

Advanced Baking and Pastry
Academic Standards
Course Code: 5724

Do you enjoy creating, decorating, and baking pastry products? Advanced Baking and Pastry prepares students for careers in a fast paced, dynamic environment that emphasizes quality and customer service. Students will practice industry safety and sanitation when creating a wide variety of baked goods – desserts and pastries, cakes and tortes, sauces, creams, and custards, artisan breads and sourdough starts and display irresistible, mouthwatering delicacies using careers whether they choose to be self-employed or an employee. Student leadership and entrepreneurial skills, and technical skills attainment are demonstrated through active engagement in Career and Technical Student Organizations (CTSOs) – Family, Career and Community Leaders of America (FCCLA) and Skills USA.

Credit: 2 Carnegie Units (240 hours)

Recommended Grades: 11 or 12

Class Size: 20

Prerequisite: Baking and Pastry (5723)

National Certification(s): Retail Commercial Baking NOCTI-ACF
ServSafe Management

Textbook Information Comprehensive Listing of State Adopted Instructional Materials for Middle and High Schools (2020-21)

Employment Opportunities:

Secondary Education Baker, Bakery Clerk, Cake Decorator, Caterer, Dough Mixer, Machine Operator, Scaler, Artisan Bread Baker, Pastry Sous Chef, Entrepreneur

Postsecondary Education Bakery Manager, Chocolatier, Shop Owner, Assistant Pastry Chef, Shop Owner, Commercial Baking Chef

Postgraduate Education Baking and Pastry Instructor, Head Pastry Chef, Food Critic

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Standards Development Committee

Secondary Representatives

Armin Gronert - Summerville High School

Kia Smith - Sumter Career Technology Center

Marilyn Ross - Richland 2 Institute of Innovation

Postsecondary Representative

Robert Hansen - Bob Jones University

Community Representatives

Billie Chegin - FCS Professional

Anna Turner - Retired Bob Jones University Instructor

South Carolina Department of Education Representatives

Dana Depew - Office of Career and Technical Education

Dr. Eleanor Glover Gladney - Office of Career and Technical Education

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21ST CENTURY WORKPLACE READINESS SKILLS

Personal Qualities and Abilities

1. **Creativity and Innovation:** Employs originality, inventiveness, and resourcefulness in the workplace
2. **Critical Thinking and Problem-Solving:** Uses sound reasoning to analyze problems, evaluate potential solutions, and implement effective courses of action
3. **Initiative and Self-Direction:** Independently looks for ways to improve the workplace and accomplish tasks
4. **Integrity:** Complies with laws, procedures, and workplace policies; demonstrates honesty, fairness, and respect
5. **Work Ethic:** Consistently works to the best of one's ability and is diligent, dependable, and accountable for one's actions

Interpersonal Skills

6. **Conflict Resolution:** Negotiates diplomatic solutions to interpersonal and workplace issues
7. **Listening and Speaking:** Listens attentively and asks questions to clarify meaning; articulates ideas clearly in a manner appropriate for the setting and audience
8. **Respect for Diversity:** Values individual differences and works collaboratively with people of diverse backgrounds, viewpoints, and experiences
9. **Customer Service Orientation:** Anticipates and addresses the needs of customers and coworkers, providing thoughtful, courteous, and knowledgeable service
10. **Teamwork:** Shares responsibility for collaborative work and respects the thoughts, opinions, and contributions of other team members

Professional Competencies

11. **Big Picture Thinking:** Understands one's role in fulfilling the mission of the workplace and considers the social, economic, and environmental impacts of one's actions
12. **Career and Life Management:** Plans, implements, and manages personal and professional development goals related to education, career, finances, and health
13. **Continuous Learning and Adaptability:** Accepts constructive feedback well and is open to new ideas and ways of doing things; continuously develops professional skills and knowledge to adjust to changing job requirements
14. **Efficiency and Productivity:** Plans, prioritizes, and adapts work goals to manage time and resources effectively

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Professional Competencies (cont.)

- 15. Information Literacy:** Locates information efficiently, evaluates the credibility and relevance of sources and facts, and uses information effectively to accomplish work-related tasks
- 16. Information Security:** Understands basic Internet and email safety and follows workplace protocols to maintain the security of information, computers, networks, and facilities
- 17. Information Technology:** Maintains a working knowledge of devices, resources, hardware, software, systems, services, applications, and IT conventions
- 18. Job-Specific Tools and Technologies:** Knows how to select and safely use industry-specific technologies, tools, and machines to complete job tasks effectively
- 19. Mathematics:** Applies mathematical skills to complete tasks as necessary
- 20. Professionalism:** Meets organizational expectations regarding work schedule, behavior, appearance, and communication
- 21. Reading and Writing:** Reads and interprets workplace documents and writes effectively
- 22. Workplace Safety:** Maintains a safe work environment by adhering to safety guidelines and identifying risks to self and others

Workplace Readiness Skills for the Commonwealth was developed by the Virginia Department of Education's Office of Career, Technical, and Adult Education, in cooperation with the University of Virginia's Weldon Cooper Center for Public Service, the Career and Technical Education Consortium of States and Virginia's CTE Resource Center.

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A. Safety and Sanitation

A1. Exhibit safety and sanitation procedures in all laboratory practices.

1. Demonstrate proper personal hygiene as a method for minimizing the risk of foodborne illnesses.
2. Explain food and lab safety procedures for different audiences.

B. Desserts and Pastry

B1. Produce a variety of desserts and pastries.

1. Demonstrate bakery goods and desserts preparation skills (doughs, batters, and pastries).
2. Perform various mixing methods.
3. Demonstrate a variety of baking techniques.
4. Develop and modify baked goods for various nutritional and special diets.
5. Demonstrate dessert assembly presentation.

C. Chocolate Tempering

C1. Demonstrate various chocolate tempering methods.

1. Compare methods of chocolate tempering.
2. Demonstrate different chocolate tempering techniques.
3. Explain what happens to cocoa butter when properly tempered.
4. Demonstrate the usage of tempered chocolate.

D. Named Cakes and Tortes

D1. Prepare a variety of cakes and tortes.

1. Demonstrate the proper techniques for leveling and cutting cakes in layers to prepare or filling.
2. Create a variety of tortes using proper baking and assembly techniques.
3. Prepare a variety of specialty cakes using proper baking and assembly techniques.

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E. Sauces, Creams, and Custards

- E1. Prepare a variety of sauces, creams, and custards.**
1. Explain the function of eggs in custards and creams.
 2. Create a variety of dessert sauces.
 3. Produce a variety of creams.
 4. Demonstrate a variety of custards.

F. Piping Techniques

- F1. Demonstrate a variety of piping techniques.**
1. Categorize pastry tips by function.
 2. Create icing borders around a cake.
 3. Design icing flowers, roses, rosebuds, and leaves.
 4. Pipe in script and print.

G. Advanced Cake Decorating

- G1. Demonstrate advanced cake decorating skills.**
1. Differentiate decorating tools and techniques.
 2. Decorate a filled and iced cake.
 3. Compare the usage of various types of icing.
 4. Decorate covered and wrapped cakes.

H. Artisan Bread and Sourdough Starter

- H1. Analyze techniques applied when working with a variety of yeast doughs.**
1. Convert the yield of formulas.
 2. Exhibit competency in the processes of baking yeasted breads.
 3. Produce a sourdough starter.
 4. Demonstrate Artisan Breads using a preferment.

I. Professionalism and Career Skills

- I1. Exhibit professionalism and career skills.**
1. Develop a career plan that reflects interests, pathways, and educational options with documentation needed to showcase abilities.
 2. Assess career ladders, professional organizations, and entrepreneurship opportunities.
 3. Demonstrate effective communication and interpersonal skills.
 4. Apply concepts of importance in customer service and management.