Kansas CTE

# Baking & Pastry I 16056 (2025)

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| **Demonstrate industry-based food safety and sanitation procedures.** 1 | 1 | **Demonstrate industry standard hand washing and professional standards for personal hygiene.** 1.1 |
| | 2 | **Identify proper use of gloves (ex: ready to eat foods).** 1.2 |
| | 3 | **Identify the Big 6 (Norovirus, Nontyphoidal Salmonella, Salmonella Typhi, E. coli, Shigella, and Hepatitis A) sources, symptoms and prevention measures.** 1.3 |
| | 4 | **Demonstrate an understanding of the importance of food safety and sanitation to include: how foods become unsafe, controlling time and temperature, preventing cross contamination, cleaning and sanitizing, shipping and receiving, and how to safely prepare food for others.** 1.4 |
| | 5 | **Identify first-in, first-out (FIFO) and date marking.** 1.5 |
| | 6 | **Identify proper chemical handling and storage procedures (maintain and follow SDS guidelines).** 1.6 |
| | 7 | **Identify common food allergens and common symptoms (common allergens: Milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts).** 1.7 |
| | 8 | **Understand the components and need for HACCP in the food industry.** 1.8 |
| | 9 | **Describe appropriate measures for prevention of insects, rodents, and pests.** 1.9 |
| | 10 | **Understand emergency and first-aid procedures, bloodborne pathogens applicable to the workplace.** 1.10 |
| **Demonstrate correct use and maintenance of food production equipment and tools.** 2 | 1 | **Operate tools and equipment following safety procedures and OSHA age restrictions and requirements.** 2.1 |
| | 2 | **Identify and demonstrate procedures for cleaning, sanitizing, and storage of equipment and food contact surfaces.** 2.2 |
| | 3 | **Recognize sanitary and safety design and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.).** 2.3 |
| **An ing** | | **dentify a nutrition label and ingredient label for a baked product with use of roper allergen warnings.** 3.1 |

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| pastry/baking products. 3 | 2 Apply the knowledge of chemical and yeast leavening agents in producing carbon dioxide to raise baked products. 3.2 |
| | 3 Identify the functions of the bake shop ingredients (flour, sugar, eggs, dairy, fat). 3.3 |
| | 4 Analyze scientific reactions during the production of baked products. 3.4 |
| | 5 Demonstrate basic flavoring techniques (nuts, spices, extracts, salt, fruits). 3.5 |
| | 6 Analyze the use of different types of chocolate. 3.6 |
| Practice the principles of quality production management. 4 | 1 Demonstrate mise en place of bakery and pastry products. 4.1 |
| | 2 Analyze and practice proper scaling and measurement techniques (volume v. weight). 4.2 |
| | 3 Apply/Demonstrate effective forms of time management. 4.3 |
| | 4 Apply a daily prep list to meet production goals. 4.4 |
| | 5 Apply the basic principles of baking and pastry including knowledge of ingredient functions and procedures to produce a quality product. 4.5 |
| Demonstrate ability to successfully produce a variety of food products. 5 | 1 Produce a variety of quick bread batter products (muffins, scones, biscuits, shortbread, pancake/crepe). 5.1 |
| | 2 Produce yeast bread or rolls. 5.2 |
| | 3 Produce various types of cookies (drop, bar, press, rolled, refrigerator, cut out, wafer). 5.3 |
| | 4 Produce cakes using the creaming method. 5.4 |
| | 5 Produce a basic buttercream frosting. 5.5 |
| | 6 Produce a basic cheesecake. 5.6 |
| | 7 Produce a basic pie crust and filling. 5.7 |
| | 8 Produce custard and pudding. 5.8 |
| | 9 Identify various types of pastry garnishes and presentation techniques. 5.9 |
| | 10 Demonstrate skill related to garnishing and presenting baked products in a variety of settings. 5.10 |
| | Analyze product failure to determine cause and needed modifications to ensure a successful product. 5.11 |

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**Enhance career readiness through practicing appropriate skills in the classroom and work like culinary situations.** 6

1. **Demonstrate appropriate communication skills (verbal, listening, writing).** 6.1
2. **Understand and practice appropriate social skills, manners and etiquette, including use of social media.** 6.2
3. **Use leadership and teamwork skills in collaborating with others to accomplish food production goals and objectives.** 6.3
4. **Solve problems using creativity, innovation and critical thinking skills independently and in teams.** 6.4
5. **Know and understand the importance of professional ethics and legal responsibilities in culinary/food related applications.** 6.5
6. **Understand and demonstrate employability skills according to industry standards (timeliness, responsibility, work ethic, cooperation, appropriate use of technology).** 6.6
7. **Review and enhance an electronic career portfolio to document knowledge, skills and experiences, and individual plan of study.** 6.7