

Baking and Pastry II (2024): Grades 11-12

Demonstrate employability skills required by business and industry. **HOSP-BPII-1**

- 1 Communicate effectively through writing, speaking, listening, reading, and interpersonal abilities. **1.1**
- 2 Demonstrate creativity by asking challenging questions and applying innovative procedures and methods. **1.2**
- 3 Exhibit critical thinking and problem solving skills to locate, analyze and apply information in career planning and employment situations. **1.3**
- 4 Model work readiness traits required for success in the workplace including integrity, honesty, accountability, punctuality, time management, and respect for diversity **1.4**
- 5 Apply the appropriate skill sets to be productive in a changing, technological, diverse workplace to be able to work independently and apply teamwork skills. **1.5**
- 6 Present a professional image through appearance, behavior and language. **1.6**

Demonstrate mastery of the principles of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate. **HOSP-BPII-2**

- 1 Demonstrate proper receiving and storage of both raw and prepared foods, including identification of appropriate storage temperatures for perishable and semi-perishable foods. **2.1**
- 2 Demonstrate food handling, preparation and storage techniques that prevent cross contamination between raw and ready-to-eat foods and between animal or fish, including sources of other potentially hazardous food products. **2.2**
- 3 Identify the factors that affect the growth of food-borne pathogens (FAT TOM) and explain how time and temperature guidelines can reduce growth of microorganisms. **2.3**
- 4 Examine current types and proper uses of cleaning materials and sanitizers and demonstrate procedures for cleaning and sanitizing utensils, equipment, and facilities. **2.4**
- 5 Demonstrate waste disposal and recycling methods and describe appropriate measures for insect, rodent, and pest control. **2.5**

6 Demonstrate maintenance of necessary records to document time and temperature control, employee health, equipment maintenance, and other food preparation and storage. 2.6

7 Complete the ServSafe Managers certification. 2.7

Analyze basic business operations and menu development for a bake shop. HOSP-BPII-3

1 Create a detailed business plan for a baking-related business. 3.1

2 Analyze various bakery menus. 3.2

3 Demonstrate industry-standard costing for wholesale and retail spaces. 3.3

4 Identify general requirements for a bakery-related business (examples: employee availability, insurance, state and local licenses, and health department requirements). 3.4

Examine and demonstrate proper techniques related to the production of pastries and advanced breads. HOSP-BPII-4

1 Demonstrate production of show pastries. 4.1

2 Demonstrating production of laminated dough, puff pastry, and derivative products. 4.2

3 Identify various pre-ferments and fermentation processes in yeast dough production. 4.3

4 Identify various yeast dough production stages in sponge, poolish, biga, and levain. 4.4

5 Demonstrate various lean, enriched, and sourdough breads (ex: baguettes, cinnamon rolls, challah, babka, etc.). 4.5

6 Demonstrate and produce sweet and artisan breads. 4.6

7 Experiment with various globally available grains, seeds, meals, or flours. 4.7

Examine and demonstrate proper techniques related to the production of advanced cakes, pies, and individual desserts. HOSP-BPII-5

1 Demonstrate production of decorated cakes. 5.1

2 Demonstrate production of custard, cream, meringue, tart, galette, chiffon, and fruit pies. 5.2

3 Demonstrate structural plan for tiered cakes and custom cakes. 5.3

4 Demonstrate various advanced techniques for decorating cakes, pies, and individual desserts. 5.4

5 Identify and demonstrate various types of petit fours and petite pastries. 5.5

Examine and demonstrate proper techniques related to

1 Identify various frozen desserts (example: ice cream, custard, soft serve, frozen yogurt, gelato, sorbet, sherbet, and Italian ice). 6.1

the production of frozen desserts. HOSP-BPII-6

2 Demonstrate commercial production of ice cream and sorbet. 6.2

3 Demonstrate industry-trending plating techniques for various types of frozen desserts. 6.3

4 Research the different flavor profiles associated with non-dairy products when making frozen desserts, 6.4

Examine and demonstrate proper techniques related to the use of chocolate, sugar work, and confections. HOSP-BPII-7

1 Demonstrate the proper procedure for melting chocolate for use in recipes. 7.1

2 Demonstrate proper procedure for tempering chocolate and making decorative garnishes and candies. 7.2

3 Identify and demonstrate the basics of working with sugar and alternative sugar products. 7.3

4 Produce various caramel, nougat, cream, and hard candies. 7.4

5 Explain the steps involved in creating a showpiece using various mediums. 7.5

Explore and apply proper principles of food production as it relates to baking and pastry. HOSP-BPII-8

1 Demonstrate the proper principles of baking formulas used to increase and decrease recipes, as well as baking ingredients. 8.1

2 Apply the proper principles of baking to production of a variety of sweet and savory baking and pastry products common in wholesale and retail space (examples: custards, crème anglaise, ice creams, cream puffs or éclairs, fruit coulis and sauces, gelatin-based desserts, pies, cobblers, tarts, cheesecakes, cakes and icings, yeast breads and rolls). 8.2

3 Demonstrate principles of dessert presentation and plating. 8.3

Examine and demonstrate mastery of front of the house procedures for a bake shop. HOSP-BPII-9

1 Identify various beverages that could accompany pastries such as espresso, boba, frappe, smoothies, coffee, or tea. 9.1

2 Demonstrate proper bread serving techniques. 9.2

3 Demonstrate proper customer service techniques in order to maximize profit and customer satisfaction. 9.3

4 Create a plan for proper rotation of products and presentation. 9.4

Analyze business operations of baking-related businesses. HOSP-BPII-10

1 Explain the steps to creating a profitable wholesale and retail bakery business. 10.1

2 List possible purveyors and availability of seasonal and cuisine related products. 10.2

3 List kitchen equipment requirements based on a bakery menu. 10.3

4 Explain marketing strategies used to increase profitability for bakery-related businesses. 10.4

5 Explain how bakeries gain and retain quality employees. 10.5

6 Describe basic budgeting techniques used by retail and wholesale bakeries. 10.6

Examine how related student organizations are integral parts of career and technology education courses through leadership development, school, community service projects, and competitive events. HOSP-BPII-11

1 Explain the purpose, mission, objectives, motto, colors, official dress, and other distinguishing characteristics of Family, Career and Community Leaders of America (FCCLA). 11.1

2 Explain how participation in FCCLA can promote lifelong responsibility for community service, professional growth, and development. 11.2

3 Explore the impact and opportunities FCCLA can develop to bring business and industry together with education in a positive working relationship through innovative leadership and career development programs. 11.3

4 Explore the local, state, and national opportunities available to students through participation in FCCLA including but not limited to conferences, competitions, community service, philanthropy, and other FCCLA activities. 11.4