

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

Available Academic Credits

- English

College Credits

MCC Dual Enrollment

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 Paths

All CTE programs correlate to many career paths.

↓ Start Here

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

Go Here ↓

with more education & experience

- Cake Decorator
- Head pastry chef
- Cookie icer
- Pie baker
- Chocolatier
- Bakery manager
- Bakery owner

Explore more:

<https://www.careerzone.ny.gov/>

<https://www.onetonline.org/find/>