INTRODUCTION TO **BAKING**



Let them eat **cake**—and bread and pie too!



Learn the secrets of preparing taste-tempting, eye-catching cakes, pies, breads and desserts. This course will familiarize you with the products, ingredients, recipes and equipment used by professional bakers. You'll learn how to finish your baked products so that each is a creation that reflects your own special touch.

Your experience will prepare you for work as a trainee or apprentice in a bakery, supermarket, restaurant or specialty shop. Once there, you'll have the opportunity to perfect your skills and develop your style. Check it out and find out how sweet it is!

COURSE TITLE: **INTRODUCTION TO BAKING**

COURSE DESCRIPTION:
In this course, students will learn how to prepare an assortment of baked goods. Students will learn to use the appropriate tools and techniques to prepare quick breads, yeast breads, sweet pastries, pies, tarts, cookies and cake. Students will also learn how to decorate and attractively display their finished products for purchase.

COURSE CONTENT
Safety and Sanitation
Reading and Following Recipes
Storage and Display of Baked Goods
Life Skills
Use of Tools and Equipment
Mixing and Measuring Techniques
Decorating Techniques
Nutrition

CAREER OPPORTUNITIES
Baker
Baker's Assistant
Cake Decorator
Pie Maker
Pizza Maker

LOCATION
Islip Career Center

Hospitality and Tourism

- **Culinary Arts/Restaurant Operations Management (MTC, WTC)**
- **Culinary Exploration (IAC)**
- **Food Preparation Service (ICC, WTC, BTC)**
- **Introduction to Baking (ICC)**
- **Introduction to Cooking (ICC)**
- **Middle School Career Exploration (JAC)**

May include courses in both SCE and the Academy.
Please speak to your school guidance counselor for details.

