

Baking and Pastry II (2024): Grades 11-12

Demonstrate employability skills required by business and industry. **HOSP-BPII-1**

- 1 Communicate effectively through writing, speaking, listening, reading, and interpersonal abilities. **1.1**
- 2 Demonstrate creativity by asking challenging questions and applying innovative procedures and methods. **1.2**
- 3 Exhibit critical thinking and problem solving skills to locate, analyze and apply information in career planning and employment situations. **1.3**
- 4 Model work readiness traits required for success in the workplace including integrity, honesty, accountability, punctuality, time management, and respect for diversity **1.4**
- 5 Apply the appropriate skill sets to be productive in a changing, technological, diverse workplace to be able to work independently and apply teamwork skills. **1.5**
- 6 Present a professional image through appearance, behavior and language. **1.6**

Demonstrate mastery of the principles of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate. **HOSP-BPII-2**

- 1 Demonstrate proper receiving and storage of both raw and prepared foods, including identification of appropriate storage temperatures for perishable and semi-perishable foods. **2.1**
- 2 Demonstrate food handling, preparation and storage techniques that prevent cross contamination between raw and ready-to-eat foods and between animal or fish, including sources of other potentially hazardous food products. **2.2**
- 3 Identify the factors that affect the growth of food-borne pathogens (FAT TOM) and explain how time and temperature guidelines can reduce growth of microorganisms. **2.3**
- 4 Examine current types and proper uses of cleaning materials and sanitizers and demonstrate procedures for cleaning and sanitizing utensils, equipment, and facilities. **2.4**
- 5 Demonstrate waste disposal and recycling methods and describe appropriate measures for insect, rodent, and pest control. **2.5**

	6 Demonstrate maintenance of necessary records to document time and temperature control, employee health, equipment maintenance, and other food preparation and storage. 2.6
	7 Complete the ServSafe Managers certification. 2.7
Analyze basic business operations and menu development for a bake shop. HOSP-BPII-3	1 Create a detailed business plan for a baking-related business. 3.1 2 Analyze various bakery menus. 3.2 3 Demonstrate industry-standard costing for wholesale and retail spaces. 3.3 4 Identify general requirements for a bakery-related business (examples: employee availability, insurance, state and local licenses, and health department requirements). 3.4
Examine and demonstrate proper techniques related to the production of pastries and advanced breads. HOSP-BPII-4	1 Demonstrate production of show pastries. 4.1 2 Demonstrating production of laminated dough, puff pastry, and derivative products. 4.2 3 Identify various pre-ferments and fermentation processes in yeast dough production. 4.3 4 Identify various yeast dough production stages in sponge, poolish, biga, and levain. 4.4 5 Demonstrate various lean, enriched, and sourdough breads (ex: baguettes, cinnamon rolls, challah, babka, etc.). 4.5 6 Demonstrate and produce sweet and artisan breads. 4.6 7 Experiment with various globally available grains, seeds, meals, or flours. 4.7
Examine and demonstrate proper techniques related to the production of advanced cakes, pies, and individual desserts. HOSP-BPII-5	1 Demonstrate production of decorated cakes. 5.1 2 Demonstrate production of custard, cream, meringue, tart, galette, chiffon, and fruit pies. 5.2 3 Demonstrate structural plan for tiered cakes and custom cakes. 5.3 4 Demonstrate various advanced techniques for decorating cakes, pies, and individual desserts. 5.4 5 Identify and demonstrate various types of petit fours and petite pastries. 5.5
Examine and demonstrate proper techniques related to	1 Identify various frozen desserts (example: ice cream, custard, soft serve, frozen yogurt, gelato, sorbet, sherbet, and Italian ice). 6.1

the production of frozen desserts. **HOSP-BPII-6**

2 Demonstrate commercial production of ice cream and sorbet. **6.2**

3 Demonstrate industry-trending plating techniques for various types of frozen desserts. **6.3**

4 Research the different flavor profiles associated with non-dairy products when making frozen desserts, **6.4**

Examine and demonstrate proper techniques related to the use of chocolate, sugar work, and confections. **HOSP-BPII-7**

1 Demonstrate the proper procedure for melting chocolate for use in recipes. **7.1**

2 Demonstrate proper procedure for tempering chocolate and making decorative garnishes and candies. **7.2**

3 Identify and demonstrate the basics of working with sugar and alternative sugar products. **7.3**

4 Produce various caramel, nougat, cream, and hard candies. **7.4**

5 Explain the steps involved in creating a showpiece using various mediums. **7.5**

Explore and apply proper principles of food production as it relates to baking and pastry. **HOSP-BPII-8**

1 Demonstrate the proper principles of baking formulas used to increase and decrease recipes, as well as baking ingredients. **8.1**

2 Apply the proper principles of baking to production of a variety of sweet and savory baking and pastry products common in wholesale and retail space (examples: custards, crème anglaise, ice creams, cream puffs or éclairs, fruit coulis and sauces, gelatin-based desserts, pies, cobblers, tarts, cheesecakes, cakes and icings, yeast breads and rolls). **8.2**

3 Demonstrate principles of dessert presentation and plating. **8.3**

Examine and demonstrate mastery of front of the house procedures for a bake shop. **HOSP-BPII-9**

1 Identify various beverages that could accompany pastries such as espresso, boba, frappe, smoothies, coffee, or tea. **9.1**

2 Demonstrate proper bread serving techniques. **9.2**

3 Demonstrate proper customer service techniques in order to maximize profit and customer satisfaction. **9.3**

4 Create a plan for proper rotation of products and presentation. **9.4**

Analyze business operations of baking-related businesses. **HOSP-BPII-10**

1 Explain the steps to creating a profitable wholesale and retail bakery business. **10.1**

2 List possible purveyors and availability of seasonal and cuisine related products. **10.2**

3 List kitchen equipment requirements based on a bakery menu. **10.3**

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- 4 Explain marketing strategies used to increase profitability for bakery-related businesses. 10.4**
 - 5 Explain how bakeries gain and retain quality employees. 10.5**
 - 6 Describe basic budgeting techniques used by retail and wholesale bakeries. 10.6**
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Examine how related student organizations are integral parts of career and technology education courses through leadership development, school, community service projects, and competitive events. HOSP-BPII-11

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- 1 Explain the purpose, mission, objectives, motto, colors, official dress, and other distinguishing characteristics of Family, Career and Community Leaders of America (FCCLA). 11.1**
 - 2 Explain how participation in FCCLA can promote lifelong responsibility for community service, professional growth, and development. 11.2**
 - 3 Explore the impact and opportunities FCCLA can develop to bring business and industry together with education in a positive working relationship through innovative leadership and career development programs. 11.3**
 - 4 Explore the local, state, and national opportunities available to students through participation in FCCLA including but not limited to conferences, competitions, community service, philanthropy, and other FCCLA activities. 11.4**
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