# Baking & Pastry II Course No. 16057 Credit: 0.5

|  |  |  |  |
| --- | --- | --- | --- |
| **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:

CTE Pathways Help Desk

(785) 296-4908

[pathwayshelpdesk@ksde.org](mailto:pathwayshelpdesk@ksde.org)



900 S.W. Jackson Street, Suite 102

Topeka, Kansas 66612-1212

[https://www.ksde.org](https://www.ksde.org/)

The Kansas State Department of Education does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs and activities and provides equal access to any group officially affiliated with the Boy Scouts of America and other designated youth groups. The following person has been designated to handle inquiries regarding the nondiscrimination policies: KSDE General Counsel, Office of General Counsel, KSDE, Landon State Office Building, 900 S.W. Jackson, Suite 102, Topeka, KS 66612, (785) 296-3201.