Kansas CTE

Baking and Pastry I - Kansas Hospitality and Tourism Cluster - Course #: 34057

CIP Codes: Restaurant and Event Management (12.0504)

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COMPREHENSIVE STANDARD: 21.0 Integrate knowledge, skills, and practices required for baking and baking science careers. (National Standards: 8.0 & 14.0) 8.0 & 14.0

A Benchmark: 21.1 Demonstrate food safety and sanitation procedures. 21.1

1. Demonstrate an understanding of the importance of food safety and sanitation (how foods become unsafe, good personal hygiene, controlling time and temperature, preventing cross contamination, cleaning and sanitizing, shipping and receiving, and how to safely prepare food). 21.1.1
2. Demonstrate personal hygiene and grooming requirements. 21.1.2
3. Identify common foods allergens and common symptoms. (common allergens: milk/dairy, eggs/egg products, fish/shellfish, wheat/gluten, soy/soy products, and peanuts/tree nuts) 21.1.3

B Benchmark: 21.2 Justify the correct use and proper maintenance of food production equipment and tools. 21.2

1. Operate tools and equipment following safety procedures and OSHA requirements. 21.2.1
2. Demonstrate procedures for cleaning, sanitizing, and the storage of equipment and food contact surfaces. 21.2.2
3. Follow procedures to prevent cross contamination to avoid allergic reactions and food-borne illness. 21.2.3
4. Identify and select appropriate pans needed for baking and pastry products. 21.2.4

C Benchmark: 21.3 Analyze common ingredients used in pastry/baking products. 21.3

1. Analyze a nutrition label and ingredient label for a baked product. 21.3.1
2. Apply the knowledge of chemical and yeast leavening agents in producing carbon dioxide to raise baked products. 21.3.2

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3 Identity the functions of the bake shop ingredients. (flour, sugar, eggs, dairy, fat) 21.3.3

4 Analyze scientific reactions during the production of baked products. 21.3.4

5 Compare and contrast basic flavoring techniques. (nuts, spices, extracts, salt, fruits) 21.3.5

6 Analyze use of different types of chocolate. 21.3.6

D **Benchmark: 21.4 Practice the principles of quality production management.** 21.4

1 Compare and contrast the mise en place of bakery and pastry products compared to other food products. 21.4.1

2 Analyze and practice proper scaling and measurement techniques. 21.4.2

3 Analyze what is meant by effective time management. 21.4.3

4 Determine and calculate operational production goals. 21.4.4

5 Apply the basic principles of baking and pastry including knowledge of ingredient functions and procedures to produce a quality product. 21.4.5

E **Benchmark: 21.5 Demonstrate ability to successfully produce a variety of food products.** 21.5

1 Produce a variety of quick bread batter products. (muffins, waffles) 21.5.1

2 Produce a variety of quick bread soft dough products. (scones, biscuit) 21.5.2

3 Produce yeast bread or rolls. 21.5.3

4 Produce various types of cookies. (drop, bar, press, rolled, refrigerator, cut out, wafer) 21.5.4

5 Produce cakes using the creaming method. 21.5.5

6 Produce a basic butter cream frosting. 21.5.6

7 Produce a basic cheesecake. 21.5.7

8 Produce a basic pie crust and filling. 21.5.8

9 Produce a custard and pudding. 21.5.9

10 Analyze product failure to determine cause and needed modifications to ensure a successful product. 21.5.10

F **Benchmark: 21.6 Compare and contrast various finishing methods.** 21.6

1 Identify various types of pastry garnishes and presentation techniques. 21.6.1

2 Demonstrate skill related to garnishing and presenting baked products in a variety of settings. 21.6.2

G **Benchmark: 21.7 Enhance career readiness through practicing appropriate skills in food related classroom and work like situations** 21.7

. Demonstrate appropriate communication skills (verbal, listening, writing) to communicate clearly using industry vocabulary and terminology. 21.7.1

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2 Practice appropriate social skills, manner and etiquette. 21.7.2

3 Use leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives. 21.7.3

4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 21.7.4

5 Understand the importance of professional ethics and legal responsibilities in culinary/food related applications. 21.7.5

6 Demonstrate employability skills (e.g. timeliness, responsibility, work ethic, cooperation). 21.7.6

7 Develop and/or expand a career portfolio (electronic or physical) to document knowledge, skills, and experiences. 21.7.7