

Baking & Pastry I 16056 (2025)

Demonstrate industry-based food safety and sanitation procedures. 1

- 1 Demonstrate industry standard hand washing and professional standards for personal hygiene. 1.1
- 2 Identify proper use of gloves (ex: ready to eat foods). 1.2
- 3 Identify the Big 6 (Norovirus, Nontyphoidal Salmonella, Salmonella Typhi, E. coli, Shigella, and Hepatitis A) sources, symptoms and prevention measures. 1.3
- 4 Demonstrate an understanding of the importance of food safety and sanitation to include: how foods become unsafe, controlling time and temperature, preventing cross contamination, cleaning and sanitizing, shipping and receiving, and how to safely prepare food for others. 1.4
- 5 Identify first-in, first-out (FIFO) and date marking. 1.5
- 6 Identify proper chemical handling and storage procedures (maintain and follow SDS guidelines). 1.6
- 7 Identify common food allergens and common symptoms (common allergens: Milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts). 1.7
- 8 Understand the components and need for HACCP in the food industry. 1.8
- 9 Describe appropriate measures for prevention of insects, rodents, and pests. 1.9
- 10 Understand emergency and first-aid procedures, bloodborne pathogens applicable to the workplace. 1.10

Demonstrate correct use and maintenance of food production equipment and tools. 2

- 1 Operate tools and equipment following safety procedures and OSHA age restrictions and requirements. 2.1
- 2 Identify and demonstrate procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces. 2.2
- 3 Recognize sanitary and safety design and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.). 2.3

Analyze common ingredients used in

- 1 Identify a nutrition label and ingredient label for a baked product with use of proper allergen warnings. 3.1

pastry/baking products. 3

- 2 Apply the knowledge of chemical and yeast leavening agents in producing carbon dioxide to raise baked products. 3.2
- 3 Identify the functions of the bake shop ingredients (flour, sugar, eggs, dairy, fat). 3.3
- 4 Analyze scientific reactions during the production of baked products. 3.4
- 5 Demonstrate basic flavoring techniques (nuts, spices, extracts, salt, fruits). 3.5
- 6 Analyze the use of different types of chocolate. 3.6

Practice the principles of quality production management. 4

- 1 Demonstrate mise en place of bakery and pastry products. 4.1
- 2 Analyze and practice proper scaling and measurement techniques (volume v. weight). 4.2
- 3 Apply/Demonstrate effective forms of time management. 4.3
- 4 Apply a daily prep list to meet production goals. 4.4
- 5 Apply the basic principles of baking and pastry including knowledge of ingredient functions and procedures to produce a quality product. 4.5

Demonstrate ability to successfully produce a variety of food products.

5

- 1 Produce a variety of quick bread batter products (muffins, scones, biscuits, shortbread, pancake/crepe). 5.1
- 2 Produce yeast bread or rolls. 5.2
- 3 Produce various types of cookies (drop, bar, press, rolled, refrigerator, cut out, wafer). 5.3
- 4 Produce cakes using the creaming method. 5.4
- 5 Produce a basic buttercream frosting. 5.5
- 6 Produce a basic cheesecake. 5.6
- 7 Produce a basic pie crust and filling. 5.7
- 8 Produce custard and pudding. 5.8
- 9 Identify various types of pastry garnishes and presentation techniques. 5.9
- 10 Demonstrate skill related to garnishing and presenting baked products in a variety of settings. 5.10
- 11 Analyze product failure to determine cause and needed modifications to ensure a successful product. 5.11

Enhance career readiness through practicing appropriate skills in the classroom and work like culinary situations. 6

- 1 Demonstrate appropriate communication skills (verbal, listening, writing). 6.1**

- 2 Understand and practice appropriate social skills, manners and etiquette, including use of social media. 6.2**

- 3 Use leadership and teamwork skills in collaborating with others to accomplish food production goals and objectives. 6.3**

- 4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 6.4**

- 5 Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications. 6.5**

- 6 Understand and demonstrate employability skills according to industry standards (timeliness, responsibility, work ethic, cooperation, appropriate use of technology). 6.6**

- 7 Review and enhance an electronic career portfolio to document knowledge, skills and experiences, and individual plan of study. 6.7**