



## Baking and Pastry

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Insert Teacher Name

Insert Room Number

Insert Full Year/Semester

Insert Period

Insert Email Address

### COURSE DESCRIPTION

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*Grades 9, 10, 11, 12*

Venture into the creative art of baking and pastry where you will learn the traditional techniques and skills that are the building blocks for many types of baked goods, while exploring a potential career path. Hands-on techniques are used to create an impressive array of breads, cakes, tarts, cookies, and pastries. You will leave with a personal collection of successful, mouthwatering recipes to share with friends and family.

### COURSE OBJECTIVES

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Students will be able to:

- incorporate good safety practices to help prevent kitchen accidents
- properly clean and sanitize a kitchen workstation
- read a recipe, understand recipe vocabulary, and execute a recipe
- utilize culinary skills learned over the course of the semester to create a meal from ingredients on hand
- propose methods for preparing foods
- select and demonstrate the safe use of appliances, small kitchen equipment, cookware, and bakeware
- prepare a variety of baked goods and pastries

### UNITS OF STUDY

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- **Technique Fundamentals:** Overarching tips and techniques will be taught and applied throughout the semester to demystify the processes of creating recipes that work.
- **Breads:** Foray into naturally-leavened yeast breads and chemically leavened quick breads.
- **Pastry:** Creating multiple types of pastry dough for a variety of pastries, pies, and tarts.
- **Cookies and bars:** Learning various methods of bar, drop, slice, and roll-out cookies.
- **Cakes:** Creating varieties of cakes and sponges, as well as different styles of icing, frostings, and glazes.

### COURSE GRADING

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#### GRADING

Cumulative/In-Progress Grade:

- 10% of the grade will be based on formative assessments, homework completion, or behavior (see FPS BOE [Policy 6154AR](#))
- 90% will be based on summative assessments based on a minimum of four assessments (see FPS BOE Policy 6146AR)

End-of-the-Year Grade:

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- 90% of the overall course grade will reflect the student's mastery of course content and skills during the school year through the Cumulative/In-Progress Grade.
- 10% of the End-of-the-Year course grade will be based on the Final Assessment.

#### Grade Reporting

- All grades will be communicated through Infinite Campus
- Summative assessment results will be reported back to the student within ten school days from the date of submission or the due date.

#### Guidelines for Late Work (see FPS BOE Policy 6146AR):

- Late work will be accepted for both summative and formative tasks within a defined timeline agreed upon between the student and the teacher

The total points may be reduced as a penalty for late work

#### REASSESSMENT GUIDELINES

Eligibility of assessments	All summative assessments.
Process	Students indicate desire to reassess within 2 class periods after receiving feedback on original assessment. Students must fill out the Request for Reassessment Form.
Frequency	Students will have the opportunity to reassess on two summatives per year but not more than one per term (quarter).
Assessment Format	Based on discussion between the student and teacher, students will either complete modifications or an entire redo of the summative assignment. The end result will be a complete new version of the original assessment.
Gradebook impact	Original and reassessment scores will be averaged in the gradebook.

#### MATERIALS:

All students should come to class prepared with:

- A school-issued Chromebook and charger or personal laptop and charger
- A writing utensil (dark ink pen or pencil)
- Kitchen-appropriate clothing and footwear
- A hair-tie, hat, or head covering for hair longer than ear-length

Optionally, students can choose to have

- Headphones (for independent work like listening to course videos)
- Sharpies or highlighters (for annotating recipes)

#### EXPECTATIONS OF STUDENTS:

Students are responsible for routinely practicing and applying learned cooking and sanitation skills in collaboration with their teammates during labs. During these labs, students are expected to demonstrate behavior that is appropriate for the safety of themselves and their peers while working in a kitchen classroom. Students are expected to complete post-lab reflections to assess their own efforts and learning.

#### EXTRA HELP:

Students should seek out extra help when needed. Teachers will be available for extra help upon request.