

# BAKING AND PASTRY STUDENT PROFILE

Course Code: 5723

## Baking and Pastry Progress Report

<p><b>Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.</b></p> <p><b>E – Exceeds Performance Requirements (85-100):</b> Work that is above the criteria of the standard.  <b>M – Meets Performance Requirements (77-84):</b> Work that meets the criteria of the standard.  <b>B – Below Performance Requirements (76 and below):</b> Work that fails to meet the criteria of the standard.</p>			
<b>B. SAFETY AND SANITATION</b>	<b>E</b>	<b>M</b>	<b>B</b>
<b>B1. Demonstrate sanitary and safety procedures.</b>			
<ol style="list-style-type: none"> <li>1. Exhibit personal hygiene and grooming practices.</li> <li>2. Follow guidelines for food safety in the bakeshop.</li> <li>3. Evaluate equipment safety and sanitation procedures.</li> </ol>	<p><b>Comments:</b></p>		
<b>C. MANAGEMENT AND PROFESSIONALISM</b>	<b>E</b>	<b>M</b>	<b>B</b>
<b>C1. Analyze responsibilities associated with shop management and ownership.</b>			
<ol style="list-style-type: none"> <li>1. Demonstrate professional conduct as related to employers, clients, and coworkers.</li> <li>2. Explore baking and pastry career opportunities.</li> <li>3. Analyze and describe marketing and business fundamentals.</li> <li>4. Perform accounting and mathematical duties.</li> </ol>	<p><b>Comments:</b></p>		
<b>D. FORMULAS AND TECHNIQUES</b>	<b>E</b>	<b>M</b>	<b>B</b>
<b>D1. Analyze techniques applied when working with bakeshop formulas.</b>			
<ol style="list-style-type: none"> <li>1. Organize and plan work assignments.</li> <li>2. Demonstrate preparation methods (mise en place).</li> <li>3. Explain the purpose, cause, and effect of ingredients in a recipe.</li> <li>4. Describe the name and function of bakeshop tools and equipment.</li> <li>5. Demonstrate knife skills.</li> <li>6. Demonstrate weighing and measuring techniques.</li> <li>7. Demonstrate various mixing methods.</li> <li>8. Calculate recipe conversions in standard as well as metric systems.</li> </ol>	<p><b>Comments:</b></p>		

# BAKING AND PASTRY STUDENT PROFILE

Course Code: 5723

<b>E. BASIC BAKING PRINCIPLES</b>	<b>E</b>	<b>M</b>	<b>B</b>
<b>E1. Describe basic baking principles.</b>			
<ol style="list-style-type: none"> <li>1. Analyze factors that control the development of gluten in baked products.</li> <li>2. Explain the baking times and temperature relationship to methods, products, ingredients, and environment.</li> <li>3. Explain procedures that will impede the staling process of baked items.</li> <li>4. Evaluate the finished product.</li> <li>5. Develop sensory terminology vocabulary.</li> </ol>	<b>Comments:</b>          		
<b>F. SPECIAL DIETARY BAKING</b>	<b>E</b>	<b>M</b>	<b>B</b>
<b>F1. Analyze methods of producing bakeshop products to meet special dietary needs.</b>			
<ol style="list-style-type: none"> <li>1. Explain special dietary concerns and methods of addressing those needs.</li> <li>2. Describe nutritional value of foods based on portion size and ingredients.</li> <li>3. Develop methods of modifying bakeshop formulas to meet special dietary needs.</li> </ol>	<b>Comments:</b>          		
<b>G. BREADS</b>	<b>E</b>	<b>M</b>	<b>B</b>
<b>G1. Demonstrate basic baking techniques for different types of breads.</b>			
<ol style="list-style-type: none"> <li>1. Explain techniques for quick bread dough preparation.</li> <li>2. Describe methods and processes for yeast and laminate dough types.</li> </ol>	<b>Comments:</b>          		

**Course Code: 5723**

Page 3  
July 2013  
Hospitality and Tourism Cluster  
South Carolina Human Services/Family and Consumer Sciences