



BAKING AND PASTRY CHEF CIP 12.0501

Chef AmandaKate Gorrington

2026 – 2027

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Program Description: Specialized classroom and practical work experiences associated with the preparation of breads, crackers, cakes, pies, pastries and other bakery products for retail distribution, for consumption in a commercial food service establishment or for special functions. Instruction includes making, freezing and handling of bakery products; decorating; counter display; and packaging of merchandise. This is a comprehensive program to prepare individuals for employment in a variety of occupations in the baking industry.

Textbooks: *Professional Baking*, 8th ed. By Wayne Gisslen (Primary)

Professional Cooking, 9th ed. By Wayne Gisslen (Secondary)

ServSafe Manager 8th. Ed. Coursebook – National Restaurant Association

Note: Students will not be assigned “take-home” copies of the course textbooks. However, a digital copy will be available for the primary textbook. Under no circumstances are students to remove (a) book (s) from the class without permission from the teacher. In other words, DO NOT EXIT THE CLASSROOM IF YOU ARE IN POSSESSION OF TEXTBOOKS.

Other Resources: Computer-based applications and content-relevant articles/materials selected upon teacher discretion.

Online Curriculum:

Canvas Learning Platform

ServSafe

Daily Required Materials/Items:

- All students are to show up on time, ready to learn. Students have 8 minutes from getting off the bus to change and come into the bakery/classroom.
- Complete and clean chef uniform, pencil, calculator.

Assessment and Evaluation: A cumulative grade based on tests, quizzes, projects, and performance will be assigned using Steel Center’s grading scale:

Measures of Achievement:

- 1. Work Ethic (daily grade):** This grade accounts for 34% of the student's total grade. The scale is a 1-10 based on preparation, participation, behavior, and productivity or time on task.
- 2. Task Attainment:** This grade accounts for 66% of the student's total grade and is comprised of the evaluation and recording of lab activities the students are assigned each marking period. This grade will also account for the knowledge portion and will include but not limited to homework, quizzes, weekly logs, midterm, and final exams.

90-100: A

80-89: B

70-79: C

60-69: D

<59: E/F

Incomplete: I

Assignments/Timeline:

- Quizzes and tests are assigned throughout the year and throughout units to measure understanding.
- Homework will be assigned as necessary.
- Students must see Chef Goring and check Canvas upon return from an excused absence for make-up work. Make-up work must be completed in time allotted.

Other grading factors:

- Always be a team player
- Be respectful, only one person talks at a time
- Be attentive and move safely in the classroom and bakery
- Be ready for work by promptly dressing in complete and clean uniform each day, including a hat
- Lock your valuables in your locker
- Electronic devices must be locked up and key given to Chef Goring
- Respect others personal space, keep your body to yourself
- Say nice things – professionally – at the right time and volume
- Respect each other's differences and avoid drama

Classroom/Shop Rules:

1. Be Prompt.
2. Be Prepared.
3. Be Polite.
4. Be Productive.

STEEL CENTER for CTE

BAKING AND PASTRY ARTS/BAKER/PASTRY CHEF



AmandaKate Goring

SYLLABUS AND PROGRAM RULES

ACKNOWLEDGEMENT SHEET

FOR STUDENT:

With my signature, I acknowledge that I am fully aware of the rules, procedures, and expectations for my CTE program of study. I understand that my signature indicates awareness and not necessarily approval.

Student name: _____

Student signature: _____

Date: _____

FOR PARENT/GUARDIAN:

With my signature, I acknowledge that I am fully aware of the rules, procedures, and expectations for my son's or daughter's CTE program of study. I understand that my signature indicates awareness and not necessarily approval.

Parent/Guardian signature: _____

Parent/Guardian signature: _____

Date: _____

Note: This document shall be filed and maintained by POS teachers. Unsigned or unreturned signature sheets are noted and filed accordingly.