

DVDs

FEATURED PRODUCTS



Baker's Dozen

From Home Baking Association

Gr. 7-12 An excellent teaching tool to assist educators in preparing baking lessons for anyone who wants to learn more about baking. A must-have resource for anyone teaching baking at any level. Includes 13 individually produced segments covering 130 topics for baking ingredients and methods: getting started; bakeware; baking, cooling and storing; chemical leavening; chocolate; designer baking; eggs; fats; flour; liquids;

salt; sugars; and yeast. A *Baker's Dozen Baking Lab Manual* (WA27798H on page 56) references this DVD. 2 hours, 22 minutes. ©2006. Sh. wt. 0.31 lbs.

WA25733H DVD — \$24.95

See page 56 for Baking Lab Curriculum.



Scan this with your mobile device to see a video on creaming sugars and fats. Or visit eNasco.com/HBA.html



Dough Sculpting

From Home Baking Association

Gr. 4+ The baking art of "dough sculpting" is in your grasp! Learn to make the dough then sculpt breads, rolls, and fun shapes. Recipes included for refrigerator yeast dough, corn starch clay dough, and cookie dough. Learn to prepare corn starch, cookie, and yeast dough for sculpting both edible and non-edible artisan baked products. Shows a variety of dinner roll shapes, braids, loaves, and sculpting techniques. How-to videos illustrate sculpting critters (alligator, teddy bear, spider) and centerpiece (wheat sheaf, turkey, flag), plus a variety of braids, breads, rolls, and favorites like soft pretzels and bread sticks. Includes "Dough Sculpting Lab 12" lesson from *A Baker's Dozen Labs* with reproducible handouts. Approximately 60 minutes. ©2014. Sh. wt. 0.25 lbs.

WA32838H DVD — \$25.00



See Nasco FCS Lesson Plans 23 and 33 at eNasco.com/fcs



Baking Fundamentals

Gr. 6+ Sweet treats are easy to prepare on your own when you have a basic understanding of baking skills. Features recipe segments with Chef Dave Christopherson demonstrating a variety of baking techniques to prepare his favorite recipes. Step-by-step instructions and recipe tips take viewers through each recipe from start to finish, including cookies, bars, brownies, cakes, biscuits, scones, pancakes, breads, and more. 64 minutes. ©2014. Sh. wt. 0.25 lbs.

WA32530H DVD — \$79.95



Quickbreads

Gr. 9+ Introduces and shows examples of quickbreads and their three types: pour batters, drop batters, and doughs. Includes tips on preparation and storage. Both methods for making quickbreads, the muffin method and the biscuit method, are explained. Also differentiates quickbreads from yeast breads. 13 minutes. ©1993. Sh. wt. 0.31 lbs.

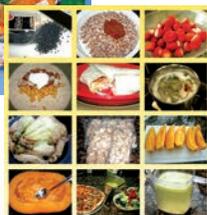
WA26181H DVD — \$69.95



The History of American Cuisine

Gr. 6+ Experience 500 years in 20 minutes! A look at the rich heritage and distinct qualities that typify the food we eat. Influenced by the tremendous bounty of the New World and the variety of ethnic cultures that make up America, our cuisine has expanded to the varied and regional dishes we enjoy today. A narrator, executive chef, and historian weave a story of food history from 1519 until today. Teaching materials included. 22 minutes. ©2006. Sh. wt. 0.38 lbs.

WA24357H DVD — \$79.95



Kit includes DVD, PowerPoint® slide show, book, and CD-ROM with eBook.

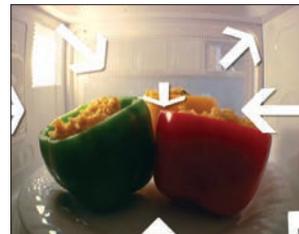
MyPlate Cooking Demo Kit

From Food & Health Communications.

Gr. 9+ Teach students how to prepare easy and delicious healthy meals step by step from planning to tasting. Book includes over 50 lessons covering breakfast, lunch, dinner, and snacks plus the basic ingredients and basic cooking techniques. Also includes demonstrations and lessons that feature handouts, instructional leader guide, portion control guides, food label reading lessons, shopping/equipment list, recipes and photos, and more. All meals help individuals achieve the recommended intake for the MyPlate food groups. Lessons include: fast meals, healthy assembly meals, breakfast, snacks, cooking with kids, and harvest of the month. Includes MyPlate DVD, Shopping with MyPlate 30-Slide PowerPoint® show, *My Plate Cooking Demo Book*, and CD-ROM with a full-color eBook in PDF format. ©2011. Sh. wt. 0.75 lbs.

WA29767H DVD and CD-ROM PowerPoint® — \$48.95

SYSTEM REQUIREMENTS: Windows® 98 or higher, 128 MB RAM; Macintosh® OS 7 or higher, 128 MB RAM.



Microwave Mysteries

Gr. 6-12 Most people know what a microwave is, but do we really know what goes on in there? Trace the workings of a microwave from the wall socket to the magnetron tube to a warm meal. See how excited molecules create heat that cooks food, and discover why some foods explode while others don't. And what about aluminum foil — can it go in the microwave? Are microwaves really safe to use? Understand the answers to these questions as well as how to use power levels and other common microwave features. 28 minutes. ©2010. Sh. wt. 0.31 lbs.

WA27884H DVD — \$99.00