

## PIE AND PASTRY EXPERIENCE

**POSSIBLE SCOPE:** The teacher will use available classroom text books and develop worksheets appropriate for that text book.

Day 1: Pre-test on pastries

Introduction to pastries using filmstrip (if available) "Easy as Pie"

Pastry Demo making good pastry dough

Day 2: Worksheet from textbook on pastry OR resource **PIES WORKSHEET** provided

Lab: Individual apple turnovers

Day 3: Demo on two crust pies on how to seal crusts

Each unit makes its choice of apple or cherry pie (must be a 2 crust pie)

Freeze

(**Alternative** - Cream pies could be added or substituted for this lab)

Day 4: Finish worksheets, correct and discuss.

Bake and eat pies.

Day 5: Quiz on pastry (teacher developed).