessons for Better Baking DVD while supplies last.



### 4 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.

### 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.

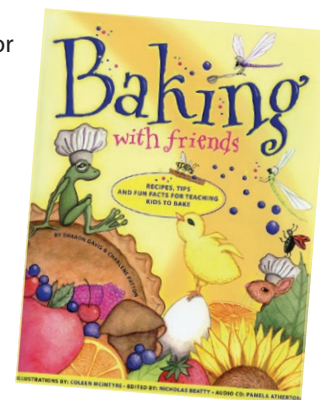
- 30+ recipes, each with vocabulary words, tips, baking activity, fun fact and related children's book!
- Baking certificate, measurement & substitution guides, and baking glossary

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. 5½"x8½" spiral bound  
Ten activities for each baking topic: Ingredients, Temperatures, Measurements, Tools, Equipment and Benefits

## BAKING GUIDE REFERENCE CARDS

### 8 Baking Guide Card Sets \$25.00

Set each of your FCS students up for baking success with a handy set of reference cards that cover measuring, food safety, and common substitutions. Each package includes 15 sets of cards. Each set includes 5 double-sided 5"x3½" cards (total of 75 cards):



- Measurement (includes 25 standardized references for measuring)
- Ingredient Substitution (includes more than 10 baking ingredient subs)
- Baking Pan Substitution (includes 6 baking pan subs)
- Baking Temperature Substitution (includes 6 temperature guide substitutions)
- Baking Food Safety (includes 6 baking food safety steps and an internal doneness temperature guide)

### 9 Dough Scraper \$2.50

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; 3¾"x5½"

Also available in bulk discount **25 for \$56.00**



### 10 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
		<b>Merchandise Total</b>	
		<b>Standard Shipping &amp; Handling</b>	<b>\$5.00</b>
		<b>Subtotal</b>	
		<b>Kansas residents ONLY applicable state &amp; local sales tax</b>	
<b>Grand Total</b>			

Send Order Form and Payment to:  
Home Baking Association  
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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