

AM Rotation-Culinary Arts/Baking  
Level I Unit Outline

**Unit 1: Agenda Book Review/Classroom Rules**

- Class discussion of student agenda book
- Review of classroom rules and expectations
- School safety protocols, district drills and emergency evacuations, behavior and meeting locations
- Review expectations and school policies for electronic devices

**Unit 2: Safety, First Aid, Personal Protective Equipment and Shop Attire**

- Identify, discuss, locate first aid and blood borne kits
- Identify, locate and demonstrate function and purpose of the Emergency Eye Station
- Identify, discuss, locate fire extinguisher
- Identify, distribute and discuss function and uses of protective eyewear, appropriate personal protective equipment (PPE) required in shop, and acceptable shop attire
- Identify, show location and discuss function and uses of the SDS (Safety Data Sheets) and how to interpret the information about paints and aerosols, content precautions, material labeling
- Equipment safety protocols
- Identify, demonstrate shop ventilation systems where applicable
- Identify locate and discuss function of shop flammable cabinet where applicable
- Discuss and demonstrate shop housekeeping of supplies, work stations and room maintenance
- Discuss and identify electrical safety considerations in the shop area
- Compile a safety section in the student shop notebook
- Identify, demonstrate air gauge function and operation where applicable
- Completion of online safety course and successful passing of safety test(s)

**Unit 3: Equipment Introduction and Safety**

- Identify equipment and its use.
- Identify safety measures to ensure proper use.
- Distinguish between different methods of use for each piece of equipment.
- Learning the importance of food safety.

**Unit 4: Weights and Measures Bakers Percentages and Formulas**

- Learn baking formulas.
- Demonstrate scaling with precision.

- Create standardized formulas.
- Understand volume versus weight measure.
- Convert volume measure to weight.
- Convert between US and Metric.
- Calculate the percentage value for an ingredient.

#### **Unit 5: Cookies**

- Apply various math principles to the Culinary Arts/Bake Shop to achieve successful results with baking cookies.
- Differentiate between the several types of cookies (drop, bar, rolled, cut, stenciled, molded, twice baked, piped).
- Practice following recipe directions to manufacture cookies.

#### **Unit 6: Yeast Breads**

- Apply various math principles to the Culinary Arts/Baking Shop to achieve successful results with baking yeast products.
- Differentiate between mixing methods of yeast dough (straight dough method, modified straight – dough method, sponge method).
- Practice following recipe directions to manufacture yeast products.

#### **Unit 7: Career Awareness, Exploration and Preparation**

- Create individual student CTE portfolio.
- Resume, cover letter, Attendance for Success form, best work, etc.
- Professional behavior in CTE.
- Developing good grooming and personal hygiene habits.

AM Rotation-Culinary Arts/Baking  
New Jersey Student Learning Standards

**NJ Learning Standard 9.3**

<b>CONTENT AREA</b>	<b>9.3 CAREER AND TECHNICAL EDUCATION</b>
<b>HOSPITALITY &amp; TOURISM CAREER CLUSTER®</b>	
<b>Number</b>	<b>Standard Statement</b>
<b>PATHWAY:</b>	<b>RESTAURANTS &amp; FOOD/ BEVERAGE SERVICES (HT-RFB)</b>
9.3.HT-RFB.1	Describe ethical and legal responsibilities in food and beverage service facilities.
9.3.HT-RFB.2	Demonstrate safety and sanitation procedures in food and beverage service facilities.
9.3.HT-RFB.3	Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities.
9.3.HT-RFB.4	Demonstrate leadership qualities and collaboration with others.
9.3.HT-RFB.5	Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities.
9.3.HT-RFB.6	Explain the benefits of the use of computerized systems to manage food service operations and guest service.
9.3.HT-RFB.7	Utilize technical resources for food services and beverage operations to update or enhance present practice.
9.3.HT-RFB.8	Implement standard operating procedures related to food and beverage production and guest service.
9.3.HT-RFB.9	Describe career opportunities and qualifications in the restaurant and food service industry.
9.3.HT-RFB.10	Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.