Nebraska CTE

Baking and Pastry (2023)

Demonstrate foundational food preparation skills used in the baking and pastry industry. BMM.HS.6.1	**a** Identify and describe the function of common ingredients used in baking (including but not limited to: leavening agents, flours, sugars, fats, eggs, dairy, gluten alternatives, thickening agents, dough conditioners, and coloring and flavoring agents). BMM.HS.6.1.A
	b Identify and describe physical, chemical, and biological leaveners. BMM.HS.6.1.B
	c Describe proper gluten development in relationship to product outcomes. BMM.HS.6.1.C
	d Identify specific ingredients and/or substitutions appropriate to method and desired product outcome. BMM.HS.6.1.D
	e Demonstrate foundational baking and pastry techniques (measuring, mixing, folding, creaming, whisking, kneading, proofing, shaping, portioning etc.). BMM.HS.6.1.E
Demonstrate the preparation of various doughs, batters, and pastries. BMM.HS.6.2	**a** Explain the strengthening or weakening effect of ingredients in the production of doughs and batters. BMM.HS.6.2.A
	b Compare and contrast yeast and laminate dough types and quick breads (muffin and biscuit dough types) and related methods and processes. BMM.HS.6.2.B
	c Prepare yeast and laminate dough types and quick breads (muffin and biscuit dough types). BMM.HS.6.2.C
	d Prepare Pâte à Choux and products derived from it. BMM.HS.6.2.D
	e Prepare pies, including various dough types and related methods and processes and fruit pie filling methods. BMM.HS.6.2.E
Demonstrate the ability to prepare various cakes, cookies, and other baked goods. BMM.HS.6.3	**a** Demonstrate creaming and two-stage methods as they relate to cakes, cookies, brownies, and short pastry dough. BMM.HS.6.3.A
	b Demonstrate egg foaming methods as it relates to sponge, chiffon, souffles, génoise, angel food, meringues, and mousse. BMM.HS.6.3.B
	c Demonstrate the use of alternative foams (aquafaba, dolgona). BMM.HS.6.3.C
	d Prepare various types of frosting, icing, and glaze. BMM.HS.6.3.D

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	e Prepare various custard types. BMM.HS.6.3.E
	f Demonstrate various cake decorating techniques including: royal icing, rolled fondant, gum paste, airbrush designs and/or edible images. BMM.HS.6.3.F
Implement baking and pastry industry management principles. BMM.HS.6.4	**a** Develop a budget, business management and marketing plan for baking and pastry operations. BMM.HS.6.4.A
	b Calculate profitability and target margins of a baked good or pastry product. BMM.HS.6.4.B
	c Interpret impact of costs incurred by a baking and pastry business. BMM.HS.6.4.C
	d Analyze a profit-and-loss report/income statement verifying invoices sent and received. BMM.HS.6.4.D
	e Describe the opportunities for entrepreneurship in the baking and pastry industry. BMM.HS.6.4.E