PASTRY PIZAZZ WEB PAGE

As a group, you will be researching a specific pastry for its history and methods of preparation. You will then create a web page that will be used as a visual for a presentation to the rest of the class. Your classmates will be responsible for the information you have collected and prepared for them—be as thorough and clear as possible.

Types of Pastries Possible for Project (must be different among groups):

	Shortcrust/Flaky Crust
	Puff pastry
	Meringue
	Choux (Pâte à Choux)
	Phyllo dough
	Sweet dough

WEBSITE INSTRUCTIONS:
Instructions below are also on www.lamoehr.com

STEP ONE
Go to students.weebly.com
Use username & password provided from your instructor.

STEP TWO
Using your assigned pastry, create the web page to be the name of your assigned pastry.

STEP THREE
Choose your design

STEP FOUR

In your groups, research the following regarding your assigned pastry. Click on "Pages," "Add Page," and then "Standard Page" to create a page for each on:

- Home Page (Description)
- History of the Pastry
  - o Ex. Country it originated in, translation of name, etc.
- Preparation Techniques
- Recipes the pastry is used in (minimum 4)
- Cited Sources (www.bibme.com)

*Be sure to **SAVE** after each addition*

STEP FIVE

- Create your Weebly page that describes your research . . . BE CREATIVE!

- Use the example http://advancedfoodspastryexample.weebly.com/ to help you in terms of necessary information.

- Use the different elements to make your page as informative and user friendly as possible
  - o Include links to recipes, videos, and have plenty of graphics, including the graphic that will be your page header.
  - o Refer to the grading sheet (found on the 3rd page of this document) as you develop your web page.

- Click on the "**Publish"** button to save your work as you progress

STEP SIX

Present (as a group) your information through a short presentation, using your web page as a visual. ALL MEMBERS MUST SPEAK DURING THE PRESENTATION.

Rubric: Pastry Web Page
Students will work in groups to create a web page on an assigned pastry.

iRubric Pastry: _____

	Poor 0-1 pts	Fair 2-3 pts	Good 4-5 pts
Organization of content	Poor No logical sequence of information; menus and paths to information are not evident.	Fair Logical sequence of information. Menus and paths to more information are clear and direct.	Good Logical, intuitive sequence of information. Menus and paths to all information are clear and direct.
Subject Knowledge _____ x 2	Poor Subject knowledge is not evident. Information is confusing, incorrect or flawed	Fair Subject knowledge is evident in much of the product. Information is clear, appropriate, and correct.	Good Subject knowledge is evident throughout. (more than required) All information is clear, appropriate, and correct. All components were included: • Description • History • Tips for preparing • Recipes • Works Cited
Team Work	Poor One or two people did all or most of the work.	Fair Most team members contributed their fair share of the work.	Good The work load was divided and shared equally by all team members.
Screen Design	Poor Screens are either confusing and cluttered or barren and stark. Links to recipes or videos is not included. Screen is not cohesive with other pages.	Fair Users can progress through screens in a logical path to find information. Additional links to recipes or videos could be used. Screen needs some improvement in being cohesive with other pastry pages.	Good Users can progress intuitively through screens in a logical path to find information. **Links to recipes and/or videos are included.** Screen is cohesive with the other pastry pages.
Presentation	Poor Students mumble, incorrectly pronounce terms, and speak too quietly for students in the back of class to hear. Group members do not understand the content of their web page.	Fair Student voices are clear. Students pronounce most words correctly. Group members adequately know their information, but could use some improvement.	Good Students used clear voices and correct, precise pronunciation of terms. It is evident the group knows and understand their information.

_____/30 points possible

Comments:

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