| **Lesson Guide** |
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| **Date:** | **Topic: Domestic** |
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| **Lesson:** |
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| Oven-Baking |
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| **Materials:** |
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| OvenRequired ingredientsPansPot holders/hot mittsUtensilsBowls Cooling rackMeasuring cups/spoonsCleaning supplies for dishes/kitchen |
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| **Learning Objectives:** |
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| * Students will know the function of an oven
* Students will know oven safety (hot-use oven mitts)
* Students will be able to measure dry ingredients
* Students will measure wet ingredients
* Students will follow a recipe
* Students will identify ingredients
* Students will follow directions
* Students will locate required equipment
* Students will clean up area and wash dishes
* Students will practice hygiene skills- wash hands
* Students will stir
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| **Structure/Activity:** |
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| 1. Introduce the recipe
2. Split group up so that there are approx. 3 students in each group
3. Go over the directions
4. Have the students obtain all the necessary equipment supplies and ingredients
5. Assign students ingredients that they are in charge of
6. Have the students follow the recipe
7. Once the recipe is completed, have the students sample the product.
8. Discuss thoughts about the taste, process, etc.
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| **Assessment:** |
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| Meal Prep Assessment |
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