



DAVIS SCHOOL DISTRICT

www.davis.k12.ut.us

CAREER AND TECHNICAL EDUCATION

STRANDS

Desserts & Baked Goods

Baking & Pastry Processes

Standardized Recipes

Measuring Techniques

Finishing Techniques

Six Mixing Methods for Cookies

Professional / Interpersonal Skills

Pastry Dough Differentiation

Variety of Fillings

Mixing Methods



Learning that works
for Utah

BAKING & PASTRY

ABOUT

The Baking & Pastry course introduces Culinary Arts to students to another aspect of the industry. Students will gain experience with baking terminology, equipment, formula conversions, and practice methods for creating yeast breads, pastries, fillings, cakes, and cookie production. Students will also have the opportunity to practice industry workplace skills, food safety and understand the opportunities for careers within the baking and pastry industry.



CAREER PATHWAYS

Baker / Pastry Chef
Executive Chef
Restaurant Owner / Manager



REQUIREMENTS

Semester courses for
Juniors and Seniors



LOCATIONS

All high schools have
access to take
Baking & Pastry



Talk to your high school
CTE Coordinator



CTE Family & Consumer Sciences Specialist
Stacy Johnson- stajohnson@dsdmail.net