

Home Economics II

Sunrise Edition

Grade 10+

LightUnit 1

Baking Breads

Getting Ready to Bake

Evaluating Equipment
Flour
Sweeteners, Fats, and Leavening Agents
Flavorings; Storage

Quick Breads

Bread; Quick Bread
Muffins
Biscuits
Quick Loaf Breads

Yeast Breads

Yeast Breads
Making Yeast Bread

LightUnit 2

Baking Pies and Cakes

Fruit Pies

The Piecrust
Making Piecrusts
Making a Fruit Pie

Cream Pies; Toppings

Baking a Cream Pie
Pie Toppings
One-Crust Pie

Cakes, the Pretty Dessert

Basic Information for Delightful Cakes
Butter Cakes and Loaf Cakes
Baking an Angel Food Cake
Basic Cake Frostings; Storing Baked Goods

LightUnit 3

Gardening and Food Preservation

Planning

Evaluate Your Climate
Evaluate Your Soil
Evaluate Your Space and Choose What to Plant
Get Ready to Plant

From Planting to Harvesting

Preparing the Soil and Planting
Fighting Weeds
Diseases and Pests
Harvesting

Preserving the Harvest

Dehydration and Natural Cold Storage
Canning Fruits and Vegetables
Canning Fruits and Vegetables,
cont'd
Freezing Fruits and Vegetables

LightUnit 4

ABC's of Money Management

A

All Belongs to God
Appearance and Attitude
Adept at Homemaking
Attainable Habits

B

Budget
Build Healthy Friendships
Balance
Buying Habits

C

Captured by Debt?
Credit Cards
Covetousness
Contentment