Hospitality and Tourism Career Cluster  
Restaurant and Event Management Pathway

Baking & Pastry Introduction (Read First)

Schools may choose to add competences to a class, but they can not take anything away. If a school would like to add competences to the Baking & Pastry class the following provides a list of recommendations for additions.

This course was designed to give a through overview to the baking & pastry portion of the overall industry. If a school wants to focus more time in this area, they may choose to add more competences to the class, to provide a more in depth review of certain skills. The educators and industry representatives that reviewed this course would recommend the following competences be added.

- Prepare a variety of specialty breads (flatbreads, brioche, and baguettes)
- Produce a variety of specialty pastries (croissants, Danish pastries, and puff pastries)
- Prepare a variety of types of cakes and use a variety techniques used in mixing, panning, and baking
- Prepare and assemble a variety of tortes using torte fillings and basic icing techniques
- Prepare a variety of cheesecakes. (French or New York style)
- Identify a variety of frozen desserts (ice creams, sorbet, and gelato)
- Identify the principles of blown and spun sugar, chocolate, and marzipan in a variety of fancy pastries and candies
- Demonstrate use of a baker’s formula.
- Advanced piping techniques