Indiana CTE

Baking and Pastry Capstone (2023)

Baking and Pastry Capstone 7235

a Domain: Human Relations Management 7235.D1

1 Describe the process of management through effective communication skills. 7235.D1.1

2 Summarize leadership styles and analyze when each is most appropriate. 7235.D1.2

3 Outline the supervisor's role in ethical decision-making, problem solving, and delegation of duties. 7235.D1.3

4 Explain the role of job descriptions and specifications and develop written examples. 7235.D1.4

5 Perform mock interviews; analyze results. 7235.D1.5

6 Describe procedures of new employee orientation. 7235.D1.6

7 Compare training methods; construct an effective employee-training program to include follow-up training and cross training. 7235.D1.7

8 Analyze types and methods of employee evaluation. 7235.D1.8

9 Describe necessity of change and ways of implementing change with the least employee resistance. 7235.D1.9

10 Evaluate methods of conflict resolution. 7235.D1.10

11 Identify reasons for disciplinary problems and discuss the supervisor's role in handling them. 7235.D1.11

12 Describe the procedure for terminating employees. 7235.D1.12

13 Analyze motivational techniques/problems; discuss procedures for attitudinal changes. 7235.D1.13

14 Analyze ways of dealing with stress in the workplace. 7235.D1.14

15 Discuss time management and other organizational management techniques. 7235.D1.15

b Domain: Cakes, Icing, and Fillings 7235.D2

1 Identify, select, and use and care for tools and equipment used in baking and decorating cakes. 7235.D2.1

2 Prepare and describe techniques used in mixing, panning, and baking cakes. 7235.D2.2

Skip to main content

3 Produce a variety of cakes including butter, sponge, high ratio, and other cake variations. 7235.D2.3

4 Understand how to correct cake failures and defects. 7235.D2.4

5 Produce a variety of icings used in cake assembly and production. 7235.D2.5

6 Prepare a variety of fillings and toppings. 7235.D2.6

7 Construct classical and special occasion cakes, including layer cakes and sheet cakes. 7235.D2.7

8 Develop and utilize different decorating techniques. 7235.D2.8

9 Identify and assess practical approaches to marketing. 7235.D2.9

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c Domain: Classical Pastries and Chocolates 7235.D3

1 Utilize proper cake mixing methods to produce quality scratch baked cakes, icings and fillings for classical cake formulas. 7235.D3.1

2 Develop basic icing, piping, decorating and finishing skills for cakes. 7235.D3.2

3 Produce pastry dough for tart crusts. 7235.D3.3

4 Produce fillings for pastry tarts with finishing techniques for proper presentation. 7235.D3.4

5 Prepare Choux pastries. 7235.D3.5

6 Prepare the three basic meringue types. 7235.D3.6

7 Prepare a variety of dessert sauces. 7235.D3.7

8 Discuss the application of mixes and other value-added products. 7235.D3.8

9 Identify types of chocolate and demonstrate proper technique in tempering chocolate and use chocolate effectively for garnishes. 7235.D3.9

10 Demonstrate proper technique in cooking sugar and producing basic sugar works. 7235.D3.10

11 Prepare ice creams, sorbets and other frozen desserts. 7235.D3.11

12 Prepare hot and cold soufflés. 7235.D3.12

13 Produce and prepare marzipan figurines. 7235.D3.13

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d Domain: Yeast Breads 7235.D4

1 Demonstrate intermediate knowledge of baking terms, ingredients, equipment and utensils. 7235.D4.1

2 Apply basic math skill to recipe conversions. 7235.D4.2

3 Demonstrate proper scaling and measurement techniques. 7235.D4.3

4 Demonstrate proper selection of equipment and utensils for specific application. 7235.D4.4

Skip to main content

5 Demonstrate basic knowledge and proficiency in the production of principle yeast bread products: lean yeast doughs, crusty European-style hearth/artisan breads (French bread varieties), sourdough bread, rich yeast doughs, soft-roll yeast doughs, sweet yeast doughs, laminated yeast doughs (croissant & Danish), specialty yeast doughs (Baba & Savarin, pizza dough, focaccia), and yeast biscuits. 7235.D4.5

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e Domain: Baking Science 7235.D5

1 Understand the nature of the combination of ingredients in baking formulas. 7235.D5.1

2 Understand the methods of mixing and its importance in baking. 7235.D5.2

3 Understand the importance of standardized formulas and the science of substitutions. 7235.D5.3

4 Utilize basic mathematics in formulas to ensure the consistency of products. 7235.D5.4

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f Domain: Advanced Decorating Candies 7235.D6

1 Demonstrate knowledge of the science and art of classical and contemporary candies and confectionary decorating. 7235.D6.1

2 Develop a concise workable recipe repertoire with format and logical categorization 7235.D6.2

3 Demonstrate proficiency in the production of candy products. 7235.D6.3

4 Demonstrate proficiency in decorating confections and other patisserie. 7235.D6.4

5 Produce and merchandise confections and other patisserie. 7235.D6.5