

AM Rotation-Culinary Arts/Baking
Level II 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: Safety and Sanitation

- Identify and review equipment and tool safety measures.
- Cleaning and sanitizing.
- Disposing of waste and recycling.

Unit 4: Cookies

- Apply various math principles to the Culinary Arts/Baking 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.
- Modifying base recipes.
- Coloring dough.
- Basic decorating techniques.

Unit 5: 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.
- Forming various shapes of rolls, breads.
- Scoring and baking techniques.
- Safety and use of bread slicer.

Unit 6: Quick Breads and Muffins

- Practice various methods of working with quick breads:
 - Biscuit method.
 - Blending method.
 - Pour batter.
 - Drop batter, deflate.
- Compare/contrast biscuit blending and creaming techniques.
- Students will practice:
 - Mixing
 - Kneading
 - Flavoring
 - Forming
 - Cutting
 - Buttering

Unit 7: Cakes

- Proper preparation methods for baking, frosting and decorating cakes.
- Pan preparation, scaling cake batters, determining doneness, and cooling and icing.
- Filling and garnish selection.

Unit 8: Pies

- Proper preparation methods for creating traditional pie dough.
- Forming and pre assembly of pie dough.
- Flavor enhancements.
- Alternate pie bases (graham cracker crust, cookie crust, etc.)

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

NJ Learning Standard 9.3

CONTENT AREA	9.3 CAREER AND TECHNICAL EDUCATION
HOSPITALITY & TOURISM CAREER CLUSTER®	
Number	Standard Statement
PATHWAY:	RESTAURANTS & FOOD/ BEVERAGE SERVICES (HT-RFB)
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.