

Weekly Distance Learning

Tri-Tech Skills Center

Week	April 27- May 1
Program	Culinary Arts
Teacher	Wiles
Office Hours	2-3
What Delivery Method(s) you are using?	Email, Teams, Remind
How are you Communicating with families?	Email or phone call
How are you Monitoring Students? Ie spreadsheet, roster, etc. The work is not graded.	Spreadsheet, teams
Learning Goals & Expectations for the week	Understanding Yeast Students will be able to identify the 4 main types of yeast and how they function in baking Students will explore the nature of yeast and how it lives (and dies) what it eats and what it produces when it eats. Students will learn what cold fermentation, bulk fermentation and shaping is. Students will have the opportunity to bake a simple bread at home.