



Table of Contents

	<u>Page</u>
Preparing Cakes, Cookies, and Pastry	2
Important Terms	3
Mise en Place	4
Cakes, Cookies, and Pies and Healthy School Meals.....	5
Culinary Principles	6 - 11
Basic Principles of Preparing Pies.....	12
Culinary Technique: Creaming Method or Conventional Method.....	13
Culinary Technique: Blending Method for Cakes	14
Culinary Technique: Preparing Pie Crust.....	15
Quality Standards	16
Quality Score Card for Cakes and Cookies.....	17
Quality Score Card for Pies (Pastry)	18
Culinary Application and Practice Activity.....	19
Culinary Practice Score Card for Cakes, Cookies, and Pies (Pastry).....	20
References	21

