Yeast Bread and French Bread Lab Foods II

Summary
This lesson looks at the process of making yeast breads and the different products that can be made from yeast bread. The lab includes a no fail French bread recipe and seven different variation to be applied in labs.

Main Core Tie
Food And Nutrition II
Strand 4 Standard 1

Additional Core Ties
Food And Nutrition II
Strand 4 Standard 3

Time Frame
2 class periods of 90 minutes each

Group Size
Large Groups

Life Skills
Aesthetics, Thinking & Reasoning, Employability

Materials
- Yeast Bread power point and Listening Guide.
- 2 Hour French Bread recipe and variations.
- Yeast Bread Word Search.

Background for Teachers
There are a variety of websites that introduce the art of breadmaking. Some websites that have good information are included.

Intended Learning Outcomes
- Students will identify and prepare yeast breads.
- Students will identify the classes of breads: rolls, loaves and deep fat fried.
- Students will identify the ingredients in yeast breads and their functions, and identify the food science principles involved in making yeast breads.

Instructional Procedures
Day 1:
Hook: Introduce the topic of yeast breads - have the students brainstorm on different products that involve yeast breads.
Hand out the Yeast Bread Study Sheet and go through the Yeast Bread Study Guide power point. Discuss the various slides, allowing students to fill in the correct answers as you go.
Demonstration: 2 hour French Bread Recipe. Show the students the process of using this recipe. Take time to discuss the purpose of the ingredients and key terms like, fermentation, proofing, and
oven spring. Share with the students that this recipe works because the yeast has been protected by
the flour when the hot water is added.
Remind them that this is the key to this recipe.
Let the students know that the following lab day will involve them preparing the French bread dough
with another lab and splitting the recipe to make two products. If there is time, as the teacher, you can
bake some of the bread dough into one of the variations. If there isn't time, the bread dough can be
divided into two gallon size Ziploc bags and refrigerated to be used later.
Day 2:
Pair up two groups and have them work together to make one recipe of the 2 Hour French bread
recipe. As they continue to work the dough, assign each group to make on of the variation on the
recipe. The groups can work individually on the fillings, but together on the dough. Have the students
allow at least 30 minutes in the 50 minute process of mixing. The product has enough yeast that it will
work regardless. As the student get their product into the ovens, hand out the Yeast word search for
them to work on while their product bakes. When their product comes out of the oven, using a
serrated knife, cut each of the pockets into enough pieces for everyone in class to try. Due to the
length of this lab, using paper plates will help manage the clean up. Before the students leave class
on the second day, have them turn in their listening guide and word search.

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