Maryland CTE Programs of Study

# Baking and Pastry Arts III (2025)

**GENERAL REQUIREMENTS. This course is recommended for students in Grades 10-12.** 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 III introduces students to operational management concepts such as inventory control, cost management, and customer relations in a bakery setting. By the end of the course, students will be prepared to pursue the Certified Fundamentals Pastry Cook (CFPC), Retail Bakers of America (RBA) Certified Journey Baker, or ProStart Certificate of Achievement, depending on their interests.** 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 management practices within a baking environment. The student is expected to:** 3.E

1 Implement and oversee HACCP (Hazard Analysis Critical Control Points) protocols in a professional kitchen setting. 3.E.1

2 Conduct regular food safety audits and provide corrective feedback to maintain compliance. 3.E.2

3 Apply management-level ServSafe standards to ensure all team members adhere to best practices in food safety. 3.E.3

**F The student demonstrates mastery of advanced pastry and baking techniques. The student is expected to:** 3.F

1 Produce a variety of complex baked goods, including laminated doughs, specialty breads, and plated desserts. 3.F.1

2 Utilize professional-grade tools and equipment to achieve precision in techniques, such as temperature-controlled proofing and chocolate tempering. 3.F.2

3 Experiment with advanced flavor profiles and decorative techniques to create visually appealing and high-quality products. 3.F.3

**G The student demonstrates in-depth knowledge of ingredient functionality and food science in baking. The student is expected to:** 3.G

1 Analyze and control variables in recipes to achieve desired textures, flavors, and appearances. 3.G.1

2 Understand the impact of environmental factors, such as humidity and temperature, on ingredient performance and final product quality. 3.G.2

3 Modify recipes to accommodate dietary needs, such as gluten-free or vegan, while maintaining quality standards. 3.G.3

**H The student demonstrates the necessary skills for managing bakery operations and customer relations. The student is expected to:** 3.H

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1. Apply principles of inventory and cost management to control waste and improve profitability. 3.H.1
2. Develop marketing and customer service strategies to enhance the customer experience within a bakery or foodservice setting. 3.H.2
3. Train and supervise peers in quality control and consistency standards for baked products. 3.H.3

**I The student demonstrates the foundational skills required for industry certification and prepares for work-based learning experiences. The student is expected to:** 3.I

1. Prepare a portfolio of signature baked goods to demonstrate proficiency in advanced pastry and bakery arts. 3.I.1
2. Review certification requirements for CFPC, RBA Certified Journey Baker, and ProStart to align skills and knowledge with certification standards. 3.I.2
3. Demonstrate professional communication, teamwork, and time management skills to prepare for work-based learning placements in the baking industry. 3.I.3