

Culinary Arts/Baking
Level III 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

- The importance of using and practicing good sanitation skills.
- Appropriate personal hygiene practices for customer service.
- Proper food handling practices.
- Biological, physical and chemical hazards.
- Proper cleaning practices for machinery and workstations.
- Controlling pests.

Unit 4: Weights and Measures

- Different types of weights and measures and how they relate to each other.
- Measuring weight versus volume.
- Using weights and measuring tool for product efficiency and consistency.

Unit 5: Customer Service

- Elements of good customer relations.
- Customer interaction.
- Good customer relations, the appearance of the business, and the success of the business.

Unit 6: Ingredients and Functions

- Basic ingredients used in baking and their properties.
 - Flour
 - Sugar
 - Leavening agents
 - Shortening and fats
 - Milk products
 - Ingredient substitutions
- Functions of ingredients.

Unit 7: 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.
- Advanced decorating techniques.

Unit 8: 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.
- Lining and cleaning for commercial production.

Unit 9: Dough

- Organically and chemically raised doughs.
- Dough versus batter.
- Uses of dough.
- Equipment.
- Characteristics of dough.

Unit 10: Mixing Methods

- Straight mixing method.
- Creaming (two stage) mixing method.
- Foaming mixing method.
- Application of each mixing method.

Unit 11: Cakes

- Mixing methods from a mix/scratch.
- Proper preparation methods for baking, frosting and decorating cakes.
- Pan preparation, scaling cake batters, determining doneness, and cooling and icing.
- Filling and garnish selection.
- Introduction to wedding and custom cake making.
- Equipment selection.
- Oven temperature and time.
- Doneness, cooling time, storing.

Unit 12: Icing Preparation

- Buttercream icing.
- Fondant.
- Fudge type icing.
- Glazes.
- Whipped cream icing.
- Royal or Decorator's icing.

Unit 13: Cake Decorating

- Decorating basics.

- Icing and decorating.
- Using fondant.
- Decorating wedding cakes.
- Serving cake.

Unit 14: Career Awareness, Exploration and Preparation

- Update individual student CTE portfolio.
- Update resume, cover letter, Attendance for Success form, best work, etc.
- Professional behavior in CTE, school-based business behavior, handling cash, school and business protocols.
- Identify transferable career skills and design alternate career plans.
- Analyze how economic conditions and societal changes influence employment trends and future education.

Unit 15: Structured Learning Experiences—Understanding the Workforce

- Young workers safety and health.
- Preventable work-related injuries.
- Workplace communication.
- Employer responsibilities.
- Job shadowing and community service.

Unit 16: Food Safety and Sanitation Certification

- Proper procedures for receiving and storing foods.
- Handling and holding foods properly.
- Maintaining clean and sanitized work stations and tools.
- Safe cooking temperatures.

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.