



Baking & Pastry Arts
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Retail Commercial Baking

12.0501

COURSE DESCRIPTION:

This course is a study of the fundamentals of baking including, dough, quick breads, pies, cakes, cookies, tarts and basic items made in a bakery. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the use of proper flours. Students will learn to identify ingredients and how they are used in the Commercial Baking world. Students will also learn weights and measures in regards to commercial baking and large batch production.

Safety and sanitation in the Commercial Bake shop and large equipment operations are also taught to students. Students will participate in the production of a wide variety of baked goods while using a variety of mixing methods and also learning to blend ingredients to compliment different flavors. Cake decoration skills are also taught beginning with simple layered birthday cakes and sheet cakes, then advancing to multi-layered wedding cakes. Students also learn the advantages and disadvantages of different production options such and the use of prepared bakery mixes and frozen pre-formed products.

Commercial baking students are also members of the nationally recognized Skills USA and compete at local, district and state level, but need to qualify to advance to the next level. They also take nationally recognized Student Occupational Competency Achievement Test "NOCTI" where the student's mastery of the occupational skills is measured at the end of the three years. Students who are successful may qualify for the Pennsylvania Skills Certificate, thus indicating high performance and job readiness in multiple areas.

Average pay: According to Payscale.com

The average salary for SOC code-

35-1011.00 Chefs and Head Cooks -\$57,630.00

SOC code-51-3011.00 Bakers -\$27,110.00

SOC code-35 -2021.00 General Food Preparation Worker- #23,100.00

Two-Year Degree: Associate in Occupational Studies / Culinary Arts

In demand careers: Executive Pastry Chef, Pastry Cook, Bakers Bakers Helper

Reference Material:

On Baking Second Edition -Sarah R. Labensky, Pricilla Martel, Eddy Van Damme

On Baking Workbook--Sarah R. Labensky, Pricilla Martel, Eddy Van Damme

So You Want To Be A Chef? 2nd edition Lisa M Brefere, CEC,AAC, Karen Drummond

Understanding Baking- 2nd edition Joseph Amendola/Donald Lundberg

Understanding Baking- 3rd edition Joseph Amendola/Nicole Rees

How Baking Works- Paula Figoni

Leadership Lessons From A Chef- Charles M. Carroll

Baking Magazines /Saveur/Bon Appetit/Edible/Southern Living/Gourmet/Menu

Classroom Tools:

Pastry Bags

Couplers/Standard decorating tips

Offset Spatulas

Scissors

Bench scrapers

Wooden Spoons

Metal Mixing Bowls

Flower nails

Turntables

Bakers Scales

Stainless steels pots/Saucepans

Palette knives

Wire Whips

Serrated knives/Chef Knives/ Paring knife

Rolling Pins

Cake Comb

Proof Box

Sifters

Course Syllabus Level 1

First Semester (First Marking Period) 10 Day Rotation

Day 1- Careers slides, class discussion, handouts, group activity

Day 2- Careers Group Poster activity or Career Slides

Day 3 - Safety and Sanitation/ Hand washing

Day 4- Weights and measures/Reading and understanding a Baking Formula /Recipe/

Day's 5-9 Baking Methods/Creaming method/ Bread Dough/ Quick Bread/ Biscuit method/
Rubbing in Method

Day 10- Free bake and final thoughts and review the past ten days

Duty and Tasks Covered:

Career Exploration:

Identify career opportunities and personal traits for jobs in the baking industry.

Safety and Sanitation

Use proper hygiene habits and wear industry standard apparel

Baking Preparation

Read and follow a standard recipe formula

Baking Fundamentals

Prepare Yeast products

Prepare quick breads - Quick Method

Prepare pie dough- Rubbing in Method

Prepare cookies -Creaming Method

Career Exploration Outcomes: Students can make an informed decision about The Hospitality Industry and Retail and Commercial Baking class and as a possible career choice.

Assessment and Assignments

Current PDP Assignment Title

SK-4 Describe Workplace Components - All rotations

SK-7 Identify Personal Qualities that are Desirable for the workplace

First Semester (Second Marking Period)

Chapter 1 Professionalism ON Baking textbook

Chapter 2 Tools and Equipment

Chapter 3 Principles Of Baking

Serve safe Safety and Sanitation

Duty and Task covered

SANITATION AND SAFETY 200-216

Identify microorganisms which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth, symptoms and prevention.

Describe cross-contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.

Demonstrate proper hygiene, health habits, and industry standard apparel.

Outline the requirements for proper receiving and storage of raw and prepared foods, reasons for, and signs of food spoilage and contamination (i.e. FIFO).

Explain the difference between cleaning, sanitizing, and the proper use of chemicals.

Describe the proper storage and use of cleaners and sanitizers and develop a cleaning schedule.

Identify methods of waste disposal, recycling, and sustainability.

Describe appropriate measures for the control of insects, rodents and pests.

Recognize sanitary, safety design, and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.).

Explain Safety Data Sheets (SDS) and the requirements for handling hazardous materials.

Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards.

Identify the critical control points and the Temperature Danger Zone during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system).

List common causes of typical accidents and injuries in the foodservice industry and outline a safety management program and emergency policies.

Identify appropriate types, uses, and location of fire extinguishers in the foodservice area.

Describe the role of regulatory agencies governing sanitation and food safety.

Demonstrate the knowledge of industry sanitation through certification (i.e. Serv Safe).

Projects: Pie sales for Thanksgiving and Cookies sales for Christmas

Cookies of the world project

Duty and Tasks Covered:

Duty and Task Covered 100-107

INTRODUCTION TO THE HOSPITALITY AND BAKING INDUSTRY

Define hospitality and the importance of quality customer service within the baking and pastry industry.

Discuss the growth and development of the baking and pastry industry.

Describe various cuisines and their relationship to history and cultural development.

Outline the structure and functional areas in various organizations. (retail/ wholesale/baking and distribution).

Identify career opportunities and the personal traits for a variety of jobs in the baking industry.

Identify professional organizations and industry trade periodicals and explain their purposes and benefits to the industry.

Describe industry trends and anticipate the future of the industry.

Second Semester (Third Marking Period)

Chapter 4 Bakeshop Ingredients

Chapter 5 Mis en Place

Chapter 17 Fruit

Baking 1: Miscellaneous projects will be provided by instructor

Duty and Tasks Covered

Describe and utilize various baking mixing methods and make-up techniques.

Prepare and fill a pastry bag and utilize a variety of tips to demonstrate proper use (i.e. cake decorating and pastry products).

Identify and demonstrate proper and safe use of food processing, cooking and baking equipment.

Read and follow a standard recipe/formula.

Identify a variety of cooking methods (i.e. baking, frying, deep frying, boiling, blanching, poaching and steaming).

Identify and use herbs, spices and flavor extracts.

Demonstrate food presentation techniques.

Write written food requisitions for production requirements.

Second Semester (Fourth Marking Period)

Chapter 6 Quick Breads

Chapter 7 Yeast Breads

Duty and Task covered:400-404

Define baking terms.

Identify ingredients used in baking, describe their properties, and list the functions of various ingredients (including but not limited to: flours, sugars, fats, egg products and dairy).

Demonstrate knife skills and classic cuts while practicing safety techniques.

Identify equipment and hand tools used in baking and discuss proper use and care.

Describe and utilize various baking mixing methods and make-up techniques.

Demonstrate proper scaling and measurement techniques used in baking. 501-505

Identify and prepare various yeast products (i.e. hard and soft breads and rolls).

Identify and prepare various enriched yeast dough products including laminated dough and sweet dough.

Identify and prepare various quick-breads.

Identify and prepare various pies and tarts.

Projects:

Cupcake day, Student is to create a cupcake , marrying two or more flavors, come up with a recipe, make, bake and decorate off 4 doz cupcakes to be sold on Cupcake day at BAVTS ,student must also make a sign for the cupcake

Gingerbread House competitions

Duty and Tasks Covered:600-604

PURCHASING, RECEIVING, INVENTORY AND STORAGE

List factors that affect food prices and quality, which may include market fluctuation and product cost.

Describe purchasing methods (i.e. bids, purchase orders, phone, sales quotes, online, etc.).

Identify regulations for inspecting and grading of bakery ingredients (i.e. flour, sugar, eggs, dairy products and fruits).

Identify various inventory systems including perpetual and physical inventories and requisition systems for controlling costs (i.e. computerized systems).

Retail Commercial Baking
Course Syllabus Level 2:

First Semester (First Marking Period)

Baking Level 2

Safety and Sanitation review

Duty and Tasks Covered: 200-216

Identify microorganisms which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth, symptoms and prevention.

Describe cross-contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.

Demonstrate proper hygiene, health habits, and industry standard apparel.

Outline the requirements for proper receiving and storage of raw and prepared foods, reasons for, and signs of food spoilage and contamination (i.e. FIFO).

Explain the difference between cleaning, sanitizing, and the proper use of chemicals.

Describe the proper storage and use of cleaners and sanitizers and develop a cleaning schedule.

Identify methods of waste disposal, recycling, and sustainability.

Describe appropriate measures for the control of insects, rodents and pests.

Recognize sanitary, safety design, and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.).

Explain Safety Data Sheets (SDS) and the requirements for handling hazardous materials.

Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards.

Identify the critical control points and the Temperature Danger Zone during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system).

List common causes of typical accidents and injuries in the foodservice industry and outline a safety management program and emergency policies.

Identify appropriate types, uses, and location of fire extinguishers in the foodservice area.

Describe the role of regulatory agencies governing sanitation and food safety.

Demonstrate the knowledge of industry sanitation through certification (i.e. Serv Safe).

Chapter 8 Enriched Yeast Dough

Chapter 9 Cookies and Brownies

Chapter 10 Pies and Tarts

Duty and Tasks Covered:

501 Demonstrate proper scaling and measurement techniques used in baking.

502 Identify and prepare various yeast products (i.e. hard and soft breads and rolls).

- 503 Identify and prepare various enriched yeast dough products including laminated dough and sweet dough.
- 504 Identify and prepare various quick-breads.
- 505 Identify and prepare various pies and tarts.
- 506 Identify and prepare various cookies.
- 507 Identify and prepare various creams, mousses, custards and related sauces.
- 508 Identify and prepare various cakes.

- Projects: Gingerbread House competition,
- Chocolate Competition at Restaurant School,
- Cupcake Wars “What's good about manufacturing”
Students will make from scratch an enriched yeast dough
- Cookies of the world
- Create a Pie or tart of choice
- Pie sale and Cookie sale

Second Semester (Third Marking Period)

Chapter 11 Pastry Doughs
Chapter 12 Laminated Doughs
Chapter 13 Syrups Icings and Sauces

Duty and Tasks Covered: 510-519

Perform various cake decorating techniques.

Identify and practice cake decorating techniques including: royal icing, rolled fondant, gum paste, air brush designs and discuss edible images.

Discuss the applicability of convenience, value added, further processed or par-baked food items.

Prepare various fillings and toppings for pastries and baked goods.

Prepare pastry element products from pate choux, phyllo, puff pastry and crepes.

Identify and prepare French, Italian and Swiss meringues.

Identify and prepare doughnuts.

Identify and prepare various frozen desserts.

Identify and prepare a variety of breakfast items/sandwiches.

Label and store finished bakery products appropriately to prevent or reduce spoilage and staling.

Second Semester (Fourth Marking Period)

Projects: Cupcake day

Students create and decorate a cupcake for sale on Cup Cake day

Duty and Tasks Covered :900-905

900 HUMAN RELATIONS SKILLS

901 Practice working as a member of a diverse team as it relates to the baking industry.

902 Identify the benefits of a positive work environment by motivating employees, reducing stress and resolving conflict.

903 Demonstrate the use of information technology communications when dealing with customers (i.e. emails, internet searches, e-letters, social networking, etc.).

904 Identify the baker's role in decision making, problem solving, and delegation of duties.

905 Identify current federal and state employment laws (i.e. Equal Opportunity, Harassment, Affirmative Action, Wage and Hour, etc.).

Level 2 Outcome: Completed Commercial Baking project, small business and portfolio review

Course Syllabus Level 3

Safety and Sanitation review

Duty and Tasks Covered:200-216

Identify microorganisms which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth, symptoms and prevention.

Describe cross-contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.

Demonstrate proper hygiene, health habits, and industry standard apparel.

Outline the requirements for proper receiving and storage of raw and prepared foods, reasons for, and signs of food spoilage and contamination (i.e. FIFO).

Explain the difference between cleaning, sanitizing, and the proper use of chemicals.

Describe the proper storage and use of cleaners and sanitizers and develop a cleaning schedule.

Identify methods of waste disposal, recycling, and sustainability.

Describe appropriate measures for the control of insects, rodents and pests.

Recognize sanitary, safety design, and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.).

Explain Safety Data Sheets (SDS) and the requirements for handling hazardous materials.

Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards.

Identify the critical control points and the Temperature Danger Zone during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system).

List common causes of typical accidents and injuries in the foodservice industry and outline a safety management program and emergency policies.

Identify appropriate types, uses, and location of fire extinguishers in the foodservice area.

Describe the role of regulatory agencies governing sanitation and food safety.

Demonstrate the knowledge of industry sanitation through certification (i.e. Serv Safe).

First Semester (First Marking Period)

NOCTI PREP All seniors

Pie Dough

A Fruit Filled Pie with a crumb Topping

Pate A Choux Eclairs and Cream Puffs

Decorate a birthday Cake, with writing and a spray of Roses

Double knotted Dinner Rolls and a 1lb Braided Loaf

Safety and Sanitation/Servsafe Certifications

Chapter 14 Cakes and Tortes

Chapter 15 Custards and Creams

Duties and tasks 508-515

Identify and prepare various cakes.

Identify and prepare various icings and glazes.

Perform various cake decorating techniques.

Identify and practice cake decorating techniques including: royal icing, rolled fondant, gum paste, air brush designs and discuss edible images.

Discuss the applicability of convenience, value added, further processed or par-baked food items.

Prepare various fillings and toppings for pastries and baked goods.

Prepare pastry element products from pate choux, phyllo, puff pastry and crepes.

Identify and prepare French, Italian and Swiss meringues.

Projects: Catering orders /Special projects

First Semester (Second Marking Period)
NOCTI Prep
Cahoots
Math Prep every Thursday
Chapter 16 Frozen Dessert
Chapter 18 Healthy and Special Needs Baking

Projects: Special events/Catering Bridges Banquet, Coop breakfast, Bethlehem Area SD Fundraiser 1200 plated desserts, Mayor's Tree lighting Ceremony

Duty and Tasks Covered

- 706 Interpret food labels in terms of the portion size, ingredients, nutritional value, and nutritional claims.
- 707 Describe the six classes of nutrients (carbohydrates, fats/lipids, protein, vitamins, minerals and water).
- 708 Discuss the functions, sources, and effects of the six classes of nutrients on a healthy lifestyle.
- 709 Discuss various diets and health concerns related to: alternative dieting, vegetarianism, poor nutrition and food allergies.
- 710 RESERVED
- 711 Apply principles of nutrition and nutrient preservation while preparing bakery goods and menu items.
- 712 RESERVED

713 RESERVED

714 RESERVED

715 RESERVED

716 Describe the impact of nutrition during different life stages (i.e. pregnancy, infant and early childhood, adulthood, senior citizens, etc.).

Second Semester (Third Marking Period) 508-511

Chapter 19th Petits Fours

Chapter 20 Restaurant or Plated desserts

Chapter 21 Chocolate and Decorative work

Duty and Task

Identify and prepare various cakes.

Identify and prepare various icings and glazes.

Perform various cake decorating techniques.

Identify and practice cake decorating techniques including: royal icing, rolled fondant, gum paste, air brush designs and discuss edible images.

Prepare various fillings and toppings for pastries and baked goods.

Prepare pastry element products from pate choux, phyllo, puff pastry and crepes.

Second Semester (Fourth Marking Period)

Projects: Wedding cake
Co-Op Breakfast, Bridges Banquet

This project will be a culmination of all the students skills learned through out the three years in the bakeshop

Supplemental Learning Activities

Students who participate in this program will also have opportunities to participate in the following programs and school-sponsored activities:

SkillsUSA: Two groups of two students each participate in the Web Design Competition at the SkillsUSA Regional Competition.

NTHS: Level II and Level III students who have received an “A” in their career and technical program as well as a “B” average at their sending school are eligible to become a member of the BAVTS Chapter of the National Technical Honor Society.

Cooperative Education: Students who have attended six quarters in their career and technical programs are eligible to participate in a paid work experience during the PM session of BAVTS. Positions must be available and the students must be recommended by the CTE teacher to be eligible.

Job Shadowing: Students are eligible to visit business and industry partners for one or more days to view the day-to-day operations of this career area.

Mayors Tree Lighting Ceremony: - Bethlehem Library

Internships: Students who have completed six or more quarters of their CTE program are eligible to work for a business and industry partners with the recommendation of the instructor and the availability of assignment.

Field Trips: Students in this program will on occasion attend field trips that expose them to educational experiences within the career field.

College Credit: Retail Commercial Baking students are eligible for advanced credit through a Statewide Articulation Agreement developed by the Pennsylvania Department of Education.

What's good about manufacturing :-

Wilton Baking and Supplies

www.wilton.com

Baking 911
www.baking911.com

Baking911 Podcasts
<http://www.podcastgo.com/Genre.aspx?nid=ca6894c7-3f98-4783-8a83-32c3bd54f59>

www.kingarthurflour.com