Kansas CTE

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

- 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

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