|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **5 pts** | **10 pts** | **15 pts** | **20 pts** | **30 pts** | **40 pts** |
| **Baking powder vs Baking Soda** | **Test baking powder & baking soda** | **Organize!** | **Design a cake** | **Chemistry of cookies** | **Cake Decorating** |
| [Watch this video](https://www.youtube.com/watch?v=E3OrOuL56uI) to see what the difference between baking powder and baking soda  Write a short paragraph explain what the difference really is. | Watch [the video](https://www.youtube.com/watch?v=QdPY9UeqtzM) to learn how to know of your baking powder and baking soda is still fresh. Create a TIK TOK showing you testing your baking powder and baking soda. Share the video link with Mrs. Pinnell | Find a drawer, a shelf an area of your home that needs to be organized (get permission first) post a before and after photo here: | Check out the article:  [Making a cake ideas](https://www.americastestkitchen.com/kids/activities/make-it-your-way-challenge-cake-decorating)  You will draw 3 separate unique cake creations!  Please include all flavors, colors, textures & temps that you would use for each of your 3 different cakes.  Be creative! | Watch [this video](http://ed.ted.com/lessons/the-chemistry-of-cookies-stephanie-warren) about the chemistry of cookies and then make a visual representation of what you learned. This can be a hand drawn picture, powerpoint, low chart, etc. | Bake a cake, frost it and decorate it to the best of your ability!  If you need help, check out [How to frost a cake for beginners](https://www.youtube.com/watch?v=zk_OYb0NKKk) (some sites are better at teaching you how to frost a cake better than others). |
| **5 pts** | **10 pts** | **15 pts** | **20 pts** | **30 pts** | **40 pts** |
| **Kitchen Tools** | **Cookie Science** | **Clean kitchen counter areas** | **Baking Show Analysis** | **Bake some cookies** | **Visual Recipe** |
| Take this Kitchen Tools & Gadgets quiz  [Kitchen Tools & Gadgets quiz](https://bit.ly/tools-gadgets)  Once completed, screenshot your score and send to Mrs. Pinnell | Watch [this video](https://www.youtube.com/watch?v=hCzVqaFMlIw) about the science behind the perfect Chocolate chip cookie  Write a few sentences about what would make the best cookie. | Clean & organize your kitchen counter area, including all small kitchen appliances (unplug them first!!!). Small kitchen appliances = toasters,, blenders, coffee makers, waffle maker, etc.  Use a slightly soapy damp washing towel. Make sure no soap reside is left. If you see soap, wipe with a rinsed towel.  Submit a before & after picture | Watch a food competition:  The Great British Bake Off  Sugar Rush  Cup Cake Wars  The Next Great Baker  Great Canadian Baking Show  Sweet Genius  Christmas cookie challenge  Spring Baking Championship  Kids Baking Championship  [Answer the video analysis question sheet](https://sd79-my.sharepoint.com/:w:/g/personal/jpinnell_sd79_bc_ca/EV0TXi-c14BPinL_w4NMz4MBO5bpGXhJAOh-NRFniSIH_g?e=s3VTmh) | Find a cookie recipe and make some cookies. Take a picture of your recipe and your final cookies | Bake something and create a visual recipe for it. You can use photos, clip art, draw or use a combination of these.  Here are some examples of visual recipes:  [Grilled cheese](http://3.bp.blogspot.com/-ZwQZ9184EpQ/UpCvfgRUB_I/AAAAAAAAB2Q/3p20KdQxDRM/s1600/1recipe6.PNG)  [Mug cake](http://www.mealtimematters.org/uploads/5/7/8/3/57835189/1411469_orig.jpg)  [Chocolate chip cookies](http://inspirationlaboratories.com/wp-content/uploads/2017/01/visual-recipe0.jpg) |