

# Baking and Pastry Capstone (2023)

## Baking and Pastry Capstone 7235

### a Domain: Human Relations Management 7235.D1

- 1 Describe the process of management through effective communication skills. 7235.D1.1
- 2 Summarize leadership styles and analyze when each is most appropriate. 7235.D1.2
- 3 Outline the supervisor's role in ethical decision-making, problem solving, and delegation of duties. 7235.D1.3
- 4 Explain the role of job descriptions and specifications and develop written examples. 7235.D1.4
- 5 Perform mock interviews; analyze results. 7235.D1.5
- 6 Describe procedures of new employee orientation. 7235.D1.6
- 7 Compare training methods; construct an effective employee-training program to include follow-up training and cross training. 7235.D1.7
- 8 Analyze types and methods of employee evaluation. 7235.D1.8
- 9 Describe necessity of change and ways of implementing change with the least employee resistance. 7235.D1.9
- 10 Evaluate methods of conflict resolution. 7235.D1.10
- 11 Identify reasons for disciplinary problems and discuss the supervisor's role in handling them. 7235.D1.11
- 12 Describe the procedure for terminating employees. 7235.D1.12
- 13 Analyze motivational techniques/problems; discuss procedures for attitudinal changes. 7235.D1.13
- 14 Analyze ways of dealing with stress in the workplace. 7235.D1.14
- 15 Discuss time management and other organizational management techniques. 7235.D1.15

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**b Domain: Cakes, Icing, and Fillings** 7235.D2

- 1 Identify, select, and use and care for tools and equipment used in baking and decorating cakes. 7235.D2.1
- 2 Prepare and describe techniques used in mixing, panning, and baking cakes. 7235.D2.2
- 3 Produce a variety of cakes including butter, sponge, high ratio, and other cake variations. 7235.D2.3
- 4 Understand how to correct cake failures and defects. 7235.D2.4
- 5 Produce a variety of icings used in cake assembly and production. 7235.D2.5
- 6 Prepare a variety of fillings and toppings. 7235.D2.6
- 7 Construct classical and special occasion cakes, including layer cakes and sheet cakes. 7235.D2.7
- 8 Develop and utilize different decorating techniques. 7235.D2.8
- 9 Identify and assess practical approaches to marketing. 7235.D2.9

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**c Domain: Classical Pastries and Chocolates** 7235.D3

- 1 Utilize proper cake mixing methods to produce quality scratch baked cakes, icings and fillings for classical cake formulas. 7235.D3.1
- 2 Develop basic icing, piping, decorating and finishing skills for cakes. 7235.D3.2
- 3 Produce pastry dough for tart crusts. 7235.D3.3
- 4 Produce fillings for pastry tarts with finishing techniques for proper presentation. 7235.D3.4
- 5 Prepare Choux pastries. 7235.D3.5
- 6 Prepare the three basic meringue types. 7235.D3.6
- 7 Prepare a variety of dessert sauces. 7235.D3.7
- 8 Discuss the application of mixes and other value-added products. 7235.D3.8
- 9 Identify types of chocolate and demonstrate proper technique in tempering chocolate and use chocolate effectively for garnishes. 7235.D3.9
- 10 Demonstrate proper technique in cooking sugar and producing basic sugar works. 7235.D3.10
- 11 Prepare ice creams, sorbets and other frozen desserts. 7235.D3.11
- 12 Prepare hot and cold soufflés. 7235.D3.12
- 13 Produce and prepare marzipan figurines. 7235.D3.13

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**d Domain: Yeast Breads** 7235.D4

- 1 Demonstrate intermediate knowledge of baking terms, ingredients, equipment and utensils. 7235.D4.1
- 2 Apply basic math skill to recipe conversions. 7235.D4.2
- 3 Demonstrate proper scaling and measurement techniques. 7235.D4.3
- 4 Demonstrate proper selection of equipment and utensils for specific application. 7235.D4.4
- 5 Demonstrate basic knowledge and proficiency in the production of principle yeast bread products: lean yeast doughs, crusty European-style hearth/artisan breads (French bread varieties), sourdough bread, rich yeast doughs, soft-roll yeast doughs, sweet yeast doughs, laminated yeast doughs (croissant & Danish), specialty yeast doughs (Baba & Savarin, pizza dough, focaccia), and yeast biscuits. 7235.D4.5

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**e Domain: Baking Science** 7235.D5

- 1 Understand the nature of the combination of ingredients in baking formulas. 7235.D5.1
- 2 Understand the methods of mixing and its importance in baking. 7235.D5.2
- 3 Understand the importance of standardized formulas and the science of substitutions. 7235.D5.3
- 4 Utilize basic mathematics in formulas to ensure the consistency of products. 7235.D5.4

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**f Domain: Advanced Decorating Candies** 7235.D6

- 1 Demonstrate knowledge of the science and art of classical and contemporary candies and confectionary decorating. 7235.D6.1
- 2 Develop a concise workable recipe repertoire with format and logical categorization 7235.D6.2
- 3 Demonstrate proficiency in the production of candy products. 7235.D6.3
- 4 Demonstrate proficiency in decorating confections and other patisserie. 7235.D6.4
- 5 Produce and merchandise confections and other patisserie. 7235.D6.5