

BAKING

Whisking up success with sugar, spice and everything nice

Transform into a pro in the kitchen as you use the science of baking to turn ingredients into delectable items. Create breads, pizzas, cakes, cookies and pastries as a culinary artist. Learn to handle food safely while weighing and measuring for recipes. Frost cakes in sweet styles. Dive into merchandising and customer relations as you operate a retail bakery. Discover this recipe for a fulfilling and stomach-filling career.



What You Can LEARN

Units of Study

- Orientation and Shop Safety
- Food Safety and Sanitation/ Receiving/Storing
- Science of Gluten
- Food Service Tools and Equipment
- Knife Cuts
- Cookies
- Weights/Measurements/Baking Math
- Identification and Preparation of Ingredients
- Cakes/Icings/Decoration
- Yeast Breads/Pizza
- Productivity and Quality
- Merchandising of Products
- Pies/Pastries/Fruit Fillings/ Custards
- Laminated/Sweet Dough
- Quick Breads/Donuts
- Dessert Plating



What You Can EARN

Available High School Academic Credits

At district request, students may earn:

- English

Licensing/Industry-Based Certifications

Students have opportunities to earn:

- ServeSafe Food Handler Certification

Work-Based Learning

Organizations that support this program:

- Ancient Grains
- Etna Italian Pastry Shop
- Niagara Falls Culinary Institute
- Nuts Corners
- Savoia Pastry Shoppe
- Tops Markets
- Wegmans



Where You Can GO

Career Opportunities

Minimal Requirement Beyond CTE

- Baker
- Bakery Store Clerk
- Pastry Cook
- Bagel Maker
- Fryer

Additional Education and/or Experience

- Cake Decorator
- Head pastry chef
- Chocolatier
- Bakery Manager
- Bakery Owner

Postsecondary Pathways

Dual Enrollment

- Monroe Community College

Articulation Agreements

- Alfred State
- Niagara County Community College
- Sullivan University

Now You Can KNOW

According to the Bureau of Labor Statistics, employment of bakers is projected to grow 6% from 2018 to 2028.