

Baking Tools and Equipment – An Interactive Learning Resource

Acknowledgements

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About the Resource

- This resource was created using a multimedia program called *Macromedia Director*.
- The photo images of baking tools and equipment in this interactive resource help students recognize, identify and reinforce the vocabulary used in the baking industry. The program supports students who are experiencing difficulty retaining information, developing literacy skills, or who are learning English as a new language.
- This resource is designed to enable students to identify and describe the equipment, tools and procedures used to measure and handle food products.
- The resource can be:
 - used before or after a tour of the baking area, tools, and equipment.
 - used simultaneously by the teacher and students within a computer lab environment. projected with the teacher guiding the students through a portion or all of the sections.
 - used by an individual student at school or at home as a self-guided learning resource.
- The program can be used in conjunction with the Grade 10 Hospitality Services curriculum.
- The program is divided into four sections:
 - Cooking Equipment and Processing Equipment
 - Pots and Pans
 - Measuring Devices
 - Hand Tools and Small Equipment

Menu Page

When students click on the butter spreader on the introduction page, they enter the menu page. There are four levels where the information is introduced as well as a Skills Builder section. When students roll the mouse over the section number, the chef/baker pops up and asks them to try their skills.



Information Section

Skills Builder Section

Information Section

Students are prompted by a flashing arrow to click on the picture of each item and the word for the item appears. If they click on the word, it is read out loud.



Skills Builder Section

On each page of the Skills Builder, there is an information line at the top showing how many pages are in the section and the current page. A series of pictures of items are presented at the top of the screen. Students match the names with the items by dragging the names to the proper label boxes under the items. The content is structured with interactive audio elements to assist students with beginning literacy levels. Students hear the word spoken and listen for pronunciation when the mouse rolls over the word. Students click on the Chef to check their answers.



Correct

If students match incorrectly, the animated Chef experiences a baking difficulty such as the muffins popping out of the tin. A reset button returns students to the page with their choices so they can rearrange the names and try again.



Incorrect

If the information is correct, the program advances to the next page and there is an audio reward. When students work through the whole Skills Builder correctly, they are rewarded with an animation that restores the baking to its best form, e.g., the muffins go back into the tin.



Content

The following tables provide information on the tools and equipment included at each level.

Cooking Equipment	Skill Builder #1	Incorrect and Correct Results
Baker's Deck Oven Convention Oven	Proof Box Flat Top Cutlery Rack Table Mixer	<p>✗ Muffins fly out "Oops! Try Again" Reset</p> <p>✓ Go to Page 2 of 6</p>
Deep Fat Fryer Flat Top	Hand Mixer Steam Jacket Kettle Convection Oven Dough Hook	<p>✗ Muffins fly out Reset</p> <p>✓ Go to Page 3 of 6</p>
Bun Maker Steam Jacket Kettle	Cup Rack Bun Maker Floor Mixer Truck	<p>✗ Muffins fly out Reset</p> <p>✓ Go to Page 4 of 6</p>
Proof box Truck Wire Shelf	Whip Attachment Deep Fat Fryer Dish Machine Flat Rack	<p>✗ Muffins fly out Reset</p> <p>✓ Go to Page 5 of 6</p>
Cutting Boards Pot Sinks	Large Paddle Attachment Pot Sinks Baker's Deck Ovens Small Paddle Attachment	<p>✗ Muffins fly out Reset</p> <p>✓ Go to Page 6 of 6</p>
Dish Machine Cup Rack Flat Rack, Cutlery Rack	Kitchen Aid Hand Mixer Large Paddle Attachment Cutting Boards	<p>✗ Muffins fly out Reset</p> <p>✓ Muffins into pan "Congratulations Your Muffins are restored. Click on the MENU to see what's cooking"</p>
Processing Equipment		
Floor Mixer Table Mixer		
Small Paddle Attachment Large Paddle Attachment Whip Attachment Dough Hook		
Kitchen Aid with bowl, paddle, whip and dough hook Hand Mixer		

Pots and Pans	Skill Builder #2	Incorrect and Correct Results
Rectangular Cake Pan Round Cake Pan Square Cake Pan Bread Pan	Cake Wheel Muffin Pan Small Ingredient Bins Bread Pan	X Pizza falls on head "Momma Mia! Try Again" Reset ✓ Go to Page 2 of 5
Angel Food Cake Pan Cake Wheel Spring Form pan Muffin pan	Wire Basket Stainless Steel Bowls Pizza Pans Rectangular Cake Pan	X Pizza falls on head "Momma Mia! Try Again" Reset ✓ Go to Page 3 of 5
Pie Plate Aluminum Pie Plates Large Flan Pan Small Flan Pan Tart shell	Cooling Rack Large Flan Pan Pots Angel Food Cake Pan	X Pizza falls on head "Momma Mia! Try Again" Reset ✓ Go to Page 4 of 5
Pizza Pans Cooling Rack Wire Basket Sheet Pan	Round Cake Pan Aluminum Pie Plates Spring Form Pan Sheet Pan	X Pizza falls on head "Momma Mia! Try Again" Reset ✓ Go to Page 5 of 5
Pots Stainless Steel Bowls Can Opener	Tart Shell Small Flan Pan Pie Plate Square Cake Pan	X Pizza falls on head "Momma Mia! Try Again" Reset ✓ Pizza is completed. "An extra large deluxe pizza for you." "Check out the MENU. Get your measurements right!" RETURN TO MAIN MENU

Measuring Devices	Skill Builder #3	Incorrect and Correct Results
Measuring Spoons Measuring Cups Ingredient Scoops Portioning Scoops	Measuring Spoons Glass Measuring Cup (2 cups-500 ml) Spring Scale Boat	X Souffle Falls "Mais Non! Try Again" Reset ✓ Go to Page 2 of 3
Plastic Measuring Cup (1 cup 250 ml) Glass Measuring Cup (2 cups 500 ml) Liquid Measuring Cup (metal)	Plastic measuring cup – 1 cup 250 ml Spring Scale Measuring Cups Ingredient Scoops	X Souffle Falls "Mais Non! Try Again" Reset ✓ Go to Page 3 of 3
Spring Scale Gram Scale Boat Shoe Kilogram Scale	Liquid Measure (metal) Portioning Scopes Gram Scale Kilogram Scale	X Souffle Falls "Mais Non! Try Again" Reset ✓ Souffle is Restored "Very Good!" "Click on the MENU to get HANDY information." RETURN TO MAIN MENU

Hand Tools and Small Equipment	Skill Builder #4	Incorrect and Correct Results
Wooden spoon Perforated spoon Slotted spoon Chef Spoon, Ladle	Grater Pastry Brush Cookie Cutters China Cap	<p>X Cookies Drop "You dropped your cookies try again."</p> <p>✓ Go to Page 2 of 7</p>
Wire Whisks Rolling Pin Straight Spatula Offset Spatula Rubber Spatula	Wooden Spoon Dough Cutter Adjustable Dough Divider Pastry Bags & Tips	<p>X Cookies Drop "You dropped your cookies try again."</p> <p>✓ Go to Page 3 of 7</p>
Pastry Blender Pastry Brush Docker Tongs Dough Cutter	Donut Cutter Strainer Tongs Docker	<p>X Cookies Drop "You dropped your cookies try again."</p> <p>✓ Go to Page 4 of 7</p>
Butter Spreader Adjustable Dough Cutter Pizza Wheel Pie Lifter	Rolling Pin Sifter Wire Whisks Skimmer	<p>X Cookies Drop "You dropped your cookies try again."</p> <p>✓ Go to Page 5 of 7</p>
Cookie Cutters Biscuit Cutter Donut Cutter	Colander Adaptor Pie lifter Collar	<p>X Cookies Drop "You dropped your cookies try again."</p> <p>✓ Go to Page 6 of 7</p>
Skimmer Strainer China Cap	Slotted Spoon Pastry Blender Biscuit Cutter Strainer	<p>X Cookies Drop "You dropped your cookies try again."</p> <p>✓ Go to Page 7 of 7</p>
Sifter Colander Grater	Pizza Wheel Rubber Spatula Butter Spreader Offset Spatula & Straight Spatula	<p>X Cookies Drop "You dropped your cookies try again."</p> <p>✓ No cookie crumbs here. Congratulations! Your diploma awaits you</p> <p>RETURN TO MAIN MENU</p>
Pastry Bags & Tips Adapter Collar		