BOTHELL HIGH SCHOOL
BAKING & PASTRY

OBJECTIVE

This course is designed to facilitate learning & understanding of basic baking principles, concepts, and theories used in this professional trade to produce industry standard pastries, baked goods, and desserts.

COURSE OUTCOME

Washington State Food Handler Card

Lab Science & Oc. Ed. Credit

LWIT College Credit Standards*

Course Info

Chef Instructor: Nikki Schiebel

(Shy-Bull)

Class Periods: 1-3

Office Hours: Open Door Policy

** B or better and leadership points must be earned to receive college credits*

BHS BLUE EXPECTATIONS

Believe | Lead | Unite | Engage

Believe in everyone's ability to exceed standards and follow expectations. | **Lead** from within by setting high expectations for yourself, your classmates, teacher, class and school; set the example for others. | **Unite** as a team to succeed in all you and your classmates set out to accomplish. | **Engage** in the work done in class, with classmates, and with your community.

CLASSROOM EXPECTATIONS

Be Engaged | Have Integrity | Show Respect

Engagement is actively participating, listening, thinking, inquiring, asking, DOING your best and making connections with your learning. | **Integrity** is being honest, abiding by ALL expectations, policies, norms & guidelines. | **Respect** is actively listening, being polite, being kind, being open to varying viewpoints, or opinions, giving due attention to self, teacher, classmates, ingredients and equipment and using appropriate language.

EMPLOYABILITY & WANIC WAY

Positive | Present | Safe | Prepared | Valuable | Honest | | Trustworthy |

Come to class with a *positive* **attitude** toward self, others and learning. | Be *present* mentally and physically every day to demonstrate **reliability** | Be **responsible** by practicing *safe* workplace procedures. | Come to class *prepared* by following **professionalism** standards | Be task oriented, collaborative and adaptive to show **initiative** which makes you a *valuable* employee. | Be *honest* and show **respect** to each other, teacher and guests. | Be *trustworthy* by having **integrity**. |

nschiebel@nsd.org

1 Occupational Ed.
1 Lab Science

On Baking
Provided Materials

District Device
Charged

PROFESSIONALISM

Professionalism is an individual's adherence to a set of standards, code of conduct or collection of qualities that characterize accepted practice within a particular area of activity.
All baking & pastry students are expected to follow professionalism through EMPLOYABILITY standards DAILY.

GRADING POLICY

This course is a performance class where students are expected to be in attendance to perform the skills being assessed. Students will NOT be offered extra credit and percentages will NOT be rounded up. Students will NOT have the opportunity to make-up missed SWYK performance reviews, daily Entry/Exit tasks or labs.

WANIC GRADES & PERCENTAGES

A	90-100%
B+	87-89.9%
B	83-86.9%
B-	80-82.9%
C+	77-79.9%
C	73-76.9%
C-	70-72.9%
D+	67-69.9%
D	60-66.9%
N	0-59.9%

COURSE ASSESSMENT

INDUSTRY STANDARDS WILL BE APPLIED

Course Work | Labs | Employability | Leadership | SWYK

Course Work: assignments, class work, notes, and daily activities | **Labs:** daily performance of cooking and science labs with lab evaluations | **Employability:** daily timesheet based on industry standards and following daily norms & expectations. | **Leadership:** state requirement showing student, school & community involvement. | **SWYK:** *Show What You Know* Performance assessments, projects and/or presentations that demonstrate student's learning & understanding of concepts and skills.

STUDENT WORK

INDUSTRY STANDARDS WILL BE APPLIED

Late | Individual | Group | Make-up |

Late Work: Late work is not an accepted industry standard and will not be permitted in the baking classroom. Individual circumstances will be addressed case by case. | **Individual:** Students will be held accountable for producing their own work, actions and words said, posted or written** | **Group:** Students will have the opportunity to work in teams to develop cooperation and collaboration skills. | **Make-up:** See instructor for specific tasks that can be made-up for EXCUSED absences. Daily Timesheets, Labs, SWYK & presentations CANNOT be made-up.

OTHER POLICIES

Attendance | Tardy | Technology | Accommodations |

Attendance:** This is a performance-based class and you must attend in order to complete the hands-on learning; excessive absences may result in impacting semester grade | **Tardy**:** Timeliness is important and required in the industry. | **Technology**:** BHS Cell phone policy will be followed; Personal technology will not be used and will be kept in the phone zone the entire class time; NO voice, video, or camera recordings of students, teacher, guest speakers or classroom activity is allowed at any time unless consent has been given by ALL parties. | **Accommodations:** Students need to advocate for themselves and their accommodations as necessary.

*** All students are required to follow the BHS & NSD policies as explained in the Rights & Responsibilities handbook and attached addendum.*


Rubrics



Percentages



Points


Complete
Incomplete


Activities


Submitted Work



ACHIEVEMENT

The measure of achievement is not winning awards. It's doing something you appreciate, something you believe is worthwhile.

-Julia Childs-

SUCCESS

Success is no accident. It is hard work, perseverance, learning, studying, sacrifice and most of all, love of what you are doing or learning to do.

-Pele-

COURSE CONTENT

Course content may vary and change due to timing, productivity and student choice.

UNITS OF STUDY

Identify | Define | Apply | Practice | Understand | Explore | Demonstrate

Quick Breads: muffins, biscuits, scones, griddlecakes | **Doughs:** artisan, yeasted, laminated, enriched, flatbreads | **Cookies:** classic, seasonal, traditional, cultural | **Pies &Tarts:** fillings, crusts, sweet, savory, seasonal | **Cakes:** frostings, fillings, layers, types, decorating | **Pastry Components:** pate a choux, phyllo, crepes, | **Custards, Foams, Sauces & Frozen Desserts:** mousse, creams, pastry cream, ice cream, sauces | **Chocolate & Sugar Work:** tempering, decorating, coating, garnishing, | **Plated Desserts:** presentation, plating, classifications, types | **Specialty Baked Goods:** tortes, confections, candies | **Nutrition:** vegan, low-fat, sugar free, dairy alternatives, gluten free | **Science:** principles, reactions, formulas, heat transfer, role of ingredients

SUPPLEMENTAL UNITS OF STUDY

History | Education | Employment | Careers | Catering

History: cultures, baking, ingredients, bakers, pastry chefs | **Education:** schools, apprenticeships, work experience, | **Employment:** resumes, cover letters, applications, interviews, stage | **Careers:** bakers, pastry chef, restaurant, hotel, institutions, | **Catering:** high volume production, service, presentation

** Catering and banquets will be discussed and decided upon as a class. Events may require outside class time and may be required or voluntary depending on the event.*

EMPLOYABILITY SKILLS

INDUSTRY STANDARDS WILL BE APPLIED

Teamwork | Professionalism | Thinking | Technical |

Teamwork: cooperation, collaboration, group goals, | **Professionalism:** on time, organized, clean, communication, work ethic | **Thinking:** inquisitive, applied, critical, creative | **Technical:** safety, kitchen fundamentals**,** knife skills, service fundamentals

** All students are required to always follow the Washington State Department of Health policies and standards of food safety, worker health & sanitation procedures in the baking classroom.*

Daily Learning Targets

Employability Skills
Safety & Sanitation
Recipe Reading
Measuring
Formulas
Mixing Methods
Lab Procedures
Science Standards
Bakeshop Ingredients
Equipment


Employability


Writing


Math


Science

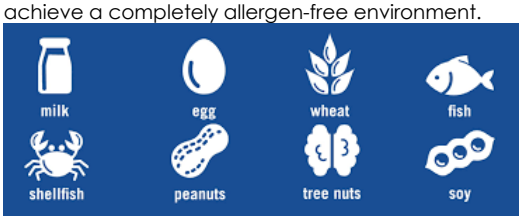

Language


Reading

FOOD ACCOMMODATIONS

Labs do require students to prepare, taste, & evaluate foods that may contain allergens such as nuts, dairy, wheat etc. Please inform the teacher of any food allergens, health concerns or religious accommodations at the start of the school year.

* NSD Board Policy 3420 maintains it is not possible to achieve a completely allergen-free environment.



BHS & NSD POLICIES
THE WANIC WAY

Addendum

All students are required to follow the BHS & NSD policies &The WANIC Way as explained in this attached addendum.



Timeliness

_____**Student Initials**

To support a productive learning environment, attendance—including tardies—will be **monitored regularly** across all grade levels through attendance reports reviewed by Administration. Students at BHS are expected to arrive **on time** to every class period. This means being **inside the classroom <u>before</u> the scheduled start time** (e.g., be in your 1st period class **before 8:15 AM**). Additionally:

- Students are expected to **remain in class for the entire period**, unless they have permission from a staff member to leave or a pass to be elsewhere.
- **Passes will not be issued during the first or last 10 minutes of class**—this includes for restroom, water fountain, or vending machine use.
- A **tardy** is defined as arriving to class **after the bell rings but within the first 15 minutes** of the class period.

For students who begin to accumulate tardies, the following disciplinary actions will be applied based on the total number of tardies across all classes.

- **5–10 accumulated tardies across ALL classes** = Assigned **after-school detention**
- **11–15 accumulated tardies across ALL classes** = Assigned **2-hour Saturday School**
- **15 or more accumulated tardies across ALL classes** = Assigned **4-hour Saturday School**
    - *Continued issues with punctuality may result in additional discipline, loss of privileges (such as parking privileges) and a parent/guardian conference.*



Attendance

_____ **Student Initials**

WANIC follows an attendance policy similar to business and industry in that a student is considered an employee or a professional and is expected to be in **full daily** attendance to assure maximum learning and productivity are achieved. Daily attendance and active participation in class is a critical part of the learning process. The following policies and procedures are designed to help students learn **responsibility** and increase their potential for success in acquiring **employability skills**. As part of recognizing the importance of this issue, parents and student are responsible for both being aware of student's attendance and correcting any error in a timely manner. Individual teacher policies may include grade or disciplinary consequences related to attendance. Progressive discipline may be assigned for unexcused absences.

Board Policy 3122

- **An Absence** = **more than 16 minutes missing from classroom**.
- **Unexcused Absence** = Any absence that does not meet the NSD Board Policy 3122 *excused absence criteria* and that is not communicated via email (nschiebel@nsd.org) to the instructor prior to their absence.
- **Excused Absence =** an absence that fits the NSD excused absence criteria and has been communicated with BHS attendance office (bhsattendance@nsd.org or 425-408-7010) and instructor (nschiebel@nsd.org)

Baking & Pastry Policies

Any class (CTE, performance arts, world language, health-fitness) where physical participation (action or engagement) is integral to the demonstration of student's performance of outlined course objectives or standards, participation (or lack thereof) can have an impact on grades. A student's grade may be affected if a graded activity or assignment occurs during the period of the time when the student is absent and that absence is not excused.

- **5 Excused Absences per semester = ability to make-up missed <u>paper</u> assignments**
- **6 or more absences per semester = no employability points for the remainder of the grading period**
- **ANY Unexcused absence =** a **0** for any graded activity/assignment/lab that occurs during the period of time the student is absent

BHS CELL PHONE EXPECTATIONS & Policy _____ Student Initials

The use of cell phones, smart watches & listening devices is strictly prohibited during instructional time and school assemblies.
Classroom Procedures

- At the beginning of each class period, all students are required to place their devices in the designated phone storage space (i.e. the Phone Zone, class locker) provided by the teacher.
- Phones/personal devices must remain in the Phone Zone (not in pockets or backpacks) for the duration of the class. (Exceptions made for health-monitoring devices.)

Violation of Policy

If a student is found in possession of or using a cell phone during prohibited times, the following steps will be taken:

1. Staff member will call the Main Office to report the violation
2. Students' cell phone/device will be confiscated and delivered to the Main Office where it will be secured for the remainder of the day.
3. The student will be assigned 2-hour Saturday School as a disciplinary consequence.

Repeated Offenses

Continued violations of the electronics policy may result in additional or alternate disciplinary measures, up to and including a 4-hour Saturday school. Consequences will be determined based on the frequency and nature of the infraction in consultation with school administration.

Academic Honesty Policy _____ Student Initials

Honesty is a compelling principle by which we operate all aspects of student and school life. Students do not cheat, nor should they tolerate those who do. Academic honesty is highly valued at BHS. Cheating, plagiarizing, collusion, forging school documents or attendance notes, misuse of technology or AI are serious offenses and will result in disciplinary action.
Plagiarism Policy:

1. **First Offense** = Teacher submits referral to Administration
   - A parent/guardian will be notified.
   - The teacher will complete a discipline referral and the incident will be documented in school records via Synergy.
   - The student will complete an online plagiarism course after school and will arrange this with the Librarian.
   - The student may redo the assignment for a maximum of 50% of the original assignment's value.
2. **Second Offense** in any class during any academic year while a BHS student:
   - The student will receive a **0%** on the plagiarized assignment.
   - A parent/guardian will be notified.
   - The incident will be referred to school administration for further disciplinary action and documentation.

Note: Repeated violations of this policy may lead to other disciplinary consequences.

Use of Artificial Intelligence

When utilizing generative AI tools to create or support the creation of texts or creative works, students are expected to adhere to district guidelines as well as additional guidance provided by their classroom teacher. Students should use AI tools and techniques in a responsible and ethical manner. This includes not using AI to cheat, plagiarize, or gain an unfair advantage. Generative AI tools should only be used for school-related creative work (e.g., to generate text or other creative works) when given approval or guidance from the classroom teacher ***Reference: Student R & R***

PARENT & STUDENT ACKNOWLEDGEMENT

Of Expectations for the BHS Baking & Pastry Course

I,_____ and _____

(**Print** Parent/Guardian Name) (**Print** Student Name)

have read the attached syllabus and addendum together. We (guardian and student) understand that this class requires professionalism, industry standards and may require extra time commitments. We understand professional standards must be followed to ensure a focused and safe learning environment for all. By signing this acknowledgement, we agree to follow the course syllabus and expectations of the classroom to ensure success for every student.

_____ _____

Parent/Guardian First & Last Name Parent/Guardian Signature Date

_____ _____

Parent/Guardian Phone Number Parent/Guardian Email Address

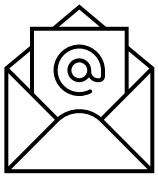
_____ _____

Student First & Last Name Student Signature Date

Parent, please circle the best form of communication:



Phone



Email

My student has the following allergies, food restrictions or health concerns:

_____

_____

I have the following questions about the Syllabus and/or expectations of the class:

_____

_____