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| --- | --- | --- | --- | --- | --- |
| **5 pts** | **10 pts** | **15 pts** | **20 pts** | **30 pts** | **40 pts** |
| **Food Safety** | **Yeast Bread reading** | **Clean your Oven** | **How it’s made** | **Make a sourdough starter** | **Bake some yeast bread** |
| Go to the following website: [Wash Your Lyrics](https://washyourlyrics.com/) and enter in a song and artist (school appropriate).This will provide you with a hand washing poster. Using the poster, create a TikTok dance about hand washing using some of the hand washing gestures / motions from the poster, from the link above.  | Read the attached [bread recipe](https://sd79-my.sharepoint.com/%3Ab%3A/g/personal/jpinnell_sd79_bc_ca/EaptS5iOnm1KiWbi8gmm6x8BmnNCCJz2RMDnpPwOuyV1ow?e=DWldx1) and answer the questions that are with it. |  Clean the inside of your oven. There are many homemade cleaners that you can use if you don’t have oven cleaner or do not want to deal with the fumes from oven cleaner. Take a before and after picture.[**Homemade oven cleaner**](https://www.couponingtodisney.com/homemade-oven-cleaner/)**#1**[Homemade oven cleaner #2](https://i.pinimg.com/originals/5c/ca/3f/5cca3fea815d6b4bf76b262cad614f82.jpg)[Clean your oven while you sleep](https://www.onegoodthingbyjillee.com/clean-your-oven-the-smarter-way/) | How it’s made[Macaroons](https://www.youtube.com/watch?v=oYyUUtdE5Ps) , [Cheez-It's Crackers](https://www.youtube.com/watch?v=kgGRmR7GhGE), [Doughnuts](https://www.youtube.com/watch?v=oYyUUtdE5Ps)[Fill out this Food Factory Worksheet](https://sd79-my.sharepoint.com/%3Aw%3A/g/personal/jpinnell_sd79_bc_ca/EZLzmPlgkSRKsFnay-cwJSABypiwlGUx15jdrlLmEb-ddA?e=AWjxLh)  | Watch this [video](https://www.youtube.com/watch?v=sgeWDoGpD3U) about how to make a sour dough starter. You can then make your own sour dough bread in the next category for no yeast bread. | Make a yeast bread product. Take at least 3 pictures: Pic #1 - all your ingredients, Pic #2 - you making the bread, Pic #3 – someone eating your bread! Here are a few recipes.[FOCACCIA BREAD](https://www.allrecipes.com/recipe/23419/easiest-focaccia-recipe/)[WHITE LOAF](https://platedcravings.com/white-bread/)  |
| **5 pts** | **10 pts** | **15 pts** | **20 pts** | **30 pts** | **40 pts** |
| **Clean the Microwave** | **Yeast Facts** | **Pantry Clean Out** | **Baking Show Analysis** | **Roll around the World** | **Bake bread without yeast** |
| Heat a small bowl of water in the microwave for 3 minutes.  Let it sit for 3 minutes so the steam will help loosen any dried-on food particles.Wipe out the microwave with hot, soapy water.Don't forget the door, inside and out, number pad, and top!Take a before and after picture to submit. | Read this Article [“What Bakers Should Know about Yeast”](https://www.thespruceeats.com/bread-making-yeast-faq-1447197)Write 5 important things that you should know about yeast and submit to Mrs. Pinnell | Take this time to go through each food item and throw away outdated/ bad food. Consider donating what you won’t use that is still good. Take a before & after photo to submit to Mrs. Pinnell.  | Watch a food competition: The Great British Bake OffSugar RushCup Cake WarsThe Next Great BakerGreat Canadian Baking ShowSweet GeniusChristmas cookie challengeSpring Baking ChampionshipKids Baking Championship[Answer the video analysis question sheet](https://sd79-my.sharepoint.com/%3Aw%3A/g/personal/jpinnell_sd79_bc_ca/EV0TXi-c14BPinL_w4NMz4MBO5bpGXhJAOh-NRFniSIH_g?e=f9eMau) | Do some research to find out what kids of bread is eaten in various countries around the world. Fill out the information on this [worksheet.](https://sd79-my.sharepoint.com/%3Aw%3A/g/personal/jpinnell_sd79_bc_ca/EeLNu2rHvnFDop05SDiPqlEBPLGr5D5NkjtDG6yz-1ypXw?e=7JNSpR)  Scan or take a picture of your finished worksheet to submit. | Make a no yeast bread product. Take at least 3 pictures: Pic #1 - all your ingredients, Pic #2 - you making the bread, Pic #3 – someone eating your bread! Here are a few recipes.[Dinner rolls](https://i.pinimg.com/originals/95/af/0d/95af0d028e25c33f9b9659140c3c0364.jpg)[No yeast bread](https://www.cdkitchen.com/recipes/recs/2/No-Yeast-Bread106835.shtml) |