

# Advanced Pastry Arts (2016)

Adopted 2016

**Review baking terms, equipment, and utensils**

**Review baking terms, equipment, and utensils**

---

**Review and demonstrate basic kitchen safety**

**Review and demonstrate basic kitchen safety**

---

**Identify ingredients used in baking and describe their properties and functions**

**Identify ingredients used in baking and describe their properties and functions**

---

**Discuss purchasing process and procedures for pastry creation**

**Discuss purchasing process and procedures for pastry creation**

---

**Outline presentation techniques**

**Outline presentation techniques**

---

**Discuss the uses of mixes and value added products in advanced baking**

**Discuss the uses of mixes and value added products in advanced baking**

---

**Describe nutritional concerns related to baking, including recipe modification**

**Describe nutritional concerns related to baking, including recipe modification**

---

**Discuss nutritional and religious and cultural issues related to recipes**

**Discuss nutritional and religious and cultural issues related to recipes**

---

**Convert recipes**

**Convert recipes**

---

**Select proper equipment and utensils**

**Select proper equipment and utensils for specific applications**

**for specific applications**

---

**Illustrate presentation techniques**

**Illustrate presentation techniques**

---

**Weigh and measure dry and liquid ingredients**

**Weigh and measure dry and liquid ingredients**

---

**Discuss terms related to advanced bread and baking**

**Discuss terms related to advanced bread and baking**

---

**Study history of bread making**

**Study history of bread making**

---

**Differentiate between types of yeast and yeast dough**

**Differentiate between types of yeast and yeast dough**

---

**Review production of yeast bread**

**Review production of yeast bread**

---

**Discuss mixing methods for yeast doughs**

**Discuss mixing methods for yeast doughs**

---

**Discuss specialty breads and yeast products**

**Discuss specialty breads and yeast products**

---

**Describe ways to enhance quick breads**

**Describe ways to enhance quick breads**

---

**Discuss spreads, fillings, and toppings for breads and baked goods**

**Discuss spreads, fillings, and toppings for breads and baked goods**

---

**Create a recipe for a specialty yeast product**

**Create a recipe for a specialty yeast product**

---

**Prepare and evaluate bread**

**Prepare and evaluate bread**

---

**Prepare and evaluate spreads, fillings, and toppings**

**Prepare and evaluate spreads, fillings, and toppings**

---

**Discuss terms related to chocolate and candies**

**Discuss terms related to chocolate and candies**

---

**Identify types of chocolate**

**Identify types of chocolate**

---

**Describe the uses of chocolate and how to determine the proper type to use**

**Describe the uses of chocolate and how to determine the proper type to use**

---

**List guidelines for using and storing chocolate**

**List guidelines for using and storing chocolate**

---

**Discuss standards of quality for chocolate**

**Discuss standards of quality for chocolate**

---

**Describe methods of tempering chocolate**

**Describe methods of tempering chocolate**

---

**Identify tools, equipment, and utensils in candy making**

**Identify tools, equipment, and utensils in candy making**

---

**List rules of candy making**

**List rules of candy making**

---

**Evaluate ingredients**

**Evaluate ingredients**

---

**Temper chocolate**

**Temper chocolate**

---

**Work with chocolate in various forms**

**Work with chocolate in various forms**

---

**Prepare and evaluate various types of candy**

- Hard (sugar candy)
- Soft (marshmallow)
- Multi-ingredient

**Prepare and evaluate various types of candy**

- Hard (sugar candy)
- Soft (marshmallow)
- Multi-ingredient

---

**Discuss terms related to decorative cakes, pastries, and confections**

**Discuss terms related to decorative cakes, pastries, and confections**

---

<b>Identify tools and equipment, and utensils used in preparing decorative cakes, pastries, and confections</b>	<b>Identify tools and equipment, and utensils used in preparing decorative cakes, pastries, and confections</b>
<b>Discuss types of decorative cakes and pastries and materials</b>	<b>Discuss types of decorative cakes and pastries and materials</b>
<b>Discuss sugar work</b>	<b>Discuss sugar work</b>
<b>Describe how to pull sugar</b>	<b>Describe how to pull sugar</b>
<b>Outline advanced cake decorating and finishing techniques</b>	<b>Outline advanced cake decorating and finishing techniques</b>
<b>Explain the uses of marzipan</b>	<b>Explain the uses of marzipan</b>
<b>Describe pastillage and how it is used</b>	<b>Describe pastillage and how it is used</b>
<b>Discuss ways to create decorative centerpieces and accents</b>	<b>Discuss ways to create decorative centerpieces and accents</b>
<b>Create fondant accents</b>	<b>Create fondant accents</b>
<b>Create basic sugar work</b>	<b>Create basic sugar work</b>
<b>Pull sugar</b>	<b>Pull sugar</b>
<b>Decorate a fancy cake</b>	<b>Decorate a fancy cake</b>
<b>Create marzipan fruits</b>	<b>Create marzipan fruits</b>
<b>Create centerpieces in chocolate, sugar, and pastillage</b>	<b>Create centerpieces in chocolate, sugar, and pastillage</b>

---

<b>Discuss terms related to advanced desserts</b>	<b>Discuss terms related to advanced desserts</b>
<b>Discuss fancy pies and tarts and how they are created</b>	<b>Discuss fancy pies and tarts and how they are created</b>
<b>Describe advanced cookie making techniques</b>	<b>Describe advanced cookie making techniques</b>
<b>Discuss the use of laminated doughs</b>	<b>Discuss the use of laminated doughs</b>
<b>Describe advanced Choux pastry techniques</b>	<b>Describe advanced Choux pastry techniques</b>
<b>Explain the use of meringues and toppings</b>	<b>Explain the use of meringues and toppings</b>
<b>Describe various types of sauces, puddings, and custards</b>	<b>Describe various types of sauces, puddings, and custards</b>
<b>Describe various frozen desserts and confections (ice cream, sorbets, and frozen desserts)</b>	<b>Describe various frozen desserts and confections (ice cream, sorbets, and frozen desserts)</b>
<b>List steps in creating frozen desserts and confections</b>	<b>List steps in creating frozen desserts and confections</b>
<b>State guidelines for creating hot and cold soufflés</b>	<b>State guidelines for creating hot and cold soufflés</b>
<b>Prepare and evaluate fancy pies and tarts</b>	<b>Prepare and evaluate fancy pies and tarts</b>
<b>Prepare and evaluate various types of cookies</b>	<b>Prepare and evaluate various types of cookies</b>
<b>Use laminated doughs</b>	<b>Use laminated doughs</b>

**Prepare and evaluate pastries**

**Prepare and evaluate pastries**

---

**Prepare and evaluate meringues and toppings**

**Prepare and evaluate meringues and toppings**

---

**Prepare and evaluate various sauces, puddings, and custards**

**Prepare and evaluate various sauces, puddings, and custards**

---

**Prepare and evaluate frozen desserts and confections**

**Prepare and evaluate frozen desserts and confections**

---

**Prepare and evaluate hot and cold soufflés**

**Prepare and evaluate hot and cold soufflés**

---

**Demonstrate dessert presentation techniques for various functions/events**

**Demonstrate dessert presentation techniques for various functions/events**