

# Baking and Pastry II - Kansas Hospitality and Tourism Cluster - Course #: 34059

CIP Codes: Restaurant and Event Management (12.0504)

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**COMPREHENSIVE STANDARD: 22.0**  
**Integrate advanced knowledge, skills, and practices required for baking and baking science careers.**  
**(National Standards:8.0 & 14.0)** 8.0 & 14.0

**A Benchmark: 22.1 Advance skills in personal and food safety and sanitation procedures.** 22.1

- 1 Demonstrate consistency in following food safety and sanitation processes. (good personal hygiene, controlling time/temperature of foods, preventing cross contamination, cleaning and sanitizing equipment and food contact surfaces, food preparation aligned with food safety guidelines). 22.1.1
- 2 Demonstrate consistency in following personal habits promoting safety of self and others (proper handwashing, hair restraints, proper clothing/shoes, lifting correctly, keeping floors clean, transporting, using and storing equipment and tools properly, warning others of potential hazards, meeting OSHA requirements). 22.1.2

**B Benchmark: 22.3 Demonstrate knowledge of ingredients used in pastry/baking products. [no 22.2]** 22.3

- 1 Demonstrate understanding of the properties and functions of baking ingredients. 22.3.1
- 2 Apply the basic principles of baking and pastry including knowledge of ingredient functions and procedures to produce a quality product. 22.3.2
- 3 Analyze scientific reactions during the production of baked products. 22.3.3
- 4 Compare and contrast strategies to address allergies but still have a successful baked product (i.e. gluten-free, dairy or nut allergies). 22.3.4

**C Benchmark: 22.4 Demonstrate quality production management.** 22.4

- 1 Demonstrate consistency in proper scaling and measurement techniques. 22.4.1
- 2 Demonstrate basic math skill to recipe conversions using bakers formula. 22.4.2
- 3 Exhibit mise en place. 22.4.3
- 4 Achieve food production goals through proper planning and effective time management. 22.4.4

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**D Benchmark: 22.5 Demonstrate preparations for all menu categories to produce a variety of food products.** 22.5

- 1 Produce a variety of rich and lean yeast dough products. 22.5.1
- 2 Produce a variety of pies and tarts. 22.5.2
- 3 Produce a variety of specialty cookies and biscotti using appropriate procedures. 22.5.3
- 4 Prepare a variety of icings and demonstrate basic icing and finishing techniques. 22.5.4
- 5 Prepare pâte à choux pastries. 22.5.5
- 6 Prepare basic egg white foam products (meringues, angel food cake, and soufflés). 22.5.6
- 7 Prepare a variety of fillings, custard, cream, sauces, and toppings for pastries and baked goods. 22.5.7
- 8 Identify the steps to temper chocolate. 22.5.8
- 9 Portion and serve desserts and pastries using a variety of techniques to add visual appeal. 22.5.9
- 10 Analyze product failure to determine cause and needed modifications to ensure a successful product. 22.5.10

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**E Benchmark: 22.7 Enhance career readiness through practicing appropriate skills in food related classroom and work like situations. [No 22.6]** 22.7

- 1 Demonstrate appropriate communication skills (verbal, listening, writing) to communicate clearly using industry vocabulary and terminology. 22.7.1
- 2 Practice appropriate social skills, manner and etiquette. 22.7.2
- 3 Use leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives. 22.7.3
- 4 Solve problems using creativity, innovation and critical thinking skills independently and in teams. 22.7.4
- 5 Understand the importance of professional ethics and legal responsibilities in culinary/food related applications. 22.7.5
- 6 Demonstrate employability skills (e.g. timeliness, responsibility, work ethic, cooperation). 22.7.6
- 7 Develop and/or expand a career portfolio (electronic or physical) to document knowledge, skills, and experiences. 22.7.7