


ADVENTURER CLUB  
BAKING AWARD

**Glenda Langford**

*Cape Conference – Southern Africa  
Union*

# Retirements


1. What is the definition for baking?
2. Describe ways to be safe in the kitchen while baking.
3. Define the following baking terms: batter, beat, coating pan, cream, dough fold, p
4. Name at least 8 utensils that are used in many baking projects?
5. Read four stories in the Bible where baking was mentioned.
6. Who does Jesus say He is in John 6:35? Discuss how this is important to you.
7. Bake two items of your choosing.



Q1. WHAT IS THE DEFINITION FOR  
BAKING?



Baking is preparing an item by heating it in the oven at the proper temperature



Q2 HOW CAN YOU STAY SAFE IN THE  
KITCHEN WHEN BAKING?



1. Always start  
by washing your  
hands with soap  
and water



2. Begin with a clean counter and your tools, which we call utensils.



3. Always  
have an adult  
in the kitchen  
when you  
cook.





4. Be careful  
when you open  
the oven.



Q3 DEFINE THE FOLLOWING 8 BAKING TERMS:

- Batter
- Beat
- Coating Pan
- Cream
- Dough
- Fold
- Dust
- Glaze

## 1. BATTER

BATTER IS THIN  
DOUGH THAT CAN BE  
EASILY Poured INTO  
A PAN.





## 2. BEAT

TO BEAT IS TO  
RIGOROUSLY (FAST  
AND FURIOUSLY) MIX  
INGREDIENTS

3. COATING PAN  
PUTTING A VERY  
THIN COAT/LAYER O  
F OIL ON THE PAN  
BEFORE ADDING THE  
MIXTURE



4. CREAM -  
CREAMING MEANS  
MIXING BUTTER AND  
SUGAR(S) TOGETHER  
UNTIL IT IS A FLUFFY  
LIGHT YELLOW MIX.





## 5. DOUGH

A MIXTURE OF  
FLOUR AND LIQUID  
(MOSTLY WATER),  
SOFT AND  
MALLEABLE, READY  
FOR BAKING

## 6. FOLD

TO MIX ONE OR MORE  
INGREDIENTS VERY GENTLY  
INTO THE OTHER  
INGREDIENTS (NOT BEAT)





## 7. PREHEAT

TO PREHEAT (MOSTLY  
AN OVEN) MEANS TO  
HEAT IT UP  
BEFOREHAND





## 8. STIR

TO STIR MEANS TO  
MOVE THE  
INGREDIENTS AROUND  
TO MIX IT WELL.



Q4 NAME AT LEAST 8 UTENSILS THAT ARE USED  
IN MANY BAKING PROJECTS?

Mixing bowls, measuring spoons,  
measuring cups, mixing spoons,  
rubber spatula, whisk,  
baking pan/sheet, pie pan, cake pan,  
rolling pin, parchment paper, cooling  
rack, mixer, sifter, etc





5. READ FOUR STORIES IN THE BIBLE WHERE  
BAKING WAS MENTIONED.



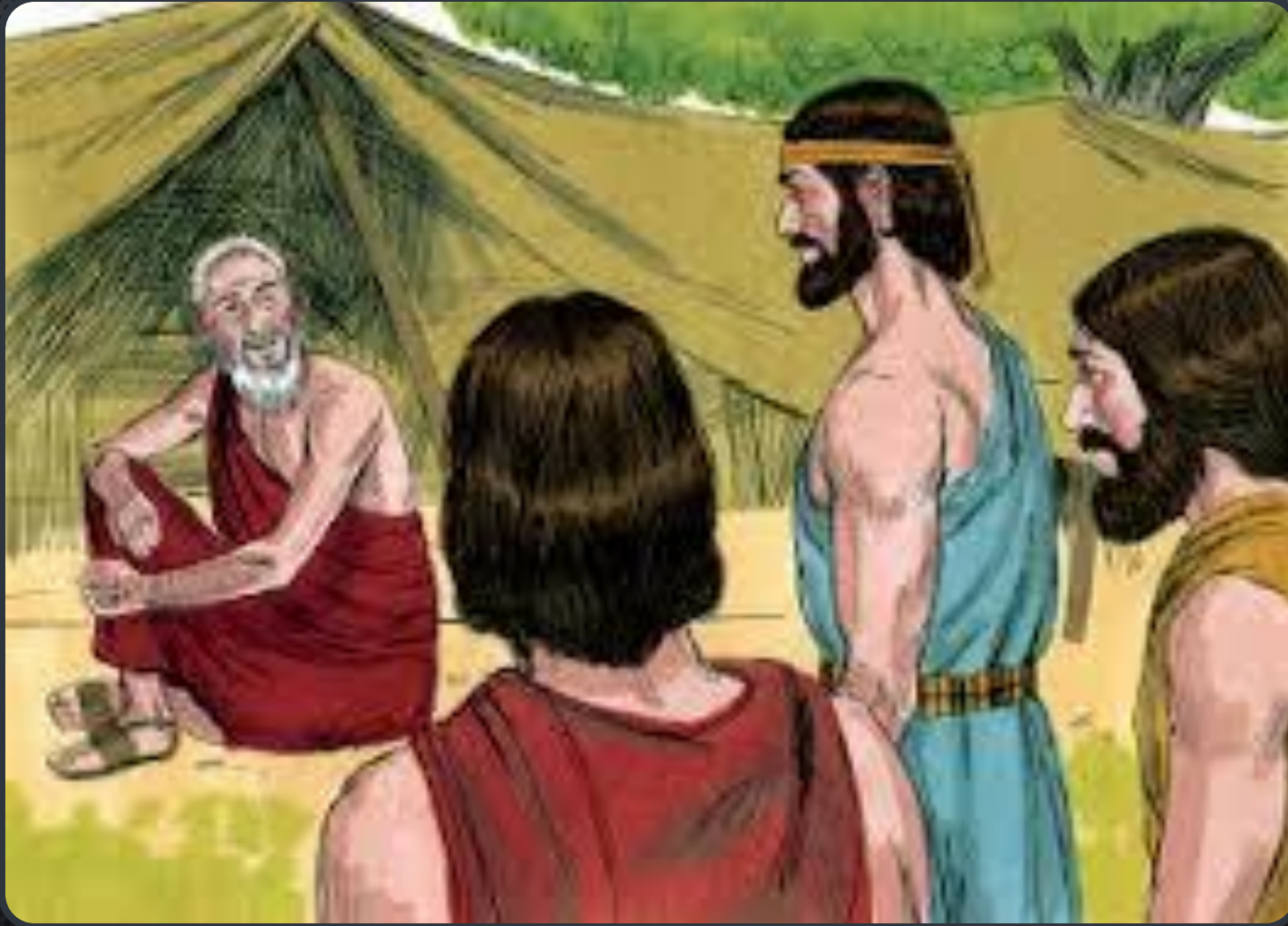
GENESIS 18:1-8

GENESIS 19:1-3

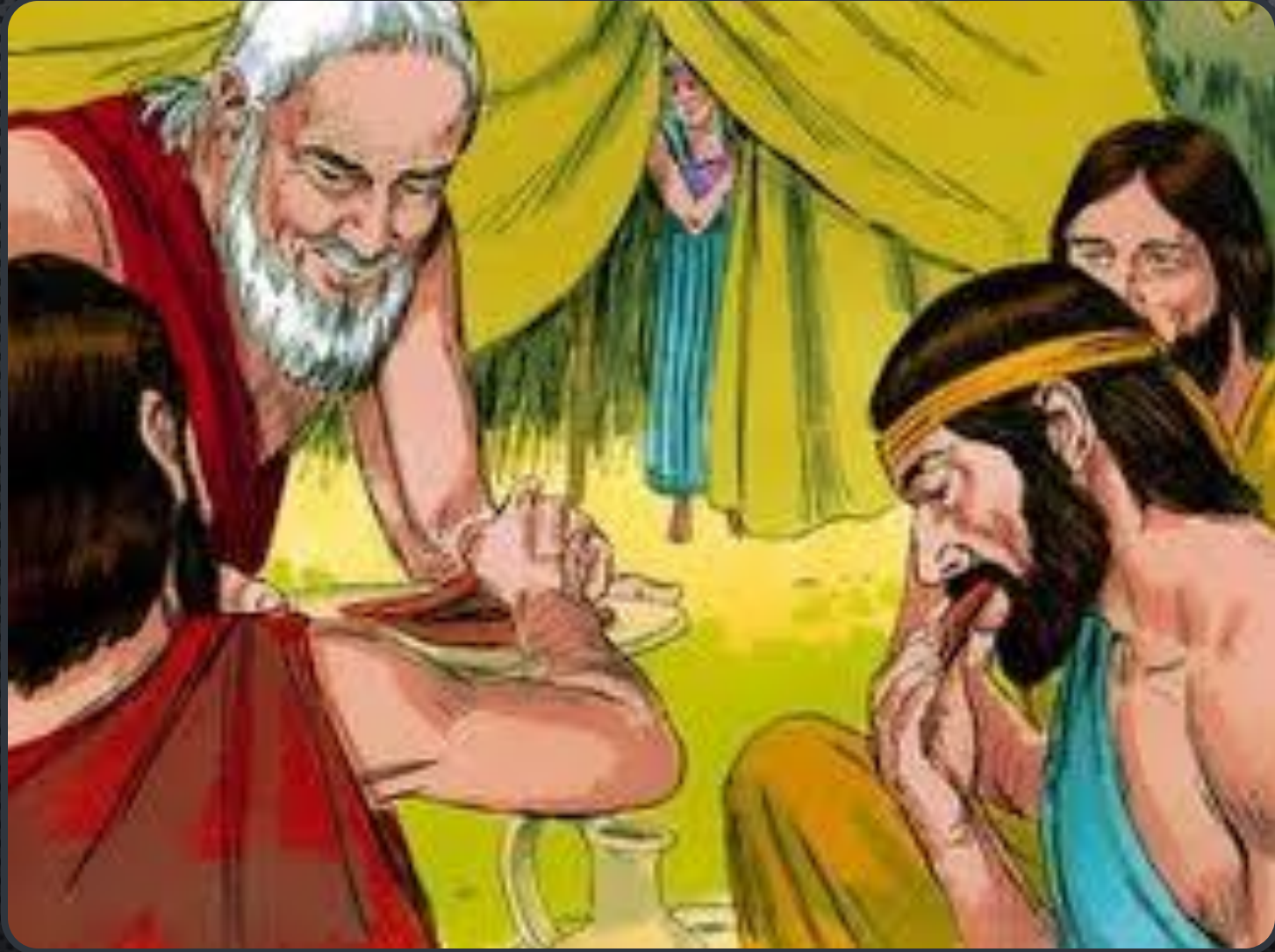
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OTHER



**ABRAHAM  
SHOWS  
KINDNESS**

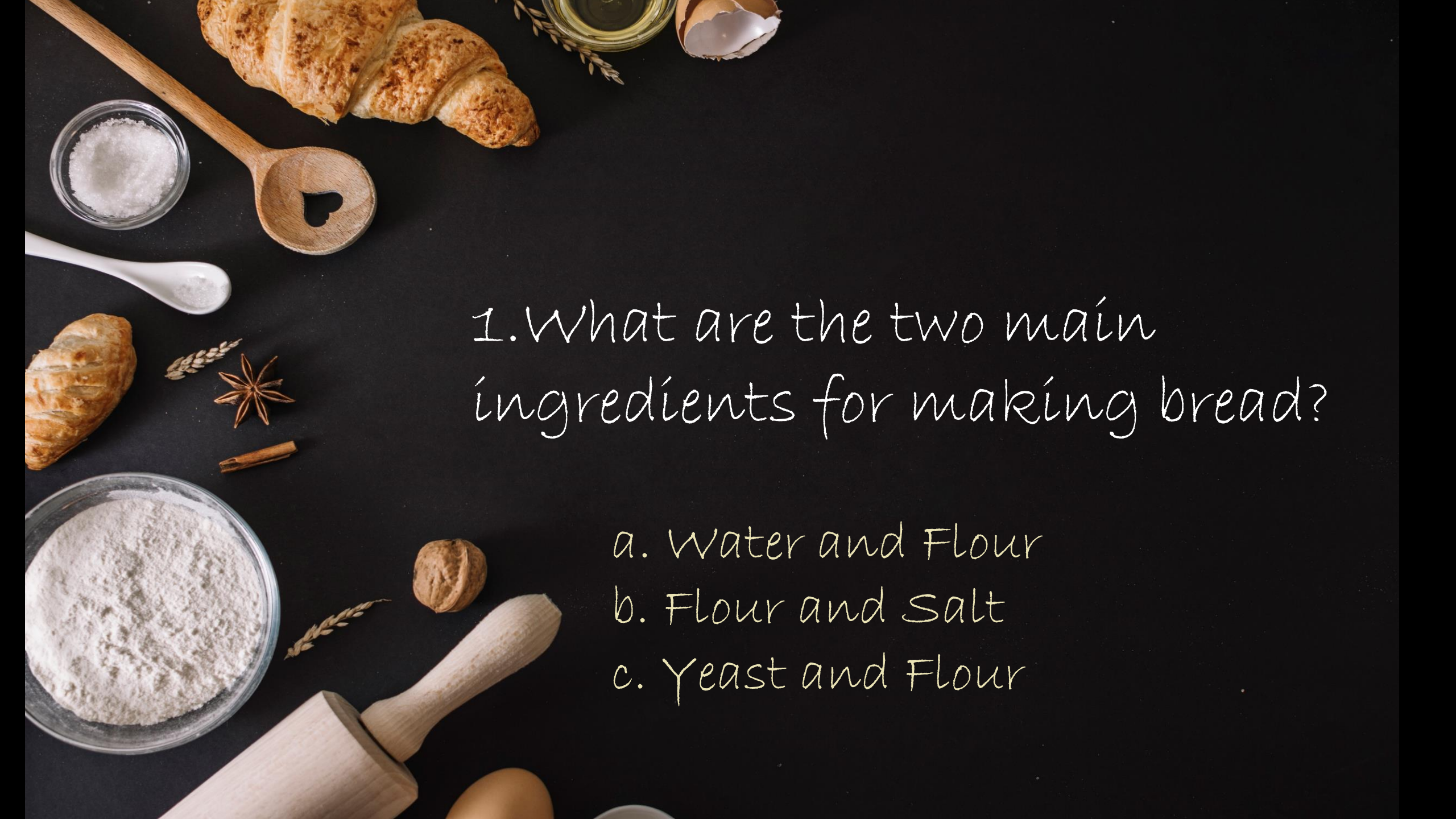






THE WOMAN  
OF  
ZAREPHATH  
SHARES HER  
BREAD






1. What are the two main ingredients for making bread?

- a. Water and Flour
- b. Flour and Salt
- c. Yeast and Flour




## MAKING BREAD

2. What type of bread do you eat the most in your country?



3. What type of bread do you eat the most in your home?



4. Where does wheat flour come from?



5. In John 6:35, Who does Jesus say He is? Discuss how this is important to you.



*I am the bread of life. Jesus said this because just as bread is important to keep our bodies healthy and active,*





Q7. Making Bread and Breadsticks

















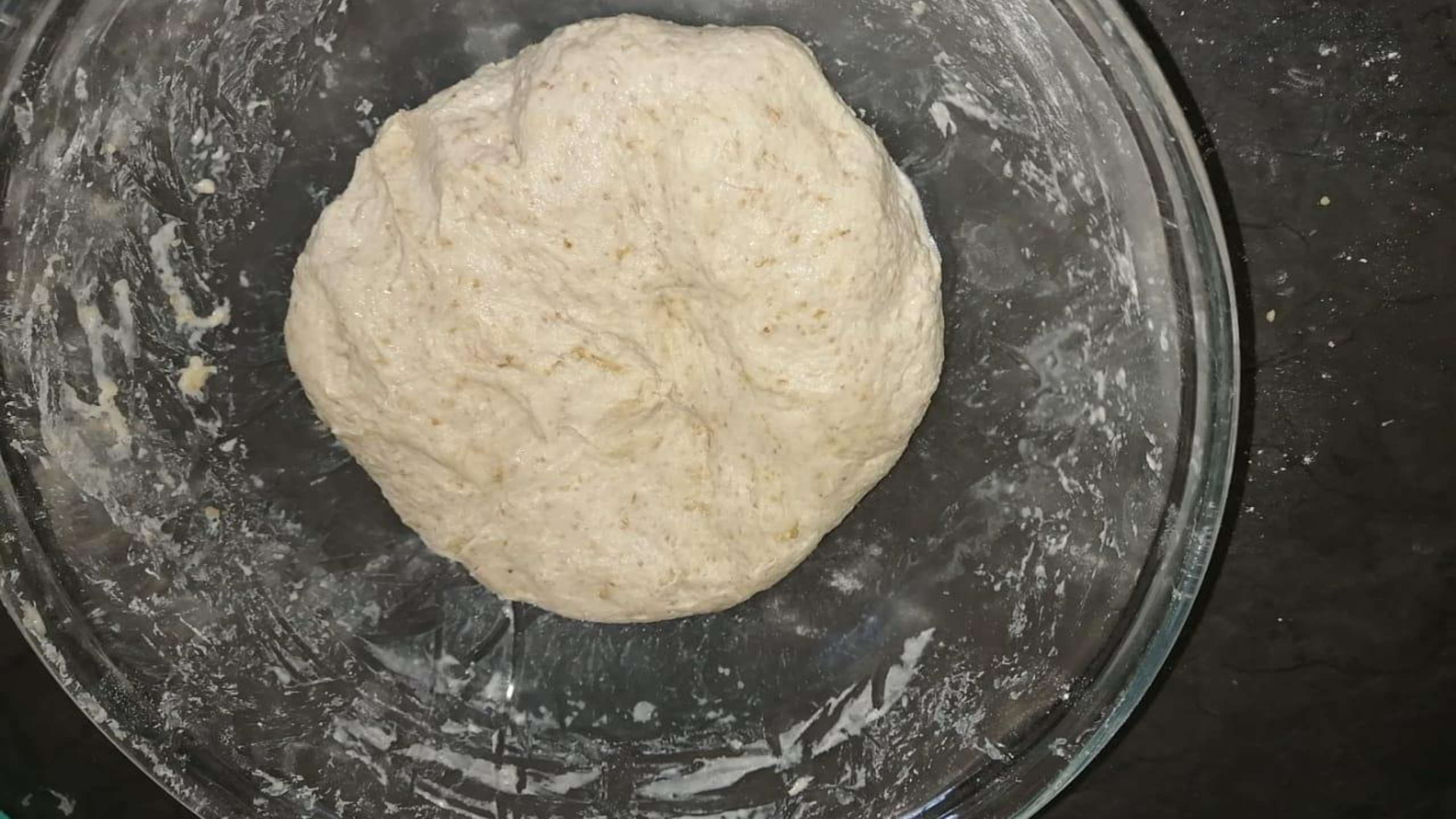








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TRIPLE CAMERA



















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