Baking and Pastry

Course Description

This course introduces Culinary Arts students to another aspect of the Culinary Arts industry: baking and pastry. 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.

Priority Standards / CTE Strands

- Consistently demonstrate workplace safety, food safety, and sanitation techniques.
- Explore the baking and pastry industry, education and career opportunities.
- Apply necessary skills for baking and pastry production.
- Demonstrate yeast bread preparation skills.
- Explore and produce a variety of fillings.
- Explore a variety of pastry doughs.
- Explore a variety of cake preparations and finishes.
- Explore a variety of cookies.

Performance Skills

- Properly weigh ingredients using a scale to produce a baked good.
- Produce two yeast bread products using a lean and an enriched dough.
- Produce a cream filling.
- Produce two pastries including a Pate a Choux to produce a finished product.
- Prepare a filling and use it to produce a cake product, including a finish.
- Produce at least two different varieties of cookies.
- Integrate CTSO FCCLA into the course.
- Develop professional and interpersonal skills needed for success in the industry.