West Virginia CTE

Baking and Pastry Foundations

Safety and Sanitation

1. **1980.1 Identify causes and prevention of kitchen accidents.** 1980.1
    1. 1980.1.1 Identify a range of protective attire, footwear, and gear utilized within a foodservice environment. 1980.1.1
    2. 1980.1.2 Identify methods for avoiding burns. 1980.1.2
    3. 1980.1.3 Outline protocols for avoiding slips, trips, and falls within a foodservice establishment. 1980.1.3
    4. 1980.1.4 Outline procedures for cleaning up spills. 1980.1.4
    5. 1980.1.5 Demonstrate safe and proper use of ladders. 1980.1.5
    6. 1980.1.6 Demonstrate correct techniques for lifting and carrying to prevent injuries. 1980.1.6
    7. 1980.1.7 Outline basic first aid methods and procedures. 1980.1.7
    8. 1980.1.8 Identify external risks to an operation and enumerate measures to safeguard against them. 1980.1.8
2. **1980.2 Demonstrate safe and sanitary procedures for operating and maintaining large equipment, hand tools, and small wares.** 1980.2
    1. 1980.2.1 Identify types of food-preparation equipment and examples of their uses. 1980.2.1
    2. 1980.2.2 Demonstrate proper and safe use of equipment. 1980.2.2
    3. 1980.2.3 Outline procedures for cleaning and sanitization of tools and equipment. 1980.2.3
    4. 1980.2.4 Identify hand tools and small equipment. 1980.2.4
3. **1980.3 Exhibit familiarity with laws and rules, pertaining to the food service industry, of regulatory agencies such as OSHA.** 1980.3
    1. 1980.3.1 Identify government agencies overseeing the regulation of the restaurant and foodservice sector. 1980.3.1
    2. 1980.3.2 Define the role and functions of Occupational Safety and Health Administration (OSHA) regulations. 1980.3.2
    3. 1980.3.3 Outline the employer requirements of the Hazard Communication Standard. 1980.3.3
    4. 1980.3.4 Outline the steps of an accident investigation. 1980.3.4

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5 1980.3.5 Explain the purpose of an emergency and evacuation plan. 1980.3.5

4 **1980.4 Identify safe food handling processes.** 1980.4

1 1980.4.1 Identify individual actions that have the potential to introduce contaminants into food. 1980.4.1

2 1980.4.2 Demonstrate proper handwashing and explain when hands should be washed. 1980.4.2

3 1980.4.3 Identify proper personal hygiene practices and suitable attire for work. 1980.4.3

4 1980.4.4 Identify methods for safely handling ready-to-eat food. 1980.4.4

5 1980.4.5 Explain circumstances when it is necessary to restrict food handlers from engaging in food-related tasks or working within the operation. 1980.4.5

6 1980.4.6 Explain how to maintain a clean and sanitary food service operation. 1980.4.6

5 **1980.5 Identify causes and signs of biological, physical, and chemical contamination.** 1980.5

1 1980.5.1 Explain the difference between biological, physical, and chemical contamination. 1980.5.1

2 1980.5.2 Identify methods to prevent cross-contamination. 1980.5.2

3 1980.5.3 List causes of biological contamination. 1980.5.3

6 **1980.6 Describe use, storage, and disposal of types of cleaners and sanitizers, and their proper use.** 1980.6

1 1980.6.1 Identify factors that affect the efficiency of sanitizers. 1980.6.1

2 1980.6.2 Create a master cleaning schedule. 1980.6.2

3 1980.6.3 List the requirements for storage of hazardous chemicals. 1980.6.3

7 **1980.7 Identify proper methods of waste disposal and recycling.** 1980.7

1 1980.7.1 Explain the strategies a restaurant or foodservice establishment can employ to minimize its overall waste. 1980.7.1

2 1980.7.2 List items that a foodservice establishment can repurpose or recycle. 1980.7.2

3 1980.7.3 Explain greenwashing and ways to avoid it. 1980.7.3

8 **1980.8 Identify and describe microorganisms related to food spoilage and food-borne illness, including growth environments.** 1980.8

1 1980.8.1 Explain foodborne illness outbreaks and associated expenses. 1980.8.1

2 1980.8.2 List and explain the acronym FAT TOM. 1980.8.2

1980.8.3 Outline methods to prevent and control pests. 1980.8.3

1980.8.4 Describe the characteristics of TCS food and list examples. 1980.8.4

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5 1980.8.5 Explain the importance of food defense systems. 1980.8.5

6 1980.8.6 Identify methods to avoid time-temperature abuse. 1980.8.6

Business and Math Skills

9 **1980.9 Perform basic mathematical operations pertaining to the food service industry (e.g., addition, subtraction, multiplication, division, conversions).** 1980.9

1 1980.9.1 Demonstrate basic math calculations using whole numbers and fractions. 1980.9.1

2 1980.9.2 Calculate food cost and food cost percentage. 1980.9.2

3 1980.9.3 Calculate as purchased (AP) and edible portion (EP) amounts of a recipe. 1980.9.3

4 1980.9.4 Calculate the total cost and portion costs of a recipe. 1980.9.4

5 1980.9.5 Calculate a recipe's yield and the portions. 1980.9.5

6 1980.9.6 Calculate a new yield for a recipe using a conversion factor. 1980.9.6

7 1980.9.7 Convert recipes to yield different quantities. 1980.9.7

10 **1980.10 Weigh and measure accurately.** 1980.10

1 1980.10.1 Calculate the weights of ingredients using baker's percentages. 1980.10.1

2 1980.10.2 Convert units between customary and metric measurement units. 1980.10.2

3 1980.10.3 Demonstrate the proper use of smallware and utensils for measuring and portioning. 1980.10.3

11 **1980.11 Calculate preparation temperatures based on known variables (e.g., friction factor).** 1980.11

1 1980.11.1 Explain the significance of considering variables like friction factor in determining preparation temperatures. 1980.11.1

2 1980.11.2 Analyze different factors that could impact the accuracy of preparation temperature calculations. 1980.11.2

Purchasing, Receiving, Inventory, and Storage

12 **1980.12 Describe proper techniques of receiving and storing fresh, frozen, refrigerated, and staple goods.** 1980.12

1 1980.12.1 Explain procedures for procurement, receiving, and storage that contribute to maintaining quality and managing costs effectively. 1980.12.1

2 1980.12.2 Identify criteria for approving or declining food items during the receiving process. 1980.12.2

3 1980.12.3 Identify the necessary equipment for receiving and storage of food and supplies. 1980.12.3

1980.13 Examine various inventory systems (e.g., FIFO). 1980.13

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1 1980.13.1 Outline the methods used to track and manage inventory. 1980.13.1

2 1980.13.2 Explain the significance of inventory value concerning the control of costs. 1980.13.2

14 1980.14 Discuss ethical issues as they relate to purchasing. 1980.14

1 1980.14.1 Describe ethics and explain the significance within the restaurant and foodservice industry. 1980.14.1

2 1980.14.2 Explain the elements that play a role in the purchasing process. 1980.14.2

3 1980.14.3 Explain the process of determining what items to order and when to place those orders. 1980.14.3

4 1980.14.4 Describe the subsequent steps and processes that occur after goods are purchased. 1980.14.4

15 1980.15 Order food requisitions from appropriate/reliable sources. 1980.15

1 1980.15.1 Identify characteristics of an authorized food source. 1980.15.1

2 1980.15.2 Describe local sourcing. 1980.15.2

Nutrition

16 1980.16 Discuss various alternatives to increase the wholesomeness of baked goods. 1980.16

1 1980.16.1 Explain why nutrition is important to the foodservice industry. 1980.16.1

2 1980.16.2 Outline the six basic types of nutrients found in food. 1980.16.2

3 1980.16.3 Describe food additives and their functions. 1980.16.3

4 1980.16.4 Describe recent developments in the production of food and how it may affect nutrition. 1980.16.4

17 1980.17 Interpret food labels in terms of the portion size, ingredients, and nutritional value. 1980.17

1 1980.17.1 Interpret information on a food label. 1980.17.1

2 1980.17.2 Explain how portion control affects food cost. 1980.17.2

18 1980.18 Discuss ways of preventing food allergies (e.g., gluten). 1980.18

1 1980.18.1 List the most common allergens. 1980.18.1

2 1980.18.2 Outline methods for preventing allergic reactions. Human Relations and Career Skills 1980.18.2

19 1980.19 Demonstrate effective communication and interpersonal skills. 1980.19

1 1980.19.1 Demonstrate effective communication skills. 1980.19.1

2 1980.19.2 Outline and explain interpersonal communication in the workplace. 1980.19.2

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1980.20 Identify career opportunities in the baking industry. 1980.20

1. 1980.20.1 List the major positions in a bakery. 1980.20.1
2. 1980.20.2 Explain the process for an effective job search. 1980.20.2
3. 1980.20.3 List the steps to a successful job interview. 1980.20.3
4. 1980.20.4 List the steps to choosing a college or trade school that aligns with individual objectives. 1980.20.4
5. 1980.20.5 Outline methods for discovering and applying for scholarships. 1980.20.5
6. 1980.20.6 List the essential skills required for professionals in the baking industry. 1980.20.6

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21 **1980.21 Identify professional organizations and explain their purposes and benefits to the industry.** 1980.21

1. 1980.21.1 Research and compile a list of professional organizations relevant to the baking industry. 1980.21.1
2. 1980.21.2 Explore the benefits offered by these organizations, such as networking opportunities, industry insights, and educational resources. 1980.21.2
3. 1980.21.3 Assess the eligibility criteria and membership requirements for each professional organization and compare costs associated with membership. 1980.21.3