Oklahoma CTE

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
Se equipment and utensils	elect proper equipment and utensils for specific applications

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

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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

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

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

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**