HEYWARD CAREER & TECHNOLOGY CENTER

BAKING & PASTRY PROGRAM

2026-2027 SCHOOL YEAR

THIS PACKET IS FOR STUDENTS AND PARENTS!

PROGRAM OVERVIEW

COURSE DESCRIPTION

Baking & Pastry
Course # 572300CD
Grade: 10-11
2 units

PUT YOUR CHEF HAT ON! Baking and Pastry is a required course for the Baking and Pastry completer program. Baking and Pastry provides students an opportunity to develop foundational skills needed for a seamless transition to a postsecondary program, workforce, or military. Students will develop advanced skills in safety and sanitation in addition to management and professionalism. Concepts are aligned with competencies from the American Culinary Federation (ACF) Education foundation assessment, ACF Retail Commercial Baking Certification. Integration of the Family and Consumer Sciences student organization, Family Career and Community Leaders of America (FCCLA) provides leadership and entrepreneurship experiences. Participation in the career & technology organization SkillsUSA provides the students an opportunity to compete and display professional baking techniques.

This course prepares students for gainful employment and/or entry into postsecondary education in the food production and service industry. Content provides students the opportunity to acquire marketable skills by examining both the industry and its career opportunities. Laboratory experiences simulate commercial food production and service operations. Students will begin a two-year program called ProStart sponsored by the National Restaurant Association.

This program includes the industry-driven curriculum designed by The Educational Foundation of the National Restaurant 123 Association to teach, test and award industry recognized certificates to students meeting high standards in hospitality education and articulation with various culinary institutes. Students who complete the requirements of the two-year Pro-Start program are awarded an industry-recognized certificate. This is the ProStart National Certificate of Achievement. To earn the certificate, students must pass two national exams, demonstrate a mastery of foundational skills and work 400 mentored hours. Students volunteer for 200 hours and acquire 200 hours of paid employment.

Students may begin earning these hours upon enrollment in this class. All students must provide the instructor with proof of medical coverage. Students are required to be in full uniform (chef coat, pants, apron and hat) during labs. Students are strongly encouraged to join the student organization Family, Career, and Community Leaders of America (FCCLA). Eligible students may be nominated by their instructor to join the National Technical Honor Society.

Dress Code/Attire

Students participating in the culinary arts are **REQUIRED** to wear a uniform provided by instructor - black pants, , chef jacket, hat, apron, and scarf for lab participation. This will allow students to be safe in the lab and adhere to business and industry standards. Students will be required to purchase rubber-soled, non-slip, closed toe shoes recommended by instructor ($50.00). Proper uniform and safety equipment must be worn every day for participation in program activities.

Other factors that will be considered for acceptance:

- Teacher recommendation
- GPA
- Attendance

- Disciplinary referrals
- Interview

Course Requirements:

Students please check off which ones you can and will do.

- ☐ Meet the standards in the district's curriculum guide outline
- ☐ Provide proof of Health Insurance
- ☐ Complete written and reading assignments from textbooks and related industry materials
- ☐ Students are responsible for being in class every day.
- ☐ Students understand they will be washing dishes, doing laundry, sweeping and mopping, writing papers, doing a lot of math.
- ☐ Be prepared for class by bringing required materials to class- Books, paper, and pens or pencils. Students may also bring a calculator.
- ☐ Complete practical assignments of cleaning floors, walls, tables and all utensils used during class before any eating
- ☐ Use food service standards of personal cleanliness. **Absolutely no fingernail polish, Press On, Acrylic Nails, Grills or Mouth pieces. Hair must fit securely under hat or completely covered by hair net.**
- ☐ Be in proper clean uniform, Black pants, and scarf, apron, Chef Jacket, hat and Black shoes with non-slip soles at all times.
- ☐ Students will also be required to have a white long-sleeved button down shirt that has a collar.
- ☐ All pants must be worn around the waist.
- ☐ Pass safety test and measurement test with 100% accuracy.
- ☐ Students must have a copy or record of known food allergies on file.
- ☐ Students will participate in teambuilding activities.
- ☐ Teacher recommendation and C+ average or better for level II.

TIMELINE FOR STUDENTS AND PARENTS

2026 –2027 School Year

A timeline for the Pastry & Baking program has been established as follows:

- **October 10, 2025**
  - Program Overview, Application submitted to feeder schools/students
- **March 20, 2026**
  - Deadline for submission of Student Applications from Feeder Schools
- **March 13-30, 2026**
  - Student Interviews conducted by Heyward staff
- **May 15, 2026**
    - Acceptance Letter Mailed to Parents and Feeder Schools Notified
    - Waiting List Established

INTEREST SECTION

Use blue or black ink or type responses on the form.

Personal Information

Name_____
Last First Middle

Street Address_____ City_____ Zip_____

Telephone_____ E-mail Address_____

Date of Birth_____ Age_____ Current Grade_____

Teacher Recommendation *(Please provide 2 different teacher references)*

Teacher's Name	**Course(s) Taught**	**Signature**
_____	_____	_____

Teacher's Email Address and Phone Number _____

Do you feel this will be committed to this class? Please explain why.

_____

_____

Teacher's Name	**Course(s) Taught**	**Signature**
_____	_____	_____

Teacher's Email Address and Phone Number _____

Do you feel this will be committed to this class? Please explain why.

_____

_____

****Student: Please respond to the following questions in an attached typed essay:**

1. **What made you want to sign up for this class?**
2. **What experience did you have with anything relatable to this course?**
3. **How do you see yourself using the things you learned in this class for anything you want to do later in your future?**

At least 2 pages, Font Size 12, Times New Roman, Double-spaced.

FOR OFFICE USE ONLY

_____GPA _____UNEXCUSED ABSENCES _____REFERRALS _____SUNS ID

STUDENT AND PARENT AGREEMENT

Parent and Student Agreement:

I understand the requirements for being enrolled in the Heyward Baking & Pastry. I agree to allow my child to participate, and I understand that completing this agreement does not guarantee my child's acceptance into the program.

Student's Name (please print): _____
(Last, First, Middle Name)

Student's Signature: _____

Feeder School: _____

Parent's Name (please print): _____

Parent's Signature: _____

Date: _____