



Grade Level: 10-12

Content: Baking & Pastry Arts

Year: 2022-2023

Course Description/Rationale

Students in Baking and Pastry Arts take on the world of pastry chefs. Baking principles and procedures will be examined and applied through hands-on practice and weekly food labs. Possible cooking units include pastries, pies and tarts, shortened cakes, whipped-cakes, cake decorating, gingerbread houses, quick breads, yeast breads, and other baked goods of student interest. Students will also explore measuring using weight, calculating baker's percentage, cost analysis of baked goods, and industry standards for commercial baking. (1 HS credit)

Name of Unit	Time Frame	Essential Learning Target	Standard(s)
Safety & Sanitation	1 week	11.1.1 Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention. 11.1.5 Practice standard personal hygiene and wellness procedures. 11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups. 11.2.1 Operate tools and equipment following safety procedures and OSHA requirements. 11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements. 11.2.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.	11.1 Demonstrate food safety and sanitation procedures. 11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.
Review Skills	1 week	11.2.1 Operate tools and equipment following safety procedures and OSHA requirements. 11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements. 11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment. 11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques. <ul style="list-style-type: none"> ● Identify a standardized recipe ● Correctly complete mise en place 	11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. 11.5 Demonstrate professional food

			preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.
Function of Ingredients	1 week	<p>11.1.5 Practice standard personal hygiene and wellness procedures.</p> <p>11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</p> <p>11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p> <p>11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques.</p> <ul style="list-style-type: none"> ● Identify a standardized recipe ● Correctly complete mise en place <p>11.11.1 Explain the properties of elements, compounds and mixtures in foods and food products.</p> <ul style="list-style-type: none"> ● Function of ingredients in baked products and substitutions that can be made 	<p>11.1 Demonstrate food safety and sanitation procedures.</p> <p>11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p> <p>11.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>11.11 Demonstrate principles of food biology and chemistry</p>
Modifying Recipes in the Bake Shop	1 week	<p>11.1.5 Practice standard personal hygiene and wellness procedures.</p> <p>11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p>	<p>11.1 Demonstrate food safety and sanitation procedures.</p> <p>11.2 Demonstrate industry standards in selecting, using, and maintaining</p>

		<p>11.3.3 Apply principles of food production to maximize nutrient retention in menus</p> <p>11.3. 5 Analyze recipe/formula proportions, ingredients, and modification for food production.</p> <p>11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p> <p>11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques.</p> <ul style="list-style-type: none"> ● Identify a standardized recipe ● Correctly complete mise en place <p>11.11.1 Explain the properties of elements, compounds and mixtures in foods and food products.</p> <ul style="list-style-type: none"> ● Function of ingredients in baked products and substitutions that can be made 	<p>food production and food service equipment.</p> <p>11.3 Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans</p> <p>11.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>11.11 Demonstrate principles of food biology and chemistry</p>
<p>Breads Quick & Yeast</p>	<p>1 week</p>	<p>11.1.5 Practice standard personal hygiene and wellness procedures.</p> <p>11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</p> <p>11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p> <p>11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques.</p> <p>11.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques</p> <ul style="list-style-type: none"> ● Standard products <p>11.5.12 Demonstrate professional plating, garnishing and food presentation techniques</p> <p>11.11.1 Explain the properties of elements, compounds and mixtures in foods and food products.</p>	<p>11.1 Demonstrate food safety and sanitation procedures.</p> <p>11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p> <p>11.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products</p>

			<p>that meet customer needs.</p> <p>11.11 Demonstrate principles of food biology and chemistry</p>
Pastries, Pies & Tarts	1-2 weeks	<p>11.1.5 Practice standard personal hygiene and wellness procedures.</p> <p>11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</p> <p>11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p> <p>11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques.</p> <p>11.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques</p> <ul style="list-style-type: none"> • Standard products <p>11.5.12 Demonstrate professional plating, garnishing and food presentation techniques</p> <p>11.11.1 Explain the properties of elements, compounds and mixtures in foods and food products.</p>	<p>11.1 Demonstrate food safety and sanitation procedures.</p> <p>11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p> <p>11.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>11.11 Demonstrate principles of food biology and chemistry</p>
Cakes & Cupcakes	1-2 weeks	<p>11.1.5 Practice standard personal hygiene and wellness procedures.</p> <p>11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p>	<p>11.1 Demonstrate food safety and sanitation procedures.</p> <p>11.2 Demonstrate industry standards in selecting, using,</p>

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Cookies	1-2 weeks	<p>11.1.5 Practice standard personal hygiene and wellness procedures.</p> <p>11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</p> <p>11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p> <p>11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques.</p> <p>11.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques</p> <ul style="list-style-type: none"> ● Standard Products <p>11.5.12 Demonstrate professional plating, garnishing and food presentation techniques</p> <p>11.11.1 Explain the properties of elements, compounds and mixtures in foods and food products.</p>	<p>11.1 Demonstrate food safety and sanitation procedures.</p> <p>11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p> <p>11.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>11.11 Demonstrate principles of food biology and chemistry</p>

Gingerbread House	Remainder of term 2-3 weeks	<p>11.1.5 Practice standard personal hygiene and wellness procedures.</p> <p>11.1.7 Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</p> <p>11.2.1 Operate tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.2 Maintain tools and equipment following safety procedures and OSHA requirements.</p> <p>11.2.3 Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</p> <p>11.5.1 Demonstrate professional skills in safe handling of knives, tools, and equipment.</p> <p>11.5.3 Demonstrate knowledge of portion control and proper scaling and measurement techniques.</p> <p>11.5.10 Prepare breads, baked goods and desserts using safe handling and professional preparation techniques</p> <p>11.5.12 Demonstrate professional plating, garnishing and food presentation techniques</p> <p>11.11.1 Explain the properties of elements, compounds and mixtures in foods and food products.</p>	<p>11.1 Demonstrate food safety and sanitation procedures.</p> <p>11.2 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.</p> <p>11.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.</p> <p>11.11 Demonstrate principles of food biology and chemistry</p>