

FINAL EXAM for BAKING & PASTRY

TAKE-HOME/BRING IN PORTION

PART 1: TAKE-HOME LAB: AT HOME, WITH AN ADULT FAMILY MEMBER. YOU NEED TO MAKE A SELECTION OF 3 DIFFERENT ITEMS (MINI VERSIONS) THAT WE HAVE MADE IN CLASS: ECLAIRS, CREAM PUFFS, CHOCOLATE TRUFFLES, MINI CHOCOLATE, VANILLA, LEMON OR CARROT CUPCAKES (FROSTED/DECORATED), ANY OF OUR PUFF PASTRY, PHYLLO DOUGH RECIPES, CHOCOLATE COVERED MACAROONS, LEMON MADELEINES, ETC... NO PLAIN COOKIES. NO MUFFINS. NO PLAIN CUPCAKES. BRING IN A SAMPLE OF EACH OF YOUR 3 CREATIONS, PRESENTED ATTRACTIVELY. THE ADULT AT HOME WILL SIGN OFF ON YOUR RUBRIC.

THESE ITEMS MUST BE OF THE BEST POSSIBLE QUALITY, MADE EXACTLY ACCORDING TO THE RECIPE (WHICH WILL NEED TO BE PASSED IN WITH THIS SHEET). EVERYTHING MUST BE MADE FROM SCRATCH! IF YOU NEED HELP WITH INGREDIENTS OR PANS, LET ME KNOW. I AM EXPECTING A LOT MORE FROM YOU THAN I SAW AT THE MID-YEAR TERM!

WHEN YOU BRING YOUR FOOD IN, YOU WILL MAKE A VERY BRIEF PRESENTATION DISCUSSING (1) WHY YOU CHOSE THE RECIPE YOU MADE & WHAT YOU LIKE ABOUT IT; (2) THE PROCESS OF MAKING THE RECIPE, INCLUDING ANY CHALLENGES OR DIFFICULTIES YOU ENCOUNTERED AND (3) WHAT IT IS ABOUT THIS RECIPE THAT MAKES IT HEALTHIER (IF THIS APPLIES). THESE PRESENTATIONS WILL TAKE PLACE _____. PLEASE ATTACH (OR E-MAIL) A PHOTO OF YOUR COOKING PROCESS OR TASTING.

I WILL NEED A NEATLY WRITTEN UP OR TYPED COPY OF YOUR PRESENTATION.

STUDENT/CLASS: _____

PARENT/GUARDIAN/ADULT RELATIVE: _____

DATE PREPARED: _____ DATE BROUGHT IN: _____

RECIPE PREPARED: _____

I CHOSE THIS RECIPE BECAUSE: _____

I LIKE THIS RECIPE BECAUSE: _____
