

2 minute monologue



**ASSIGN
BUSTER**

of monologue – Baking a Cake: A Complex Process Descriptive Analysis and Best Practices Where your sound will happen and what it will be (underline)

Oven Timer – underlined in essay

Where you 5 gestures will happen (underline)

Where your level change happened – during the process of planning to actual execution

What is your repeated phrase? – not a simple process

What prop did you use and how did it transform? – picture of cake – completed cake or pastry

Although it may seem as something of an easy process, achieving a positive result when baking cakes is not oftentimes something that is not very easy to do. In such a way, it is necessary, in order to achieve a positive result, to follow a rigid set of instructions and a definitive list of ingredients, as well as a particular technique so that the finished product will turn out to the best degree possible. As a function of defining these steps, ingredients, and techniques, the following analysis will seek to elaborate upon each of these as a function of providing the reader with a more actionable understanding of the baking process. Ultimately, this is not a simple t

The first and most obvious step when preparing something in the kitchen is to ensure that all of the correct ingredients are on hand. Secondly, it is necessary to ensure that all baking utensils, pots, pans, mixing bowls, spoons, and other measurement instruments are also washed and ready for use (Peterson, 2006). Secondly, following the instructions and/or ingredient lists that are provided within the recipe is vital. Careful attention to detail at each and every stage can yield a far better cake than can merely quickly reading over the instructions and attempting to cut steps out at any one

stage as a function of saving time. Thirdly, it must also be understood that the baking process itself is something of an art form and can differ from oven into oven. For instance, if the instructions specify a particular temperature, the results might be far different than one of them then they would be in another; even if these ovens are identical and even manufactured by the same brand. In such a way, approximately 10 to 15 minutes prior to the specified time being over, it is necessary for the baker/cook to test the product to ensure that uniformity of texture and mass is achieved.

Oftentimes, if this is noted prior to the full time elapsed, it is necessary to remove the baked product immediately. Comparatively, if this is not noticed even after the recipe time has elapsed, it will be necessary to leave the product in the oven to bake for an even longer period of time.

In short, what has been defined is a labor-intensive process involves both attention to detail and constant conscientiousness in order for a superior product to be created. Ultimately, this is not a simple process; even though it may appear as somewhat simple. It is precisely these determinants, as well as the unique tools required, which helps to separate the part-time/casual baker from an experienced one that is able to create and re-create culinary perfection within their respective kitchens. However, merely because certain individuals are better at the baking process than others should not be seen as a cause to give up upon baking cakes entirely. Rather, by following the steps and processes/techniques that have been outlined in this brief analysis, it is possible to create a quality baking product again and again without many of the issues that might have plagued the amateur baker in times past.

References

<https://assignbuster.com/2-minute-monologue/>

Peterson, KM 2006, Tasty Treats, Fun with Baking, 104, 9, pp. 8-28, Business Source Complete, EBSCOhost, viewed 18 July 2013.