

# Cookie Monster Cookie Company

## 1. Welcome Page

### 1.1 Cookie Monster Cookie Company



Notes:

**1.2 Learning Objectives** *Students will be able to... Discuss the history of cookies  
List the ingredients to make cookies Make cookies*

# Learning Objectives

**Students will be able to...**

- **Discuss the history of cookies**
- **List the ingredients to make cookies**
- **Make cookies**

**Notes:**

### 1.3 Learning Topics



## 2. History of Cookies


### 2.1 History




## *History of the Cookie*

Notes:

## 2.2 *Detailed look at the cookie's journey*



Detailed look at the cookie's journey



Ancient Origins

Medieval and Renaissance Era


Cookies Arrive in America

Modern Cookies


The Digital Cookie

Notes:

## Ancient Origins (Slide Layer)



Detailed look at the cookie's journey



**Ancient Origins**

**Medieval and Renaissance Era**

**Cookies Arrive in America**

**Modern Cookies**


**The Digital Cookie**

Cookies originated in 7th century AD Persia, shortly after sugar became more readily available.


These early cookies were likely simple, hard, and durable, making them suitable for travelers and soldiers.

They spread to Europe via the Muslim conquest of Spain and through the Renaissance.

## Medieval and Renaissance Era (Slide Layer)



Detailed look at the cookie's journey



**Ancient Origins**

**Medieval and Renaissance Era**

**Cookies Arrive in America**

**Modern Cookies**

**The Digital Cookie**

By the 14th century, cookies were a common sight in Europe, enjoyed by all social classes.

Trade routes expanded, bringing new ingredients like spices, nuts, and dried fruits, leading to more elaborate cookie recipes.

Regional variations emerged, with dishes like Italian biscotti, Dutch stroopwafels, and French macaroons taking shape.



## Cookies Arrive in America (Slide Layer)



Detailed look at the cookie's journey



**Ancient Origins**

**Medieval and Renaissance Era**

**Cookies Arrive in America**

**Modern Cookies**


**The Digital Cookie**

The Dutch settlers in New Amsterdam (present-day New York City) introduced cookies to the American colonies in the 1600s.


"Cookie" is an Anglicized version of the Dutch word "koekje," meaning "little cake".

Cookies became popular in America and are now considered a staple of American cuisine.

## Modern Cookies (Slide Layer)



Detailed look at the cookie's journey



**Ancient Origins**

**Medieval and Renaissance Era**

**Cookies Arrive in America**

**Modern Cookies**

**The Digital Cookie**


Cookies became more widespread in the late 19th and early 20th centuries with the advent of natural gas and electric stoves, making baking easier.

The chocolate chip cookie, an accidental invention, was created by Ruth Wakefield in the 1930s.


The chocolate chip cookie quickly gained popularity and became a staple of American baking.

Today, cookies are enjoyed worldwide in countless varieties and flavors.

## The Digital Cookie (Slide Layer)



Detailed look at the cookie's journey



**Ancient Origins**

**Medieval and Renaissance Era**

**Cookies Arrive in America**

**Modern Cookies**

**The Digital Cookie**

The term "cookie" was also adopted in the world of computing, referring to small files websites store on users' computers to track information.

These files were originally used for e-commerce purposes, such as keeping track of items in an online shopping cart.

The use of cookies has evolved, and they are now also used for online advertising and tracking user behavior.

### 2.3 Instructions

## Instructions:



**Answer the following questions to the best of your ability...**



## 2.4 What is the origin of the word 'cookie'?

(Multiple Choice, 10 points, 1 attempt permitted)

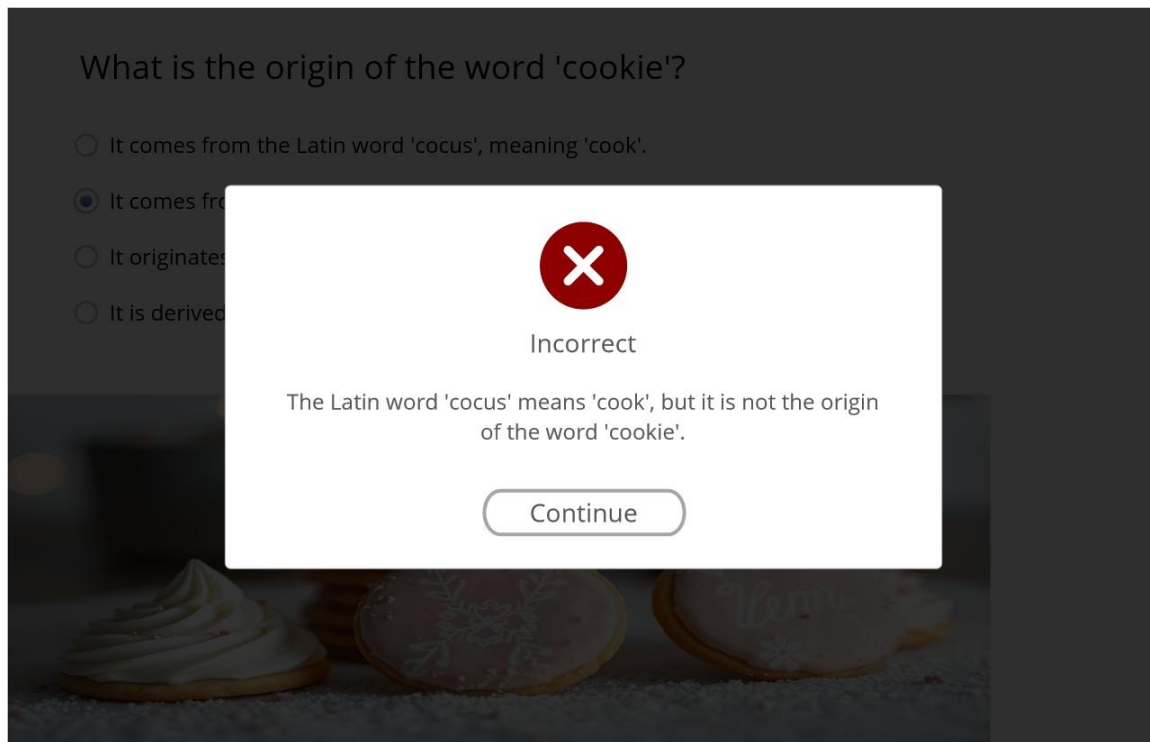
What is the origin of the word 'cookie'?

- ☐ It comes from the Latin word 'cocus', meaning 'cook'.
- ☒ It comes from the Dutch word 'koekje', meaning 'little cake'.
- ☐ It originates from the French word 'biscuit', meaning 'twice baked'.
- ☐ It is derived from the Persian word 'kuku', meaning 'sweet'.

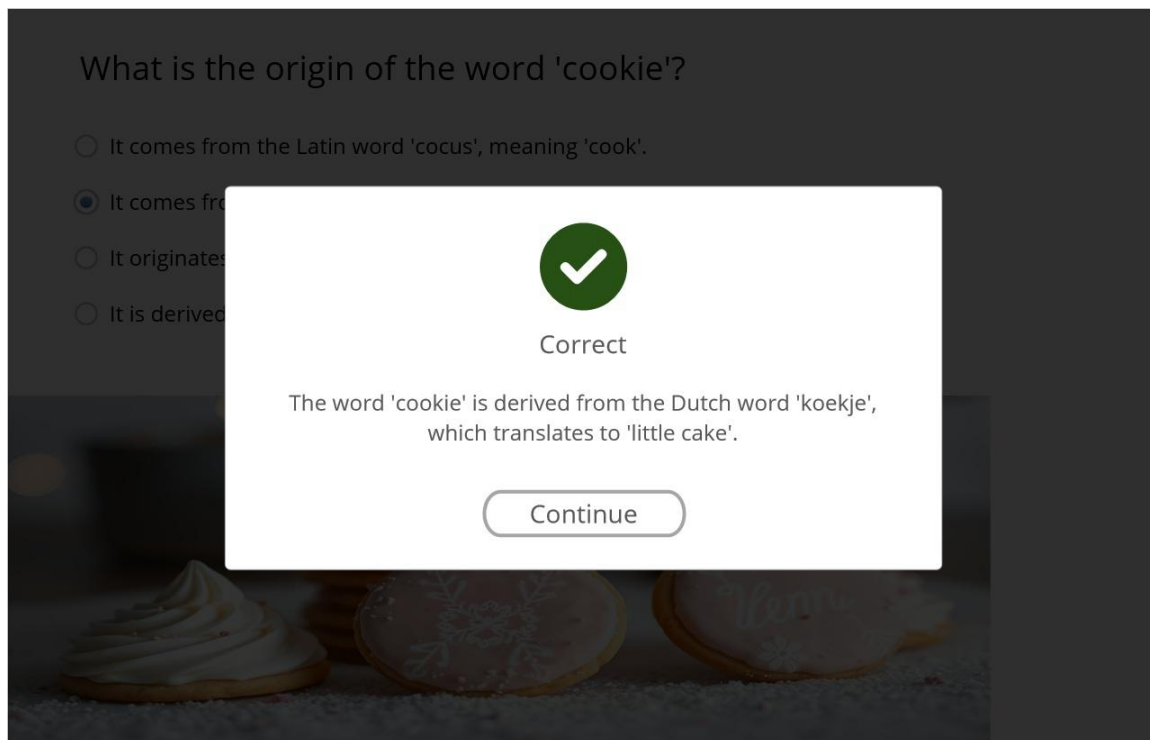


Correct Choice	Feedback
It comes from the Latin word 'cocus', meaning 'cook'.	The Latin word 'cocus' means 'cook', but it is not the origin of the word 'cookie'.
X It comes from the Dutch word 'koekje', meaning 'little cake'.	The word 'cookie' is derived from the Dutch word 'koekje', which translates to 'little cake'.
It originates from the French word 'biscuit', meaning 'twice baked'.	While 'biscuit' is a French word meaning 'twice baked', it is not the origin of the word 'cookie'.
It is derived from the Persian word 'kuku', meaning 'sweet'.	Although cookies originated in Persia, the word 'cookie' does not come from the Persian word 'kuku'.

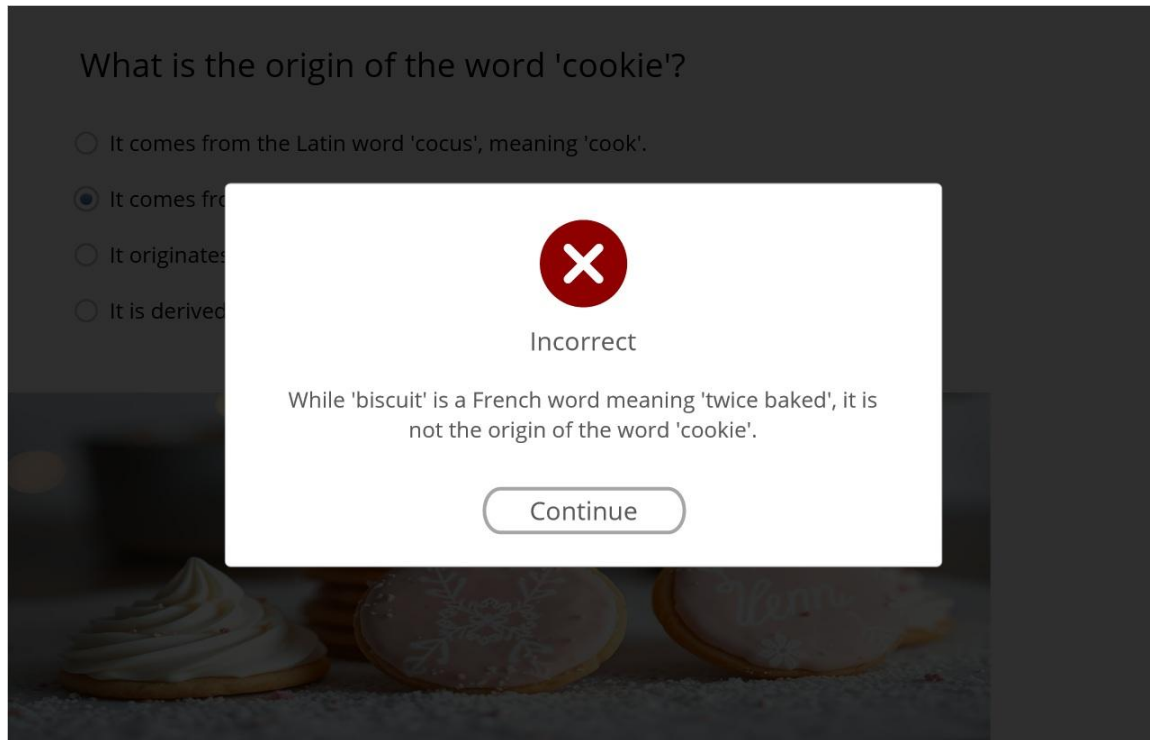
**It comes from the Latin word 'cocus', meaning 'cook'. (Slide Layer)**



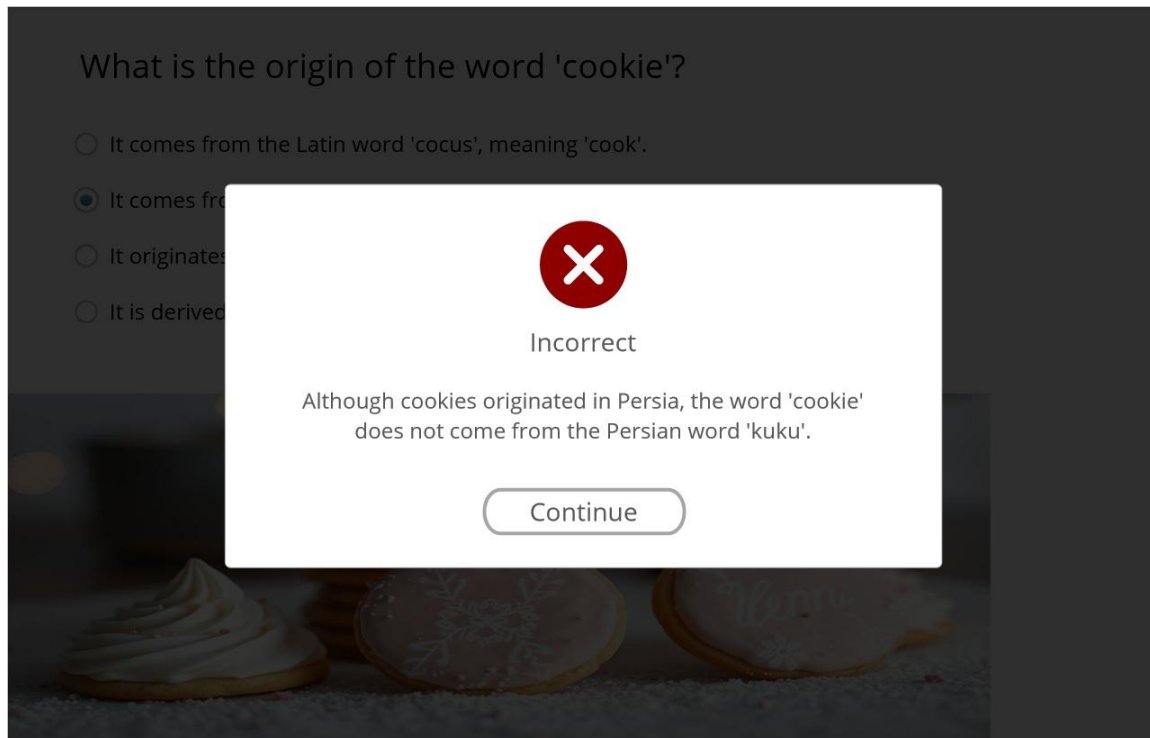
**It comes from the Dutch word 'koekje', meaning 'little cake'. (Slide Layer)**



**It originates from the French word 'biscuit', meaning 'twice baked'. (Slide Layer)**



**It is derived from the Persian word 'kuku', meaning 'sweet'. (Slide Layer)**



**2.5 Cookies, beloved treats enjoyed worldwide, have a rich history dating back to 7th century Persia.**

(True/False, 10 points, 1 attempt permitted)

Cookies, beloved treats enjoyed worldwide, have a rich history dating back to 7th century Persia.

☒ True

☐ False



Correct	Choice
X	True
	False

**Feedback when correct:**

That's right! You selected the correct response.


**Feedback when incorrect:**

You did not select the correct response.

### Correct (Slide Layer)

Cookies, beloved treats enjoyed worldwide, have a rich history dating back to 7th century Persia.

☒ True  
☐ False



Correct


That's right! You selected the correct response.

Continue

### Incorrect (Slide Layer)

Cookies, beloved treats enjoyed worldwide, have a rich history dating back to 7th century Persia.

☒ True  
☐ False



Incorrect

You did not select the correct response.

Continue



## 2.6 Who is credited with creating the chocolate chip cookie, a staple of American baking, in the 1930s?

(Multiple Choice, 10 points, 1 attempt permitted)

Who is credited with creating the chocolate chip cookie, a staple of American baking, in the 1930s?

- ☒ Ruth Wakefield
- ☐ Julia Child
- ☐ Betty Crocker
- ☐ James Beard





Correct	Choice	Feedback
X	Ruth Wakefield	Ruth Wakefield is credited with inventing the chocolate chip cookie in the 1930s, which became a staple of American baking.
	Julia Child	Julia Child was a famous chef known for introducing French cuisine to American audiences, not for creating the chocolate chip cookie.
	Betty Crocker	Betty Crocker is a fictional character created for marketing purposes and is not associated with the invention of the chocolate chip cookie.
	James Beard	James Beard was a prominent American chef and food writer, but he did not invent the chocolate chip cookie.

### Correct (Slide Layer)

Who is credited with creating the chocolate chip cookie, a staple of American baking, in the 1930s?

- ☒ Ruth Wakefield
- ☐ Julia Child
- ☐ Betty Crocker
- ☐ James Beard





Correct


Ruth Wakefield is credited with inventing the chocolate chip cookie in the 1930s, which became a staple of American baking.


Continue

### Incorrect (Slide Layer)

Who is credited with creating the chocolate chip cookie, a staple of American baking, in the 1930s?

- ☒ Ruth Wakefield
- ☐ Julia Child
- ☐ Betty Crocker
- ☐ James Beard





Incorrect


Julia Child was a famous chef known for introducing French cuisine to American audiences, not for creating the chocolate chip cookie.

Continue

### Incorrect (Slide Layer)

Who is credited with creating the chocolate chip cookie, a staple of American baking, in the 1930s?


- ☒ Ruth Wakefield
- ☐ Julia Child
- ☐ Betty Crocker
- ☐ James Beard



Incorrect

Betty Crocker is a fictional character created for marketing purposes and is not associated with the invention of the chocolate chip cookie.


Continue



### Incorrect (Slide Layer)

Who is credited with creating the chocolate chip cookie, a staple of American baking, in the 1930s?

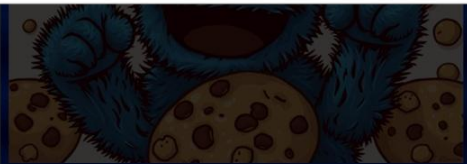
- ☒ Ruth Wakefield
- ☐ Julia Child
- ☐ Betty Crocker
- ☐ James Beard



Incorrect

James Beard was a prominent American chef and food writer, but he did not invent the chocolate chip cookie.

Continue



## ***2.7 Thank You!***



**Excellent Job!!**

### 3. Cookie Ingredients

#### 3.1 *Cookie Ingredients*

## Cookie Ingredients



Notes:

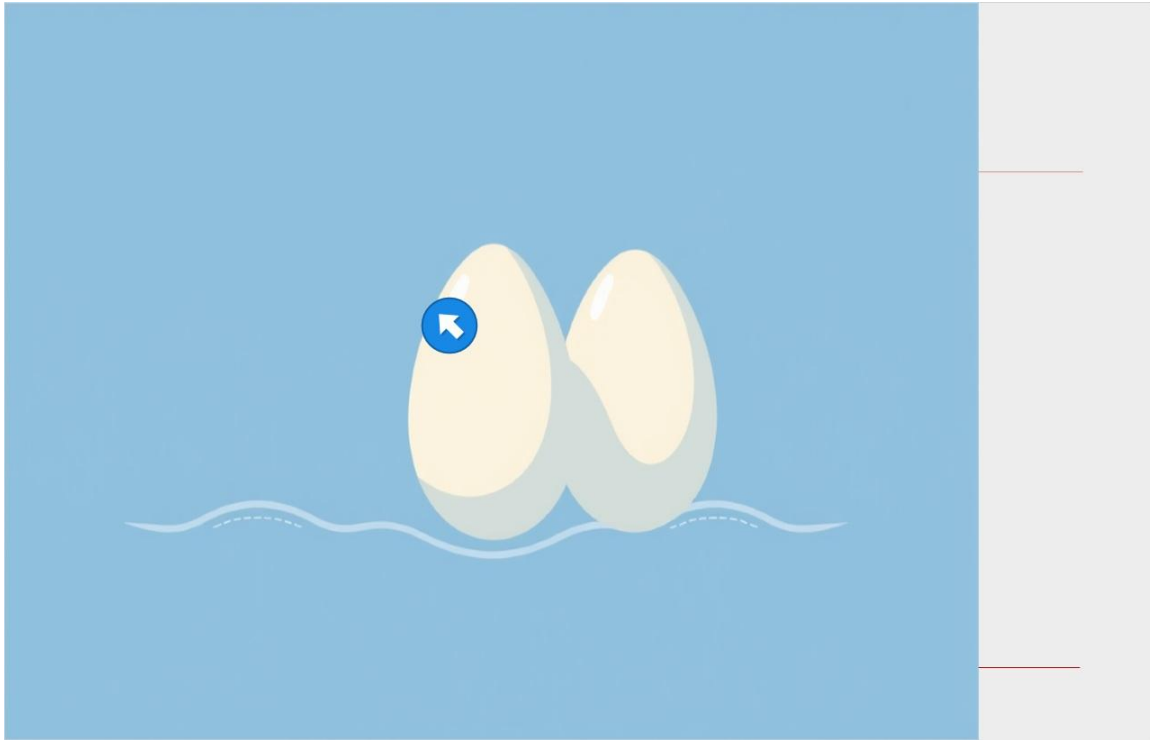


### 3.2 Flour



Notes:

### 3.3 Eggs



Notes:

### 3.4 Sugar



Notes:

### 3.5 Fat

## FATS for COOKING

Healthy Cooking Fats Cheat Sheet



### HIGH HEAT

These fats are more stable. Use them when broiling, grilling, roasting or pan-frying at higher heats.



- AVOCADO OIL - UP TO 500°F
- RED PALM OIL - UP TO 500°F
- GHEE - UP TO 450°F
- SESAME OIL - UP TO 450°F
- DUCK FAT - UP TO 450°F

### MEDIUM HEAT

These fats are somewhat stable. Use them for sautéing, baking and roasting at medium heats.



- COCONUT OIL - UP TO 400°F
- BUTTER - UP TO 400°F
- LARD - UP TO 400°F
- BEEF TALLOW - UP TO 400°F
- OLIVE OIL - UP TO 400°F

### LOW OR NO HEAT

These fats are unstable and best used unheated in dressings or at very low heat.



- FLAXSEED OIL
- HEMP OIL
- WALNUT OIL
- VEGETABLE OILS
- CORN OIL

### NOTES

- 1 - Fats from animal sources are best from grass-fed, pastured, organic animals in unrefined form.
- 2 - Expeller-pressed (if applicable), unrefined and organic sources are preferred for all plant-based fats.
- 3 - Bullet color indicates 90/10 tiers (e.g. a green bullet means that fat is on our Green Tier).

2010 Nutrition



Notes:

### 3.6 Leaveners

# Leaveners

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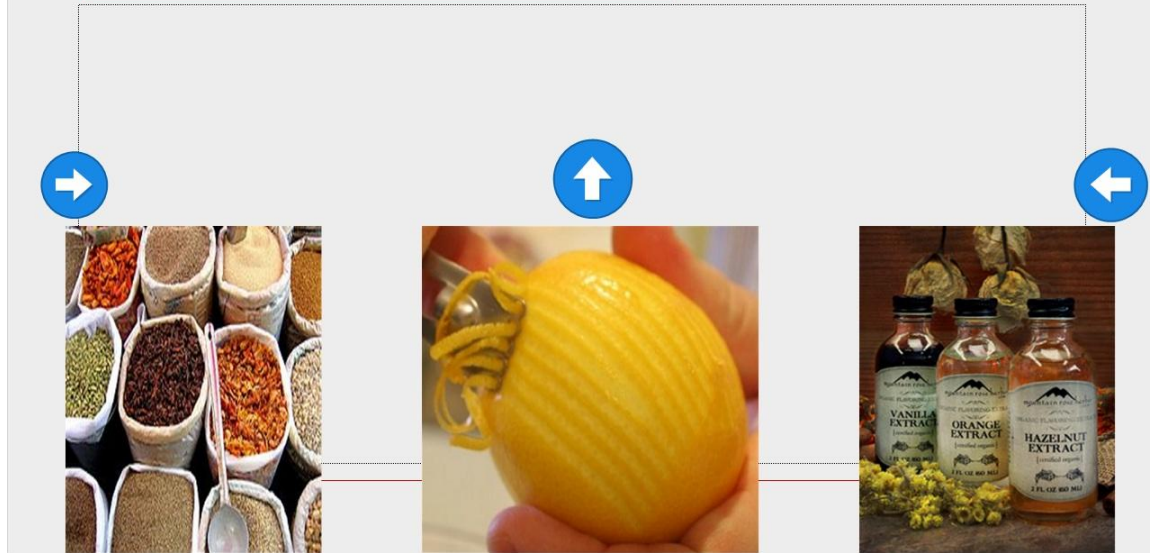


Notes:



### 3.7 Flavorings

## Flavorings

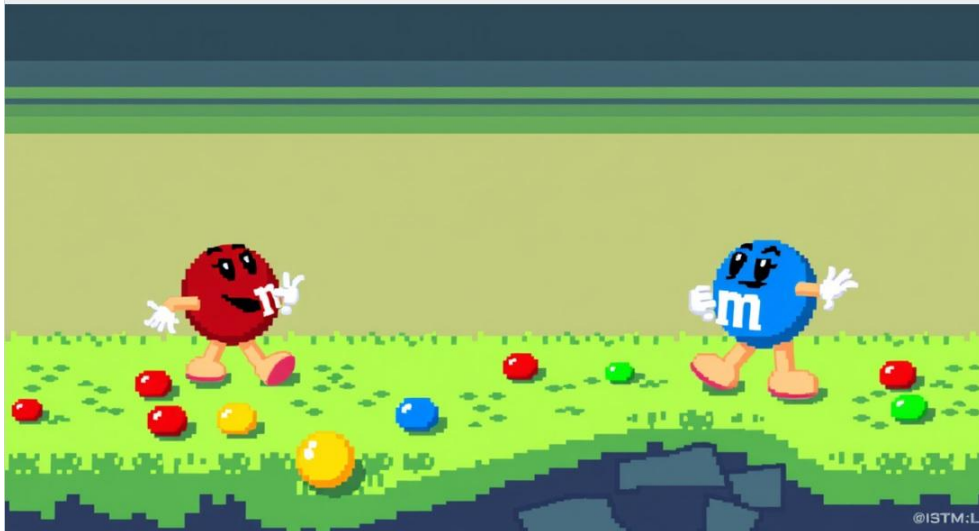


Notes:

### 3.8 Garnishes

## Garnishes

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Notes:

### 3.9 Summary

# Summary

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The core ingredients for most cookies include flour, sugar, butter, and eggs. These are the foundation of many cookie recipes, providing structure, sweetness, and binding. Other common ingredients include leavening agents like baking soda or baking powder, salt, and flavoring agents like vanilla extract.

Notes:

### **3.10 Assignment**

## Assignment

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## 4. Process

### 4.1 Baking Cookies

# *Baking Cookies*

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## 4.2 Preparing cookie pans

# Cookie Pans



Notes:

### 4.3 Creaming Method



## Creaming Method

Notes:

#### 4.4 Foaming Method

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### Foaming Method



Notes:

## 4.5 Baking Cookies



# Baking Time

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Notes:

## 4.6 Final Product

# Final Product

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Notes:

#### 4.7 Yummy



#### 4.8 Contact



### Cookie Monster Cookie Company

#### Our Mission

To spread joy through our cookies and create memorable moments for our customers.

#### Contact Us

**Email:** [cookies@cookiemonster.com](mailto:cookies@cookiemonster.com)

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