



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/

Baking Guides, frosting, cakes • homebaking.org/getting-started/

Baking Glossary, Terms and Techniques • homebaking.org/glossary/

Infographics: Why Bake in Glass? Good Natured Packaging; What is Gluten? • homebaking.org/infographics/

Educator Baking E-news • homebaking.org/newsletter/



Ready-to-Teach Lessons: Cakes, Cookies, Breads, Kitchen Science • homebaking.org/lesson-plans/

Home Baking video collection • homebaking.org/videos

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

King Arthur Schools • kingarthurbaking.com/baking-school

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



Mis en place • homebaking.org/starting-to-bake-is-all-about-mis-en-place/



About Wheat and Flour

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

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

Northern Crops Institute: webinars, new grain food innovations, guides • northern-crops.com/

WHEAT COMMISSIONS

CO • coloradowheat.org/colorado-wheat/links/

KS • EatWheat.org • kswheat.com/domestic-marketing-and-consumer-information

ND • ndwheat.com/

NE • nebraskawheat.com/educators/

OK • okwheat.org/

SD • sdwheat.org/consumer-information/

TX • texaswheat.org/for-educators/

WA • wawheat.org/ • wawheat.org/wheat-facts

Wheat Foods Council: Flour 101, Kernels, e-mag quarterly, videos • wheatfoods.org/

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

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.





Baking Education RESOURCE GUIDE

Baking Education, Careers & Service Learning

Bake and Take resources, recipes • 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

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

BAKE SALE FOR NO KID HUNGRY Bake Sale for No Kid Hungry • bakesale.nokidhungry.org/resources/

Dough Sculpting 101 - Add value! Lesson and videos • homebaking.org/wp-content/uploads/2019/05/doughsculpting101online.pdf

Baking and Milling Career Connections • homebaking.org/members/



Kansas State Baking Science Education, Careers • youtu.be/yriXDfZfp1o and grains.k-state.edu/academics/bakesci/



National Festival of Breads winning recipes, competition 2023 • nationalfestivalofbreads.com/

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

Painted Buns & Bread • decorativebread.com/

Smart Snack recipes for in-school sales, whole-grain • homebaking.org/smart-snacks/

Baking Food Safety, Temperatures

Baking Food Safety 101, Mug Muffin lesson, videos, Temperature Guide & Checklist • homebaking.org/baking-food-safety/ • homebaking.org/wp-content/uploads/2019/07/bakingfoodsafety101-1.pdf



Consumer Baking and Flour Food Safety • namamillers.org/consumer-resources/consumer-food-safety/

Flour & Food Safety • fightbac.org/flour-safety/

Heat is An Ingredient resource, baking processes, food safety, special offer • thermoworks.com/heat-is-an-ingredient/



Baking with Yeast • redstaryeast.com and redstaryeast.com/yeast-baking-lessons/yeast-types-usage/cake-fresh-yeast/

Desired Dough Temperature • 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/



Sugar Baking STEAM • sugar.org

