

BAKING and PASTRY ARTS

Baking and Pastry Arts is a one-credit course taught in grades 9-12. This course is designed to provide students with the principles of baking and pastry techniques. The course includes baking technologies, equipment, preparation procedures, production methods, pastry methods, science of bread baking, confections and desserts, showpieces, cost control, food safety, and presentation techniques to create fundamental baking to the latest baking and pastry trends. If seeking articulated credit, the Hospitality and Tourism, Culinary Arts I, and Culinary Arts II courses are required prerequisites for this course. If Baking and Pastry Arts is not being used for articulated credit, Hospitality and Tourism and Culinary Arts I are required prerequisites to the course.

Family, Career and Community Leaders of America (FCCLA), an integral part of the curriculum, provides opportunities to apply instructional competencies and workplace readiness skills, enhances leadership development skills, and provides opportunities for community service.

History, Trends and Traditions of the Baking and Pastry Industry

Students will:

1. Trace the history and traditions of the professional baking and pastry industry.
2. Determine current trends impacting the professional baking and pastry industry.
3. Analyze the various types of international and regional cuisines to determine similarities and differences between them.
4. Compare international and regional recipes by evaluating the types of ingredients used to prepare baked goods and pastries.

Baking and Pastry Basics

5. Describe techniques, methods, protocols, and terms used in professional baking and pastry arts.
6. Utilize appropriate baking and pastry supplies and ingredients used in preparing baked goods and pastries.
7. Demonstrate proper use and safety of lab tools and equipment used in preparing baked and pastry goods.
8. Demonstrate the skills involved in mixing, preparing, and finishing a variety of basic breads, baked goods, and pastry products.
9. Analyze qualities and standards for contemporary restaurant plated desserts.
10. Apply the fundamentals of baking math: ratios, baker's percentage, formulas, yields, weights and measures.
11. Scale ingredients with accuracy and precision focusing on product consistency and profitability.

Safety and Sanitation

12. Analyze health codes and safety standards established by government agencies.
13. Practice standards for sanitary product use and storage of baked and pastry goods.

Products in the Professional Bakery

14. Identify distinguished products and supplies used in professional bakeries such as extracts, powdered/granulated/brown sugars, hard wheat flour: clear/hi-gluten/patent, whole eggs/fortified eggs, and fats: shortening/butter/oils.
15. Describe processes used to create fundamental products in professional bakeries including yeast raised dough, fermentation, emulsions, foaming, laminated dough, proofing, folding, creaming, and 2-stage mixing.
16. Demonstrate production techniques for yeast dough products such as Artisan bread, French and Italian loaves, braided breads, and rolls.
17. Demonstrate production techniques for puff pastries, croissants, Cinnamon snails and knots, Brioche, puff pastry breakfast items, and Danish fillings.
18. Demonstrate production techniques for drop, sliced, and rolled cookies and bars.
19. Demonstrate production techniques for custard pies and tarts, flan, Crème Brule, puddings, filled fruit tarts, puff pastries, meringues, and pies.
20. Demonstrate basic production techniques for sponge, butter, foam cakes and cupcakes.
21. Demonstrate basic production techniques for fillings, frostings, and icings used in preparing cakes and cupcakes.
22. Demonstrate basic production techniques for decorating cakes and cupcakes using fondant, icings and glazes.
23. Demonstrate basic production techniques for individual plated desserts.
24. Modify recipes to create healthier alternatives.
 - a. Substitute fats, grains, sweeteners, etc. in a recipe.
 - b. Reduce amounts of fats, sweeteners, grains, etc. in a recipe.

Professionalism in the Baking and Pastry Industry

25. Exhibit appropriate professional behavior by completing daily tasks in a timely manner, working cooperatively with others in a professional manner, wearing and maintaining professional workplace attire, and demonstrating professional and ethical workplace behaviors.
26. Create a professional portfolio.

Careers and Technology

27. Investigate the various career paths and opportunities, credentials, and entrepreneurship endeavors within the baking and pastry industry.
28. Practice and perform various jobs in preparing baked goods and pastries.
29. Describe how technology impacts the baking and pastry industry.