Maryland CTE Programs of Study

Baking and Pastry Arts II (2025)

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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 II focuses on ingredient science, recipe adaptation, and multi-step baking processes. By the end of the course, students will be ready to earn the ServSafe Food Manager certification, preparing them for roles that require advanced knowledge of food safety and kitchen oversight. 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 for measurement and conversion (Fahrenheit vs. Celsius), ratios and proportions as well as fraction and decimal conversions. 3.D.3

E The student demonstrates the necessary skills in advanced food safety and sanitation practices for a baking environment. The student is expected to: 3.E

1 Apply advanced ServSafe protocols for preventing cross-contamination and maintaining safe temperatures. 3.E.1

2 Implement management-level food safety procedures, including hazard analysis and critical control points (HACCP). 3.E.2

3 Conduct routine safety inspections and apply corrective actions to ensure compliance with health regulations. 3.E.3

F The student demonstrates mastery in advanced baking techniques and production processes. The student is expected to: 3.F

1 Execute complex baking methods, including lamination, proofing, and controlled fermentation. 3.F.1

2 Manage production schedules and calculate ingredient scaling for high-volume baking. 3.F.2

3 Utilize precision tools and equipment, such as digital thermometers and proofing cabinets, for quality control. 3.F.3

G The student demonstrates knowledge of ingredient science and its applications in baking. The student is expected to: 3.G

1 Analyze the chemical and physical properties of ingredients and their effects on baking processes. 3.G.1

2 Experiment with ingredient modifications to adapt recipes for dietary restrictions or desired textures. 3.G.2

3 Understand the science of leavening agents and their role in product consistency and quality. 3.G.3

H The student demonstrates the necessary skills for customer service and operations management within a bakery setting. The student is expected to: 3.H

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1 Develop customer service strategies to enhance the guest experience in a bakery or foodservice environment. 3.H.1

2 Apply principles of inventory control and cost management to minimize waste and maximize efficiency. 3.H.2

3 Collaborate with team members to manage workflow, delegate tasks, and ensure timely product delivery. 3.H.3

I. The student demonstrates foundational knowledge in pastry and bakery arts to prepare for advanced certifications. The student is expected to: 3.I

1 Begin developing a portfolio of complex baked goods, including pastries, breads, and specialty items. 3.I.1

2 Explore industry certification pathways (CFPC, RBA Journey Baker, ProStart) and identify skills required for each. 3.I.2

3 Reflect on personal progress in skill development to set goals for advanced certification readiness. 3.I.3