Maryland CTE Programs of Study

Baking and Pastry Arts I (2025)

GENERAL REQUIREMENTS. This course is recommended for students in Grades 9-12. 1

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INTRODUCTION 2

A Career and Technical Education (CTE) instruction provides content aligned with challenging academic standards and relevant technical knowledge and skills for students to further their education and succeed in current or emerging professions. 2.A

B The Hospitality, Events, & Tourism Career Cluster is dedicated to careers in the service, operation, and management of establishments involved in the preparation and serving of food and drinks with significant emphasis on providing exceptional culinary experiences and delivering high-quality customer service. These establishments vary widely, encompassing independently owned restaurants, nationwide restaurant chains, noncommercial dining facilities, bakeries, and catering services. Professionals in this career cluster span all aspects and levels of food preparation, including beverage specializations, as well as restaurant management, operations support, and health and safety. 2.B

C The Baking and Pastry Arts Program of Study is a comprehensive pathway that equips high school students with the skills, knowledge, and hands-on experience necessary for careers in the baking and pastry arts. This program offers an in-depth exploration of baking techniques, food science, and industry-standard safety practices while preparing students for professional certifications recognized in the culinary and hospitality sectors. 2.C

D Baking and Pastry Arts I provides hands-on practice reinforcing safe food handling and sanitation procedures necessary for any baking environment. By the end of the course, students will be prepared to earn the ServSafe Food Handler certification, demonstrating their knowledge of basic food safety practices. 2.D

E Students will participate in at least two Career-Connected Education and Work-Based Learning experiences in this course, which might include informational interviews or job shadowing relevant to the program of study. 2.E

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F **Students are encouraged to participate in extended learning experiences through aligned Career and Technical Student Organizations (CTSOs). CTSOs are a cocurricular requirement in the Carl D. Perkins Act, and alignment to CTSO activities is an expectation for CTE programs in the state of Maryland.** 2.F

KNOWLEDGE AND SKILLS 3

A **The student demonstrates the necessary skills for career development, maintenance of employability, and successful completion of course outcomes. The student is expected to:** 3.A

1. Identify and demonstrate positive work behaviors that enhance employability and job advancement, such as regular attendance, promptness, proper attire, maintenance of a clean and safe work environment, and pride in work. 3.A.1
2. Demonstrate positive personal qualities such as flexibility, open-mindedness, initiative, active listening, and a willingness to learn. 3.A.2
3. Employ effective reading, writing, and technical documentation skills. 3.A.3
4. Solve problems using critical thinking techniques and structured troubleshooting methodologies. 3.A.4
5. Demonstrate leadership skills and collaborate effectively as a team member. 3.A.5
6. Implement safety procedures, including proper use of software and following privacy guidelines. 3.A.6
7. Exhibit an understanding of legal and ethical responsibilities in the culinary field, following copyright laws and regulations. 3.A.7
8. Demonstrate time-management skills and the ability to prioritize tasks in a technical setting. 3.A.8

B **The student identifies various career pathways in the baking and food service field. The student is expected to:** 3.B

1. Develop a career plan that includes the necessary education, certifications, job skills, and experience for specific roles in baking and pastry arts. 3.B.1
2. Create a professional resume and portfolio that reflect skills, projects, certifications, and recommendations. 3.B.2
3. Demonstrate effective interview skills for roles in baking and food service. 3.B.3

C **The student develops technology and digital literacy skills. The student is expected to:** 3.C

1. Use technology as a tool for research, organization, communication, and problem-solving. 3.C.1
2. Use digital tools, including computers, mobile devices, collaboration platforms, and cloud services, to access, manage, and create information. 3.C.2
3. Demonstrate proficiency in using emerging and industry-standard technologies, including baking and pastry skills and applying creative effects to create visually appealing and tasteful products. 3.C.3

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4 Understand ethical and legal considerations for technology use, including the principles of data protection, copyright, and responsible technology use. 3.C.4

D The student integrates core academic skills into culinary practices. The student is expected to: 3.D

1 Demonstrate the use of clear communication techniques by documenting baking processes, including recipe notes, quality evaluations, and troubleshooting steps that are consistent with industry standards. 3.D.1

2 Apply English concepts such as Interpreting technical texts with recipes, food safety guidelines, and equipment manuals, with accuracy. 3.D.2

3 Use mathematical concepts, such as ratio and proportion, for ingredient scaling and recipe adjustments. 3.D.3

E The student demonstrates the necessary skills to maintain food safety and sanitation practices in baking and culinary environments. The student is expected to: 3.E

1 Identify and apply basic food safety procedures, including personal hygiene, cross-contamination prevention, and time and temperature control. 3.E.1

2 Explain and adhere to procedures for cleaning and sanitizing baking tools, surfaces, and equipment in compliance with health standards. 3.E.2

3 Describe common foodborne pathogens and preventative measures, integrating these concepts in daily baking operations. 3.E.3

4 Apply ServSafe guidelines for safe food storage, handling, and temperature control. 3.E.4

F The student demonstrates the necessary skills to understand and implement fundamental baking techniques and ingredient functions. The student is expected to: 3.F

1 Identify the primary ingredients in baking (flour, sugar, eggs, fats, and leavening agents) and explain their roles and interactions in recipes. 3.F.1

2 Apply basic measurement and scaling techniques, including the use of metric and standard units, for accuracy in ingredient preparation. 3.F.2

3 Practice essential baking techniques, such as mixing, kneading, folding, and creaming, with attention to recipe specifications. 3.F.3

4 Analyze the impact of time, temperature, and ingredient proportions on the quality and texture of baked products. 3.F.4

5 Analyze and interpret results from baking experiments, focusing on texture, taste, and consistency, to understand ingredient functions and improve techniques. 3.F.5

G The student demonstrates the necessary skills to manage baking operations and follow industry protocols. The student is expected to: 3.G

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. Demonstrate effective time management by planning, organizing, and executing baking tasks within specified timelines. 3.G.1

2 Communicate clearly and accurately in a team setting, ensuring all members understand their roles in the production process. 3.G.2

3 Practice proper storage and inventory procedures for baking ingredients, focusing on rotation, expiration dates, and proper environmental conditions. 3.G.3

4 Use basic tools and equipment safely and efficiently, following standard operating procedures for maintenance and troubleshooting. 3.G.4

H The student demonstrates the necessary skills to integrate core academic skills in a baking and culinary context. The student is expected to: 3.H

1 Apply mathematical concepts, such as ratio and proportion, for ingredient scaling and recipe adjustments. 3.H.1

2 Communicate effectively by documenting baking processes, including recipe notes, quality evaluations, and troubleshooting steps. 3.H.2

3 Interpret technical texts, such as recipes, food safety guidelines, and equipment manuals, with accuracy. 3.H.3

4 Analyze and interpret results from baking experiments, focusing on texture, taste, and consistency, to understand ingredient functions and improve techniques. 3.H.4