FACS State Course Name: Catering

Unit: Functions of Ingredients          Lesson: Making Donuts

Competencies/Purpose: Essential Question-

What is the purpose/function of ingredients in baked goods?

Time Needed: 90 minutes                  Author: Cindy Gleason

FACS Standards (Colorado and National):

CATR.01.05 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

Objectives- Upon completion of this lesson, students will:

Prepare donuts and evaluate them, determining what could be improved.
**Instructional Strategies/Tools, Equipment/Supplies/Resources:**

**Key Terms:**
Leavening agent  
Raised donut  
Cake donut  
Flavoring

**Introduction of Lesson:**
Show students pictures of a variety of donuts and have them guess what kind they are.

**Exploring the Content (Lesson):**
Students will prepare cake donuts, using the attached recipes. Each kitchen will do a different one.

**Review/Summary:**
Have each kitchen explain the kind of donut they prepared and the ingredients they used. Have a donut buffet so that each student can try the variety made.

**Assessment:**
Have students complete the lab evaluation, attached

**FCCLA Integration:**
Students could review the State Food Events and compare the guidelines of the Bakery and Pastry to what we just completed in class. They could prepare themselves to compete in that event.