

Baking Skills Check List

What can you do? Check the skills that you already have and get ready to explore and enjoy the wonder of food and the delicious results!

Getting Ready

- Read Recipe Thoroughly
- Ingredients Available
- Equipment Available
- Follow Directions

Clean-Up

- Food Safety
- Clean-up

Measuring Basics

- Kitchen Measurements
- Teaspoons
- Tablespoons
- Cups
- Scales, U.S./English/Metric
- Dry Ingredients
- Liquid Ingredients
- Brown Sugar
- Shortening and Butter

Nutrition Information

- Net Weight
- Food Label
- Ingredient Label

Mixing Methods

- Muffin Method
- Biscuit Method
- Drop Cookie Method
- Rolled Cookie Method
- Shaped Cookie Method
- Cake Method
- Rapid Mix Yeast Dough Method
- Straight Dough Method
- Cool-Rise Method

Techniques/Terms

- Shell an egg
- Separate an egg
- Sift, blend, whisk
- Cream
- Cut-in
- Knead
- Ferment, raise, rest, punch
- Fold-in
- Peel
- Slice, dice, grate
- Roll out
- Divide dough
- Simmer
- Boil

Equipment

- Oven Use
- Microwave Use
- Hand Mixer
- Stand Mixer
- Food Processor
- Bread Machine
- Skillet
- Griddle; waffle iron

Foods & Nutrition Resources

Meal Planning

- Menus
- Setting a Table
- Dining Etiquette

Other:

