# Baking & Pastry I Course No. 16056 Credit: 0.5

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| **Student name:**  |  | **Graduation Date:** |  |

Pathways and CIP Codes:Restaurant and Event Management (12.0504)

Course Description: **Technical Level:** This course looks at the basics and fundamentals of the baking and pastry industry. Topics include safety and sanitation, equipment, and procedures, baking science, ingredient function, and baking production. Prerequisite for 16057 Baking and Pastry II.

Directions:The following competencies are required for full approval of this course. Check the appropriate number to indicate the level of competency reached for learner evaluation.

**RATING SCALE:**

4. Exemplary Achievement: Student possesses outstanding knowledge, skills or professional attitude.

3. Proficient Achievement:Student demonstrates good knowledge, skills or professional attitude. Requires limited supervision.

2. Limited Achievement:Student demonstrates fragmented knowledge, skills or professional attitude. Requires close supervision.

1. Inadequate Achievement:Student lacks knowledge, skills or professional attitude.

0. No Instruction/Training:Student has not received instruction or training in this area.

## Benchmark 1: Demonstrate industry-based food safety and sanitation procedures.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 1.1 | Demonstrate industry standard hand washing and professional standards for personal hygiene. |  |
| 1.2 | Identify proper use of gloves (ex: ready to eat foods). |  |
| 1.3 | Identify the Big 6 (Norovirus, Nontyphoidal Salmonella, Salmonella Typhi, E. coli, Shigella, and Hepatitis A) sources, symptoms and prevention measures. |  |
| 1.4 | 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. |  |
| 1.5 | Identify first-in, first-out (FIFO) and date marking. |  |
| 1.6 | Identify proper chemical handling and storage procedures (maintain and follow SDS guidelines). |  |
| 1.7 | 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). |  |
| 1.8 | Understand the components and need for HACCP in the food industry. |  |
| 1.9 | Describe appropriate measures for prevention of insects, rodents, and pests. |  |
| 1.10 | Understand emergency and first-aid procedures, bloodborne pathogens applicable to the workplace. |  |

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

### Competencies

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

## Benchmark 3: Analyze common ingredients used in pastry/baking products.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 3.1 | Identify a nutrition label and ingredient label for a baked product with use of proper allergen warnings. |  |
| 3.2 | Apply the knowledge of chemical and yeast leavening agents in producing carbon dioxide to raise baked products. |  |
| 3.3 | Identify the functions of the bake shop ingredients (flour, sugar, eggs, dairy, fat). |  |
| 3.4 | Analyze scientific reactions during the production of baked products. |  |
| 3.5 | Demonstrate basic flavoring techniques (nuts, spices, extracts, salt, fruits). |  |
| 3.6 | Analyze the use of different types of chocolate. |  |

## Benchmark 4: Practice the principles of quality production management.

### Competencies

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

## Benchmark 5: Demonstrate ability to successfully produce a variety of food products.

### Competencies

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

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

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 6.1 | Demonstrate appropriate communication skills (verbal, listening, writing). |  |
| 6.2 | Understand and practice appropriate social skills, manners and etiquette, including use of social media. |  |
| 6.3 | Use leadership and teamwork skills in collaborating with others to accomplish food production goals and objectives. |  |
| 6.4 | Solve problems using creativity, innovation and critical thinking skills independently and in teams. |  |
| 6.5 | Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications. |  |
| 6.6 | Understand and demonstrate employability skills according to industry standards (timeliness, responsibility, work ethic, cooperation, appropriate use of technology). |  |
| 6.7 | Review and enhance an electronic career portfolio to document knowledge, skills and experiences, and individual plan of study. |  |

I certify that the student has received training in the areas indicated.

Instructor Signature:

For more information, contact:

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