**Foods 1020: Contemorary Baking**

**Checklist for Module Completion**

*In this Module you need to develop and demonstrate an understanding of traditional and contemporary baking focusing on basic measuring techniques, preparation methods, role of ingredients and the proper use of equipment for baked goods*.

Check off each of the following when you have done them.

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|  | I have completed the baking ingredients assignment and submitted it for marking. |
|  | I washed my hands before working with food and have included a photo. |
|  | I made sure my workspace was clean before I started and have included a photo. |
|  | I have gathered the kitchen utensils, tools and ingredients needed for the recipe, before beginning and have included a photo. |
|  | I have prepared five recipes that demonstrate each of the following: 1. muffin method 2. biscuit method 3. conventional cake method 4. a baking method focusing on ethnic diversity 5. a modified recipe to focus on creating a healthier alternative |
|  | I have ensured my workspace was clean after my cooking was complete and have included a photo. |
|  | I have had two people, (friends or family) test all five of my baking assignments. I have included their comments regarding the following questions:  1. Is the appearance of the snack appetizing?  2. Does the snack taste good?  3. Is there a suggestion for improvement? |