

Baking

Develop some sweet skills!



Students plan and prepare baked goods: breads, pizza, rolls, cakes, cookies and pastries. Students use culinary equipment and learn proper food handling procedures. This course includes merchandising, customer relations, and the opportunity to operate a retail bakery. The baking program is completed in one year.

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

Integrated Academics

- English
- Science

Licensing / Industry- Based Certifications

ServeSafe Food Handler Certification

Work-Based Learning

CTE programs bring students into the workplace for real life experiences. Businesses that support our Baking program:

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

Articulation Agreements

- Alfred State
- Niagara County Community College
- Sullivan University



Career Outlook

All CTE programs correlate to many careers paths. Use the links below to explore more. One example:

Job Projections for Bakers: 18% projected growth in New York State jobs 2016-2026.

New York State salary range: \$22,260 entry level- \$34,280 experienced

Education Requirements: Bakers typically learn their skills through an apprenticeship program, by attending a technical or culinary school, or long-term on-the-job training.

Explore more:

- <https://www.careerzone.ny.gov/>
- <https://www.onetonline.org/find/>

Baking

Employability Profile

Career Readiness

| | |
|---------------------------------------|-------|
| Attendance | _____ |
| Punctuality | _____ |
| Appropriate Workplace appearance | _____ |
| Takes Initiative | _____ |
| High Quality of work | _____ |
| Knowledge of workplace ethics | _____ |
| Responsive to supervisor | _____ |
| Effective Communication skills | _____ |
| Solves problems | _____ |
| Makes decisions | _____ |
| Cooperates with others | _____ |
| Resolves conflict | _____ |
| Observes critically | _____ |
| Takes responsibility for learning | _____ |
| Reads with understanding | _____ |
| Solves problems using math | _____ |
| Complies with health and safety rules | _____ |
| Uses technology appropriately | _____ |

Identification and properties of ingredients/function of methods

| | |
|---|-------|
| Scaling out a recipe with the U.S. system of measure by weight and volume | _____ |
| Making a recipe that has abbreviations and bakers terms | _____ |
| Mixing dough's and batters knowing the right flour to use because of protein levels | _____ |
| Mixing ingredients with proper knowledge of how they react | _____ |
| Substituting different nutritional content to bake for people with food allergies and intolerance, and other dietary restrictions | _____ |

Merchandising of Products

| | |
|--|-------|
| Demonstrating how to handle an irate customer | _____ |
| Demonstrating how to handle a happy/loyal customer | _____ |
| Ringling up items on the register | _____ |
| Placing products in store showcase visually correct | _____ |
| Consolidating products in store showcase for better view | _____ |
| Displaying seasonal decorations in store area correctly | _____ |

Food Safety and Sanitation

| | |
|---|-------|
| Washing their work area correctly (wash, rinse, sanitize) | _____ |
| Following procedures to have good personal hygiene on a daily basis | _____ |
| Practice calibration of a bi-stem thermometer | _____ |
| Execute correct positioning (perishables and ready to eat food) in cooler to prevent contamination | _____ |
| Execute correct hand washing for 20 seconds | _____ |
| Execute putting away stock using the first in first out (FIFO) system | _____ |
| Wrapping and storage of products | _____ |
| Using health food safety procedures when handling ready to eat foods | _____ |
| Keeping allergens separate for people with food allergies and intolerance | _____ |
| Common allergens (peanuts, tree nuts, gluten, milk, soy, eggs, alcohol) and their effect on the body (anaphylaxis, intolerance) | _____ |

Food Service Tools and Equipment

| | |
|--|-------|
| Practice handling various tools to teacher knowing the dangers of them | _____ |
| Practice handling various tools to teacher knowing the dangers of them | _____ |
| Cleaning and care of tools and equipment | _____ |
| Produce products with equipment of the trade | _____ |
| Execute using hands to wash with a three bay sink to clean tools and equipment | _____ |
| Execute putting tools and equipment in dishwasher and unloading correctly | _____ |
| Using various tools of the trade to make baking products | _____ |

Analysis and Assessment

| | |
|---|-------|
| Putting steam in oven to make crustier bread | _____ |
| Wrapping and freezing products to stall staling | _____ |
| Mixing fat into products to see the affects the baking process has on it | _____ |
| Using the rotating oven and convection oven to see the different ways products bake | _____ |

Shop Safety/Knife Cuts

| | |
|---|-------|
| Carry out cleaning procedures to prevent slips, trips, and falls | _____ |
| Carrying bowls, pots, kettles, pans, knives safely | _____ |
| Practice lifting procedures, how to lift heavy items | _____ |
| Making proper knife cuts with the claw technique | _____ |
| Taking product out of oven using pot holders and correct language | _____ |

Baked Goods

| | |
|---|-------|
| Making a recipe with the correct mise en place | _____ |
| Mixing with correct mixing methods for each product for desired outcome | _____ |
| Baking at the correct temperatures with convection or rotating oven | _____ |
| Handling of baked goods for cooling, refrigerator/freezer storage and display | _____ |
| Mixing fruit fillings/custards in a steam kettle/stove top | _____ |
| Finishing products to display in showcase with glazes, frostings, and icings | _____ |
| Making different shapes and varieties of baked goods | _____ |
| Decorating with different techniques | _____ |
| Understanding concerns about food allergies and intolerances, as well as dietary preferences | _____ |
| Altering ingredients to: make lower fat and/or gluten free products, create recipes for those with other dietary restrictions, and avoid certain ingredients to create allergen-free products | _____ |

Weights and Measures

| | |
|--|-------|
| Making recipes by volume measures not weight | _____ |
| Making recipes by weight not volume measures | _____ |
| Utilizing proper mise en place techniques | _____ |
| Demonstrate mixing with volume terminology (ie. liquid measure, tsp., Tbsp.) | _____ |
| Demonstrate mixing with weight terminology (ie. ounce bar, counter weights) | _____ |
| Weighing products with bakers balance beam/digital scale | _____ |