

Baking & Pastry (2020): Grades 9-12

Consistently demonstrate workplace safety, food safety, and sanitation techniques. **1**

- 1 Review established safety rules and guidelines in a work environment.** **1.1**
- 2 Review health and hygiene requirements for food handling.** **1.2**
- 3 Review food-borne illness and prevention.** **1.3**

Explore the baking and pastry industry, education, and career opportunities. **2**

- 1 Explore the baking and pastry educational opportunities** **2.1**
 - American Culinary Federation (ACF) **2.1.1**
 - Retail Baking of America (RBA) **2.1.2**
 - Certifications range from novice to master's level, with a variety of specializations. **2.1.3**
- 2 Analyze the career opportunities available in the baking and pastry industry.** **2.2**
 - Entrepreneurship **2.2.1**
 - Restaurants **2.2.2**
 - Gourmet Shops **2.2.3**
 - Cafes **2.2.4**
 - Specialized confectioners **2.2.5**
 - Corporations **2.2.6**
 - Wholesale Bakeshops **2.2.7**
 - Hotels **2.2.8**
 - Grocery Stores **2.2.9**
 - Commercial **2.2.10**

Apply necessary skills for baking and pastry production. 3

1 Employ proper measuring techniques. 3.1

- 1 Utilize weights and measures by demonstrating proper scaling and measurement. 3.1.1
 - 2 Compare and contrast volume and weight measurements. 3.1.2
 - 3 Select the appropriate tools for the task. 3.1.3
 - 4 Apply the baking formulas (Bakers' Percentage) 3.1.4
 - 5 Examine the difference between standardized recipes and traditional recipes. 3.1.5
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2 Define terms related to baking and pastry methods, processes, and techniques. 3.2

- 1 Docking 3.2.1
 - 2 Blind Baking 3.2.2
 - 3 Tempering 3.2.3
 - 4 Fold in 3.2.4
 - 5 Cut in 3.2.5
 - 6 Cream 3.2.6
 - 7 Blooming 3.2.7
 - 8 Caramelization 3.2.8
 - 9 Leavening 3.2.9
 - 10 Gelatinization 3.2.10
 - 11 Proof 3.2.11
 - 12 Oven Spring 3.2.12
 - 13 Gluten 3.2.13
 - 14 Batter 3.2.14
 - 15 Dough 3.2.15
 - 16 Meringue 3.2.16
 - 17 Pasteurized 3.2.17
 - 18 Streusel 3.2.18
 - 19 Puree 3.2.19
 - 20 Review mise en place techniques 3.2.20
 - 21 Prepare a sequence and prioritized timeline. 3.2.21
 - 22 Discuss the importance of planning and preparation in baking and pastry (Inventory of ingredients and equipment) 3.2.22
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3 Explore the equipment utilized by the baking and pastry industry. 3.3

- 1 Explore oven types and benefits of use. 3.3.1
 - 2 Explore large production equipment utilized in baking and pastry. 3.3.2
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Demonstrate yeast bread preparation skills. 4

1 Discuss the types of flours and yeasts used in baking and pastry. 4.1

- 1 Review common baking ingredients. 4.1.1
 - 2 Compare and contrast the variety of flours and uses for each. 4.1.2
 - 1 Dietary needs (Celiac & Gluten intolerance) 4.1.2.1
 - 2 End Product (Crumb) 4.1.2.2
 - 3 Compare and contrast types of yeasts used in baking. 4.1.3
 - 1 Dry yeast (Active & Instant) 4.1.3.1
 - 2 Cake Yeast (fresh) 4.1.3.2
 - 3 Preferments 4.1.3.3
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2 Analyze the difference between the types of yeast dough and mixing methods. 4.2

- 1 Enriched Dough (challah, brioche, crescent, sweet dough) 4.2.1
 - 2 Lean Dough (French bread, sandwich bread, pizza crust, bagels, pita) 4.2.2
 - 3 Practice the stages of proper mixing. 4.2.3
 - 1 Pick up period 4.2.3.1
 - 2 Blending of ingredients 4.2.3.2
 - 3 Clean up 4.2.3.3
 - 4 Initial Development 4.2.3.4
 - 5 Final Period 4.2.3.5
 - 4 Straight Mixing Method 4.2.4
 - 5 Sponge Mixing Method 4.2.5
 - 6 Brioche Mixing Method 4.2.6
 - 7 Completion of dough preparation. 4.2.7
 - 1 Fermentation 4.2.7.1
 - 2 Shaping 4.2.7.2
 - 3 Panning 4.2.7.3
 - 4 Proofing 4.2.7.4
 - 5 Baking 4.2.7.5
 - 6 Finishing 4.2.7.6
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3 Discuss proper holding and storage of yeast breads. 4.3

- 1 Cooling 4.3.1
 - 2 Packaging (Paper, Plastic) 4.3.2
 - 3 Refrigeration vs. Freezing 4.3.3
 - 4 Sustainability (Usable waste - bread pudding, croutons) 4.3.4
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Explore and produce a variety of fillings. 5

1 Demonstrate the production and use of a cream filling. 5.1

- 1 Stirred Custard/Pudding 5.1.1
 - 2 Curd 5.1.2
 - 3 Pastry cream (Explore the fillings that can be produced from a pastry cream) 5.1.3
 - 1 Mousse 5.1.3.1
 - 2 Bavarian Cream 5.1.3.2
 - 3 Ice Cream 5.1.3.3
 - 4 Baked Custard 5.1.3.4
 - 5 Pie filling 5.1.3.5
 - 6 Bread Pudding 5.1.3.6
 - 7 Crème Brûlée 5.1.3.7
 - 8 Flan 5.1.3.8
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2 Demonstrate the production and use of a fruit filling. 5.2

- 1 Whole fruit filling (Apple Pie) 5.2.1
 - 2 Macerated fruit filling (Compote, Jam/jelly) 5.2.2
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3 Demonstrate the production and use of baking and pastry finishes. 5.3

- 1 Icing 5.3.1
 - 2 Glazes 5.3.2
 - 3 Sauces 5.3.3
 - 4 Ganache 5.3.4
 - 5 Marzipan 5.3.5
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Explore a variety of pastry doughs. 6

1 Differentiate between the four types of pastry doughs. 6.1

- 1 Short Dough (tart crust, short bread) 6.1.1
 - 2 Flaky Dough (traditional pie crust) 6.1.2
 - 3 Pâte à Choux (eclairs, cream puff) 6.1.3
 - 4 Laminated Dough (danish, puff pastry, croissant) 6.1.4
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Explore a variety of cake preparations and finishes. 7

1 Explore the preparation techniques of cake batters. 7.1

- 1 Mixing methods 7.1.1
 - 1 Blending method 7.1.1.1
 - 2 Creaming method 7.1.1.2
 - 3 Two-stage method (muffin method) 7.1.1.3
 - 4 Foaming method 7.1.1.4

2 Explore assembling and finishing techniques of cakes. 7.2

- 1 Layered 7.2.1
 - 2 Filled 7.2.2
 - 3 Glazed 7.2.3
 - 4 Iced/frosted/decorated 7.2.4
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3 Discuss proper holding and storage of cakes. 7.3

- 1 Cooling 7.3.1
 - 2 Packaging (Paper, Plastic) 7.3.2
 - 3 Storage 7.3.3
 - 4 Sustainability (Reuses of cake - cake pops, trifle) 7.3.4
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Explore a variety of cookies. 8

1 Differentiate between the six mixing methods for cookies. 8.1

- 1 Drop (chocolate chip, oatmeal) 8.1.1
 - 2 Bar/Sheet (lemon bar, brownie) 8.1.2
 - 3 Rolled/Cut Out (sugar, gingerbread cookie) 8.1.3
 - 4 Molded (Spritz, almond crescent) 8.1.4
 - 5 Twice baked (biscotti) 8.1.5
 - 6 Piped (Macarons) 8.1.6
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2 Discuss proper holding and storage of cookies. 8.2

- 1 Cooling 8.2.1
- 2 Packaging (Paper, Plastic) 8.2.2
- 3 Storage 8.2.3