



# Baking Education

## RESOURCE GUIDE

### Home Baking Association: Learn, Recipes, Educator Newsletter, Blog, Baking Calendar



A Baker's Dozen Labs, 5-Minute Baking Activities • [homebaking.org/store/](http://homebaking.org/store/)

Baking Guides, frosting, cakes • [homebaking.org/getting-started/](http://homebaking.org/getting-started/)

Baking Glossary, Terms and Techniques • [homebaking.org/glossary/](http://homebaking.org/glossary/)

Infographics: Why Bake in Glass? Good NATURED Packaging; What is Gluten? • [homebaking.org/infographics/](http://homebaking.org/infographics/)

Educator Baking E-news • [homebaking.org/newsletter/](http://homebaking.org/newsletter/)



Ready-to-Teach Lessons: Cakes, Cookies, Breads, Kitchen Science • [homebaking.org/lesson-plans/](http://homebaking.org/lesson-plans/)



Bigger Bolder Baking • [biggerbolderbaking.com/](http://biggerbolderbaking.com/) • [youtube.com/user/GemmaStafford/videos](https://www.youtube.com/user/GemmaStafford/videos)

King Arthur Schools • [kingarthurbaking.com/baking-school](http://kingarthurbaking.com/baking-school)

Baker Bettie: tutorials, learning tracks, workshops, videos • [bakerbettie.com](http://bakerbettie.com) • Baker Bettie's document featuring a series of great links for teachers and a book discount • [bit.ly/3wr0Llq](http://bit.ly/3wr0Llq)



Mis en place • [homebaking.org/starting-to-bake-is-all-about-mis-en-place/](http://homebaking.org/starting-to-bake-is-all-about-mis-en-place/)

### Educator Award Contest

**WIN \$1,000** and a trip for two to the Home Baking Association Annual Meeting. Educators in classrooms, preschools, community programs, clubs, pre-K through 12th grade – share your winning baking lessons, activity or service projects.

**ENTRY DEADLINE** is March 31. More details at [HomeBaking.org/educator-award](http://HomeBaking.org/educator-award).



### About Wheat and Flour

International Food Information Council (IFIC): science-based food, nutrition, agriculture information • [ific.org](http://ific.org)

North American Millers' Association: What is Milling? • [namamillers.org/consumer-resources/what-is-milling/](http://namamillers.org/consumer-resources/what-is-milling/)

Northern Crops Institute: webinars, new grain food innovations, guides • [northern-crops.com/](http://northern-crops.com/)

### WHEAT COMMISSIONS

CO • [coloradowheat.org/colorado-wheat/links/](http://coloradowheat.org/colorado-wheat/links/)

KS • [EatWheat.org](http://EatWheat.org) • [kswheat.com/domestic-marketing-and-consumer-information](http://kswheat.com/domestic-marketing-and-consumer-information)

ND • [ndwheat.com/](http://ndwheat.com/)

NE • [nebraskawheat.com/educators/](http://nebraskawheat.com/educators/)

OK • [okwheat.org/](http://okwheat.org/)

SD • [sdwheat.org/consumer-information/](http://sdwheat.org/consumer-information/)

TX • [texaswheat.org/for-educators/](http://texaswheat.org/for-educators/)

WA • [wawheat.org/](http://wawheat.org/) • [wawheat.org/wheat-facts](http://wawheat.org/wheat-facts)

Wheat Foods Council: Flour 101, Kernels, e-mag quarterly, videos • [wheatfoods.org/](http://wheatfoods.org/)

Whole Grains Council: What's a Whole Grain graphic, ancient grains defined, surveys • [wholegrainscouncil.org/](http://wholegrainscouncil.org/)





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### Baking Education, Careers & Service Learning

Bake and Take resources, recipes • [homebaking.org/bake-and-take-recipes/](https://homebaking.org/bake-and-take-recipes/)

Bake for Funds planning, marketing resource for bake sales • [homebaking.org/wp-content/uploads/2020/11/bakeforfunds-final.pdf](https://homebaking.org/wp-content/uploads/2020/11/bakeforfunds-final.pdf)

Bake for Good: *Learn. Bake. Share.*  
Free resources from King Arthur Baking • [kingarthurbaking.com/about/bakeforgood](https://kingarthurbaking.com/about/bakeforgood)

**BAKE SALE** FOR NO KID HUNGRY • [bakesale.nokidhungry.org/resources/](https://bakesale.nokidhungry.org/resources/)

Dough Sculpting 101 - Add value! Lesson and videos • [homebaking.org/wp-content/uploads/2019/05/doughsculpting101online.pdf](https://homebaking.org/wp-content/uploads/2019/05/doughsculpting101online.pdf)

Baking and Milling Career Connections • [homebaking.org/members/](https://homebaking.org/members/)



Kansas State Baking Science Education, Careers • [youtu.be/yrjXDfZfp1o](https://youtu.be/yrjXDfZfp1o) and [grains.k-state.edu/academics/bakesci/](https://grains.k-state.edu/academics/bakesci/)



National Festival of Breads winning recipes, competition 2023 • [nationalfestivalofbreads.com/](https://nationalfestivalofbreads.com/)

Flavor Profiles, recipes and notes from Panhandle Milling • [homebaking.org/wp-content/uploads/2022/03/Baking-Innovations-Forum-Recipe-profiles-Resource.pdf](https://homebaking.org/wp-content/uploads/2022/03/Baking-Innovations-Forum-Recipe-profiles-Resource.pdf)

Painted Buns & Bread • [decorativebread.com/](https://decorativebread.com/)

Smart Snack recipes for in-school sales, whole-grain • [homebaking.org/smart-snacks/](https://homebaking.org/smart-snacks/)

### Baking Food Safety, Temperatures

#### Baking Food

Safety 101, Mug Muffin lesson, videos,

#### Temperature

Guide & Checklist • [homebaking.org/baking-food-safety/](https://homebaking.org/baking-food-safety/) • [homebaking.org/wp-content/uploads/2019/07/bakingfoodsafety101-1.pdf](https://homebaking.org/wp-content/uploads/2019/07/bakingfoodsafety101-1.pdf)

Baked Goods Internal Doneness Temperatures					
Maximize quality and confirm products are fully baked by reaching these at-center temperatures:			DING! When oven timer indicates product is done, take an internal temperature at the center of the product.		
150°F	160°F	165°F	170°-175°F	180°-210°F	200°-209°F
Cheesecakes (Remove from oven at 150°F to avoid overbaking. Internal temperature should be 160°F as it cools)	Meringue pies Bread pudding Baked custard Custard Molten chocolate cakes	Quiche Chocolate cream pie Meat-, cheese- or potato-based casseroles (Empanadas, pot pies, pasties, quiches, biscuits, biscuits, biscuits)	Stuffing & casseroles Leftovers Custard pies Fruit pies Flan Crème brûlée	Yeast breads (Soft rolls 210°F Crusty bread 210°F)	Most cakes Pound cake 210°F Cupcakes Quick breads Scones Cookies Pecan pie



Consumer Baking and Flour Food Safety • [namamillers.org/consumer-resources/consumer-food-safety/](https://namamillers.org/consumer-resources/consumer-food-safety/)

Flour & Food Safety • [fightbac.org/flour-safety/](https://fightbac.org/flour-safety/)



Heat is An Ingredient resource, baking processes, food safety, special offer • [thermoworks.com/heat-is-an-ingredient/](https://thermoworks.com/heat-is-an-ingredient/)

Baking with Yeast • [redstaryeast.com](https://redstaryeast.com) and [redstaryeast.com/yeast-baking-lessons/yeast-types-usage/cake-fresh-yeast/](https://redstaryeast.com/yeast-baking-lessons/yeast-types-usage/cake-fresh-yeast/)

Desired Dough Temperature • [kingarthurbaking.com/blog/2018/05/29/desired-dough-temperature](https://kingarthurbaking.com/blog/2018/05/29/desired-dough-temperature)

[Yeast Bread Handling, Storage](#) and [What Happened to the Yeast Bread?](#) at HomeBaking.org

Safe Recipe Style Guide, teaching resources • [saferecipeguide.org/](https://saferecipeguide.org/)



Sugar Baking STEAM • [sugar.org](https://sugar.org)

