# Baking & Pastry II Course No. 16057 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 is a continuation of 16056 Baking and Pastry I and offers students an advanced look into baking and pastry production (i.e., breads, cakes, tortes, pastry, and pies), with a continued emphasis on culinary math, safety and sanitation, and career readiness.

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 | Demonstrate 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 | Practice first-in, first-out (FIFO) and date marking. |  |
| 16 | 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: Analyze food safety and sanitation procedures.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 2.1 | 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. |  |
| 2.2 | Identify and understand sources, symptoms and prevention measures for all other prevalent foodborne illnesses (reference SERV Safe and Kansas State Health requirements). |  |
| 2.3 | Implement standards of personal grooming, hygiene and hand washing and investigate/discuss ways to encourage others to follow these requirements. |  |
| 2.4 | Identify and demonstrate ways to prevent allergen free food from being exposed to food allergens during preparation and service process (e.g. proper allergen labeling, direct vs indirect contact). |  |
| 2.5 | Demonstrate processes and procedures for the following: First-in-First-Out (FIFO), Hazard Analysis Critical Control Point (HACCP), Food/Acidity/Time/Temperature/Oxygen/Moisture (F.A.T.T.O.M.), Time & Temperature Control for Safety (T.C.S.). |  |
| 2.6 | Practice preventative measures to minimize the risk of cross-contamination with food and food contact surfaces (e.g. using clean and sanitized equipment for each food product, color-coded equipment if implemented, when to change gloves & wash hands, etc.). |  |
| 2.7 | Use the Occupational Safety and Health Administration (OSHA) Right to Know Law and Materials Safety Data Sheets (SDS) and explain their requirements in safe handling and storage of hazardous materials. |  |

## Benchmark 3: Demonstrate correct use and maintenance of food production equipment and tools.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 3.1 | Operate tools and equipment following safety procedures and OSHA age restrictions and requirements. |  |
| 3.2 | Identify and demonstrate procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces. |  |
| 3.3 | Recognize sanitary and safety design and construction features of food production equipment and facilities (NSF, UL, OSHA, ADA, etc.). |  |

## Benchmark 4: Demonstrate knowledge of ingredients used in pastry/baking products.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 4.1 | Demonstrate understanding of the properties and functions of baking ingredients. |  |
| 4.2 | Apply the basic principles of baking and pastry including knowledge of ingredient functions and procedures to produce a quality product. |  |
| 4.3 | Analyze scientific reactions during the production of baked products.  |  |
| 4.4 | Compare and contrast strategies to address proper allergen labeling and production of products such as gluten-free, dairy-free or nut-free. |  |

## Benchmark 5: Demonstrate quality production management.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 5.1 | Demonstrate consistency in proper scaling and measurement techniques. |  |
| 5.2 | Demonstrate basic math skill for recipe conversions using baker’s formula in measuring volume v. weight. |  |
| 5.3 | Exhibit mise en place. |  |
| 5.4 | Achieve food production goals through proper planning and effective time management. |  |

## Benchmark 6: Click or tap here to enter text.

### Competencies

| **#** | **DESCRIPTION** | **RATING** |
| --- | --- | --- |
| 6.1 | Produce a variety of rich and lean yeast dough products. |  |
| 6.2 | Produce a variety of pies and tarts. |  |
| 6.3 | Produce a variety of specialty cookies and biscotti using appropriate procedures. |  |
| 6.4 | Prepare a variety of icings and demonstrate basic icing and finishing techniques. |  |
| 6.5 | Prepare pâte à choux pastries. |  |
| 6.6 | Prepare basic egg white foam products (meringues, angel food cake, and soufflés). |  |
| 6.7 | Prepare a variety of fillings, custard, cream, sauces, and toppings for pastries and baked goods. |  |
| 6.8 | Identify the steps to temper chocolate. |  |
| 6.9 | Demonstrate the ability for portion control and a variety of plating techniques to add visual appeal. |  |
| 6.10 | Analyze product failure to determine cause and needed modifications to ensure a successful product. |  |

## Benchmark 7: Click or tap here to enter text.

### Competencies

| **#** | **Description** | **RATING** |
| --- | --- | --- |
| 7.1 | Demonstrate appropriate communication skills (verbal, listening, writing) to communicate clearly workplace objectives. |  |
| 7.2 | Practice appropriate social skills, manners and kitchen etiquette, including use of social media. |  |
| 7.3 | Demonstrate the use of soft skills, leadership and teamwork skills in collaborating with others to accomplish lab goals and objectives. |  |
| 7.4 | Solve problems using creativity, innovation and critical thinking skills independently and in teams. |  |
| 7.5 | Apply the use of industry technology (ordering, POS, inventory, FOH/BOH Management, Scheduling, Marketing). |  |
| 7.6 | Develop and manage work plans to meet budget guidelines. |  |
| 7.7 | Know and understand the importance of professional ethics in culinary/food related applications. |  |
| 7.8 | Investigate the areas of legal liability within the hospitality industry (foodborne illness, physical injury, licensing issues, etc.). |  |
| 7.9 | Demonstrate employability skills in lab and work-based experiences (timeliness, responsibility, work ethic, cooperation). |  |
| 7.10 | Review and enhance an electronic career portfolio to document knowledge, skills and experiences, and individual plan of study. |  |
| 7.11 | Explore continuing education and employment opportunities for culinary pathways. |  |

**\*SDS previouslly known as MSDS**

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

Instructor Signature:

For more information, contact:

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