

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



**A Baker's Dozen Labs, 3rd Edition •**  
[homebaking.org/store](http://homebaking.org/store)



**Infographics: Baking Temperatures, Wheat and Flour, Flour 101, What is Gluten? Sugar's Role in Foods, Why Bake in Glass? •**  
[homebaking.org/infographics](http://homebaking.org/infographics)



**Educator Baking E-news •**  
[homebaking.org/newsletter](http://homebaking.org/newsletter)



**Ready-to-Teach Lessons: Cakes, Cookies, Breads, Pastry & Pie, Kitchen Science •**  
[homebaking.org/lesson-plans](http://homebaking.org/lesson-plans)

**Home Baking video collection •**  
[homebaking.org/videos](http://homebaking.org/videos)

**Baking Glossary: Terms & Techniques •**  
[homebaking.org/glossary](http://homebaking.org/glossary)

**Baker Bettie: Tutorials, Learning Tracks, Workshops, Videos •**  
[bakerbettie.com](http://bakerbettie.com) Resources for Teacher • [bit.ly/3wr0Llq](http://bit.ly/3wr0Llq)

**Bigger Bolder Baking •**  
[biggerbolderbaking.com](http://biggerbolderbaking.com)  
and [youtube.com/user/GemmaStafford/videos](http://youtube.com/user/GemmaStafford/videos)

**Mealtime Solutions •**  
[homebaking.org/mealtimesolutions](http://homebaking.org/mealtimesolutions)

**Mise en place •**  
[homebaking.org/starting-to-bake-is-all-about-mis-en-place](http://homebaking.org/starting-to-bake-is-all-about-mis-en-place)

**PowerPoint presentations: Baking: Home to Careers, Flour and Baking Food Safety, Ingredient Science, Mise en place, Chocolate, Cookie Science, Pastry and more! •**  
[homebaking.org/powerpoint](http://homebaking.org/powerpoint)

**High Elevation Baking tips from Colorado State University Extension •**  
[extension.colostate.edu/topic-areas/nutrition-food-safety-health/high-altitude-food-preparation-p41](http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/high-altitude-food-preparation-p41)

### About Wheat and Flour

**The Journey of Wheat: Field to Flour video •**  
[youtu.be/9ctwYVNzIU](http://youtu.be/9ctwYVNzIU)

**Northern Crops Institute: Webinars, Grain Food Innovations, Guides •**  
[northern-crops.com](http://northern-crops.com)

**WHEAT COMMISSIONS CO •**  
[coloradowheat.org](http://coloradowheat.org)

**KS •**  
[EatWheat.org](http://EatWheat.org) • [kswheat.com/domestic-marketing-and-consumer-information](http://kswheat.com/domestic-marketing-and-consumer-information)

**ND •**  
[ndwheat.com](http://ndwheat.com)

**NE •**  
[nebraskawheat.gov/for-consumers](http://nebraskawheat.gov/for-consumers)

**OK •**  
[okwheat.org](http://okwheat.org)

**SD •**  
[sdwheat.org](http://sdwheat.org)

**TX •**  
[texaswheat.org/for-the-classroom](http://texaswheat.org/for-the-classroom)

**WA •**  
[wawheat.org](http://wawheat.org) • [wawheat.org/wheat-facts](http://wawheat.org/wheat-facts)



**Wheat Foods Council: Flour 101, Wheat Foods Culinary Insider e-Mag, Videos •**  
[wheatfoods.org](http://wheatfoods.org)

**Whole Grains Council: What's a Whole Grain?, Ancient Grains Defined, Surveys •**  
[wholegrainscouncil.org](http://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 May 1. More details at [HomeBaking.org/educator-award](http://HomeBaking.org/educator-award)



### Baking Education, Careers and Service Learning

Bakeware Facts, Why Bake in Glass?, Care and Use of Glass Bakeware • [anchorhocking.com/why-choose-glass](http://anchorhocking.com/why-choose-glass)

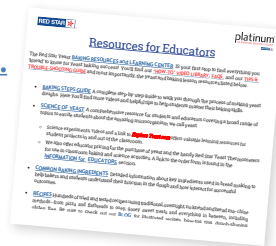


Bake to Give Resources: Bake and Take, Bake for Funds, Bake for Good • [homebaking.org/bake-to-give](http://homebaking.org/bake-to-give)

Baking with Yeast • [redstaryeast.com/baking-learning-center](http://redstaryeast.com/baking-learning-center)

Test Kitchen Recipes • [redstaryeast.com/baking-recipe-ebooks](http://redstaryeast.com/baking-recipe-ebooks)

Step-by-step Yeast Baking Guide • [redstaryeast.com/baking-with-yeast-guide](http://redstaryeast.com/baking-with-yeast-guide)



Dough Sculpting 101 Lesson and Videos • [homebaking.org/wp-content/uploads/2019/05/doughsculpting101online.pdf](http://homebaking.org/wp-content/uploads/2019/05/doughsculpting101online.pdf)



Farm to Oven Career Connections • [homebaking.org/members](http://homebaking.org/members)

Baking Insights, Flour Milling Career Information and Innovation Labs • [adm.com](http://adm.com) • [ardentmills.com](http://ardentmills.com) • [graincraft.com](http://graincraft.com) • [ndmill.com](http://ndmill.com)



Image: Milling Science

Kansas State Baking & Milling Science Careers • [futureinbaking.com](http://futureinbaking.com); Grain Science video [youtu.be/OmovNdwsVOU](http://youtu.be/OmovNdwsVOU) and [grains.k-state.edu](http://grains.k-state.edu)

National Festival of Breads Winning Recipes • [nationalfestivalofbreads.com](http://nationalfestivalofbreads.com)

Whole Grain Baking 101 • [homebaking.org/wp-content/uploads/2019/05/WGBaking101REV.pdf](http://homebaking.org/wp-content/uploads/2019/05/WGBaking101REV.pdf)

Whole Grain Baking • [kingarthurbaking.com/learn/guides/whole-grains](http://kingarthurbaking.com/learn/guides/whole-grains) and Bake for Good [kingarthurbaking.com/learn/bakeforgood](http://kingarthurbaking.com/learn/bakeforgood)

What's the Difference? Whole Grains & Enriched Grains • [wheatfoods.org/wp-content/uploads/2020/04/WholeEnrichedGrains-3.pdf](http://wheatfoods.org/wp-content/uploads/2020/04/WholeEnrichedGrains-3.pdf)

### Baking Food Safety, Temperatures

Flour Food Safety: Baking Temperatures, Mug Muffin Lesson and Videos • [homebaking.org/baking-food-safety](http://homebaking.org/baking-food-safety)



Consumer Baking and Flour Food Safety resources in English, Spanish, French • [namamillers.org/consumer-resources/consumer-food-safety](http://namamillers.org/consumer-resources/consumer-food-safety)

Flour & Food Safety Recipe Videos and Safe Recipe Style Guide • [fightbac.org/flour-safety](http://fightbac.org/flour-safety)

Quality Baking Temperatures, Thermoworks Chef Martin Earl, Video & Guide • [thermoworks.com/home-baking-association](http://thermoworks.com/home-baking-association)

Vanilla 101 • [rodellekitchen.com/resources/learning](http://rodellekitchen.com/resources/learning)

Find and Meet the Farmers: Sugar • [sugar.org/search/farmers](http://sugar.org/search/farmers)

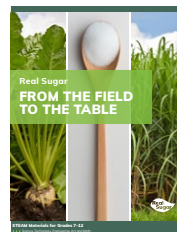
Vanilla • [rodellekitchen.com/about/meet-the-farmers](http://rodellekitchen.com/about/meet-the-farmers)

Wheat • [eatwheat.org/stories](http://eatwheat.org/stories), [stone-buhr.com/family](http://stone-buhr.com/family) and [wawheat.org](http://wawheat.org)



Yeast Resources: [Yeast Bread Handling and Storage](#) and [What Happened to the Yeast Bread?](#) and Red Star Yeast Guide [homebaking.org/infographics](http://homebaking.org/infographics)

Sugar Baking STEAM, Types of Sugar, Role of Sugar in Foods, How Sugar is Produced • [sugar.org](http://sugar.org)



Sustainable Sugar Farming • [asr-group.com/sustainability/environmental](http://asr-group.com/sustainability/environmental)

