

BAKING AND PASTRY ARTS

Course Title

Baking & Pastry Arts

Little Chute

Department: FCE

Grades: 10-12, Credits: .5

Course Overview/Description

In Baking and Pastry Arts, students will build upon the beginning baking skills learned in Intro to Culinary Arts and learn to make a variety of yeast breads and quick breads with a focus on the scientific principles that yield the best baked products. Students will also practice the preparation of different types of cookies, cakes, pastries, and key culinary techniques such as meringue production and egg tempering. Students will learn the scientific principles behind candy making as they prepare a variety of homemade candies and learn techniques for cookies, pies, cakes, pastries, gluten free desserts, and specialized desserts. Students will practice plating eye catching desserts and designing and decorating their own custom cakes for a special occasion. Science and math skills are reinforced through practical foods lab experiences. This class is recommended for students planning to pursue a degree in the culinary or pastry arts as well as culinary enthusiasts.

Scope and Sequence

Timeframe	Unit	Instructional Topics	Formative Assessment Strategies
Week 1	Culinary Essentials & Careers	1. Safety and Sanitation 2. Working in the Bakeshop	1. Written Test 2. Career Research & Presentation Project
Week 2	Bakeshop Basics	1. Baking Ingredients 2. Bakeshop Equipment	1. Written Lab Preparation 2. Skills Based Lab Experience 3. Written Lab Evaluation
Week 3	Quick Breads & Batters	1. Quick Bread Basics 2. Types of Quick Breads 3. Working with Batters	1. Written Lab Preparation 2. Skills Based Lab Experience 3. Written Lab Evaluation
Week 4	Cookies	1. Qualities of Good Cookies 2. Mixing & Forming Methods 3. Types of Cookies	1. Written Lab Preparation 2. Skills Based Lab Experience 3. Written Lab Evaluation
Week 5	Yeast-Raised Products	1. Dough Preparation 2. Dough Shaping & Baking	1. Written Lab Preparation 2. Skills Based Lab Experience 3. Written Lab Evaluation
Week 6	Pies & Tarts	1. Pie Dough Basics 2. Mixing, Shaping, & Baking Doughs 2. Pie/Tart Fillings	1. Written Lab Preparation 2. Skills Based Lab Experience 3. Written Lab Evaluation
Week 7	Cakes & Frostings	1. Types of Cakes	1. Written Lab Preparation

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		2. Cake Mixing Methods 3. Panning & Scaling Cakes 4. Finishing & Decorating	2. Skills Based Lab Experience 3. Written Lab Evaluation
Week 8	Specialty Desserts	1. Frozen Desserts 2. Dessert Sauces 3. Custards & Puddings 4. Bavarians, Chiffons, & Mousses	1. Written Lab Preparation 2. Skills Based Lab Experience 3. Written Lab Evaluation
Week 9	The Bakeshop Experience	1. Bakeshop Simulation	1. Written Bakshop Plan & Implementation 2. Bakeshop Menu Plan 3. Skills Based Lab Experience 3. Final Lab Evaluation

Course Details - Essential Standards & Learning Targets

Essential Standards		Learning Targets	Progress
Sanitation and Safety			
Demonstrate safe food handling and preparation techniques that prevent food borne pathogens and cross contamination from potentially hazardous foods.	I can demonstrate health and hygiene requirements for food handling.	3 2 1	
	I can demonstrate proper handling of raw and prepared foods to prevent cross contamination.	3 2 1	
	I consistently leave lab clean, dry, and organized including equipment, appliances, utensils, and surfaces.	3 2 1	
Demonstrates professional skills in safe handling of knives, tools, and equipment.	I can demonstrate the ability to select, safely use, and maintain food preparation equipment and appliances to prevent injury.	3 2 1	
Kitchen Essentials			
Prepare requisitions for food, equipment, and supplies to meet production requirements.	I can read a recipe and utilize mise en place strategies to plan the lab.	3 2 1	
Identify and demonstrate positive work behaviors needed to be employable.	I can demonstrate proper time management strategies to ensure efficiency within my lab group or individual work time.	3 2 1	
	I can communicate and collaborate with others to accomplish tasks and develop solutions to problems and opportunities.	3 2 1	
	I can be accountable for my own academic success (attendance, preparation for class, completing assignments, using class time wisely)	3 2 1	

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Demonstrate use of science and technology advancements in food product development and marketing.	Conduct sensory evaluations of food products.	3	2	1
	I can identify and explain various ingredients used in baking their functions in the baking process.	3	2	1
Culinary Techniques				
Utilize weights and measurement tools to demonstrate knowledge of portion control, proper scaling, and measurement techniques.	I can demonstrate how to properly measure a variety of liquid and dry ingredient.	3	2	1
	I can identify basic equivalents and accurately convert a recipe.	3	2	1
Demonstrate and Identify a variety of culinary preparation and baking methods.	I can follow a recipe to prepare a quality baked product.	3	2	1
	I can demonstrate a variety of preparation, mixing, and baking methods.	3	2	1
Cross Curricular				
I can produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience		3	2	1
I can gather relevant information from multiple print and digital sources, assess the credibility and accuracy of each source and integrate the information while avoiding plagiarism.		3	2	1
I can present, information findings, and supporting evidence such that listeners can follow the line of reasoning and the organization, development, and style are appropriate to task, purpose, and audience.		3	2	1
I can make strategic use of digital media and visual displays of data to express information and enhance understanding of presentations		3	2	1
Assessment Feedback				