BAKING AND PASTRY
STUDENT PROFILE

Course Code: 5723

Baking and Pastry Progress Report

Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.

E – Exceeds Performance Requirements (85-100): Work that is above the criteria of the standard.
M – Meets Performance Requirements (77-84): Work that meets the criteria of the standard.
B – Below Performance Requirements (76 and below): Work that fails to meet the criteria of the standard.

B. SAFETY AND SANITATION	**E**	**M**	**B**
B1. Demonstrate sanitary and safety procedures.			

1. Exhibit personal hygiene and grooming practices. 2. Follow guidelines for food safety in the bakeshop. 3. Evaluate equipment safety and sanitation procedures.	**Comments:**

C. MANAGEMENT AND PROFESSIONALISM	**E**	**M**	**B**
C1. Analyze responsibilities associated with shop management and ownership.			

1. Demonstrate professional conduct as related to employers, clients, and coworkers. 2. Explore baking and pastry career opportunities. 3. Analyze and describe marketing and business fundamentals. 4. Perform accounting and mathematical duties.	**Comments:**

D. FORMULAS AND TECHNIQUES	**E**	**M**	**B**
D1. Analyze techniques applied when working with bakeshop formulas.			

1. Organize and plan work assignments. 2. Demonstrate preparation methods (mise en place). 3. Explain the purpose, cause, and effect of ingredients in a recipe. 4. Describe the name and function of bakeshop tools and equipment. 5. Demonstrate knife skills. 6. Demonstrate weighing and measuring techniques. 7. Demonstrate various mixing methods. 8. Calculate recipe conversions in standard as well as metric systems.	**Comments:**

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E. BASIC BAKING PRINCIPLES	**E**	**M**	**B**
E1. Describe basic baking principles.			
1. Analyze factors that control the development of gluten in baked products. 2. Explain the baking times and temperature relationship to methods, products, ingredients, and environment. 3. Explain procedures that will impede the staling process of baked items. 4. Evaluate the finished product. 5. Develop sensory terminology vocabulary.	**Comments:**		

F. SPECIAL DIETARY BAKING	**E**	**M**	**B**
F1. Analyze methods of producing bakeshop products to meet special dietary needs.			
1. Explain special dietary concerns and methods of addressing those needs. 2. Describe nutritional value of foods based on portion size and ingredients. 3. Develop methods of modifying bakeshop formulas to meet special dietary needs.	**Comments:**		

G. BREADS	**E**	**M**	**B**
G1. Demonstrate basic baking techniques for different types of breads.			
1. Explain techniques for quick bread dough preparation. 2. Describe methods and processes for yeast and laminate dough types.	**Comments:**		

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H. DESSERTS AND PASTRIES	**E**	**M**	**B**
H1. Prepare a variety of desserts and pastries.			
1. Compare a variety of cookie and brownie dough and batters. 2. Differentiate pie and tart dough and fillings. 3. Describe methods and processes for a variety of pastry dough. 4. Compare techniques when preparing a variety of cakes. 5. Compare and contrast steps to prepare frosting, icing and glaze. 6. Describe the different methods to prepare custards, creams, sauces and related items. 7. Describe methods used to prepare ice cream and frozen desserts. 8. Explain the cooking times and temperature relationship to methods, products, ingredients, and environment.	**Comments:**		

I. ADVANCED TECHNIQUES	**E**	**M**	**B**
I1. Demonstrate advanced preparation technique skills.			
1. Prepare a variety of specialty cakes and fillings. 2. Prepare an assortment of specialty products and confections. 3. Demonstrate piping techniques. 4. Demonstrate basic plate presentation techniques. 5. Explain contemporary flavor pairing concepts.	**Comments:**		