

Culinary Arts/Baking  
Level IV 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 the importance of using and practicing good sanitation skills.
- Identify and review appropriate personal hygiene practices for customer service.
- Review proper food handling practices.
- Review biological, physical and chemical hazards.
- Review proper cleaning practices for machinery and workstations.
- Review controlling pests.

**Unit 4: Donut Production**

- Donut production process.

- Donut completion and display.
- Alternative uses for donut dough.

#### **Unit 5: Danish Production**

- Rolled-in Danish dough.
- Coffee cakes.

#### **Unit 6: Puff Paste**

- Puff paste basics.
- Using puff paste.

#### **Unit 7: Choux Paste**

- Steps to prepare choux paste.
- Using a pastry bag.
- Batter consistency.
- Products that can be made from choux paste.

#### **Unit 8: Cookie Production**

- Types of cookies.
- Drop cookies.
- Bagged cookies.
- Rolled cookies
- Considerations in selling cookies.
- Modifying base recipes.
- Coloring dough.
- Advanced decorating techniques.
- Understanding gluten.
- Waste management, mass production.

#### **Unit 9: Pie Production**

- Pie dough basics.
- Preparing pies.
- Lattice top pies.
- Making multiple pies.

#### **Unit 10: Bread and Roll Production**

- Ingredients and their functions.
- Twelve steps of bread and roll baking.

- Baking bread.
- Forming various shapes of rolls, breads.
- Scoring and baking techniques.
- Safety and use of bread slicer.
- Lining and cleaning for commercial production.
- Practice and analysis.

### **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.
- Advanced wedding and custom cake making.
- Equipment selection.
- Oven temperature and time.
- Doneness, cooling time, storing.

### **Unit 12: Food Cost Control**

- Comparing prices.
- Inventory management.
- Using leftovers.

### **Unit 13: Icing Preparation and Cake Decorating**

- Buttercream icing.
- Fondant.
- Fudge type icing.
- Glazes.
- Whipped cream icing.
- Royal or Decorator's icing.
- Advanced techniques:
  - Feathered frosting
  - Lattice
  - Basket weave
  - Fondants; coloring and art design

### **Unit 14: Advanced Culinary Math**

- Recipe multiplication/division for production accuracy.
- Recipe breakdown to simplest form for cost analysis.

- Recipe cost out for selling price/profit determination.
- Weight sum of ingredients for total weight of recipe for portions per recipe.

### **Unit 15: 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 and customer relations.
- Research career opportunities in the United States and abroad that require knowledge of world languages and diverse cultures.
- Investigate entrepreneurship opportunities as options for career planning and identify the knowledge, skills, abilities, and resources required for owning and managing a business.
- Examine the professional, legal, and ethical responsibilities for both employers and employees in the global workplace.
- NOCTI Preparation.
  - College Review.
  - Scholarship Assistance.
- ServSafe Certification.
  - Industry Credentials
- Career Portfolio - Partnership Day.
  - Interviewing.
  - Feedback from Advisory Board members.

### **Unit 16: Cooperative Education—Workplace**

- Technical and career skills review.
- Workplace attendance, review phone etiquette, greeting guests.
- Workplace safety, hazards.
- Employer responsibilities.
- Financial literacy.

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.