

Curriculum at a Glance

Course Name: Bakeshop 1 & 2

Grades: 10-12

Unit Description	Content and/or Skills
Unit 1: Safety & Sanitation	<ul style="list-style-type: none">● <i>Demonstrate the proper method of hand washing</i>● <i>Use proper methods for cleaning and sanitizing hand tools, large equipment and work surfaces</i>● <i>Perform kitchen tasks using sanitation, safety, and personal hygiene procedures</i>● <i>Practice proper storage to prevent food spoilage and staling</i>
Unit 2: Bakeshop Equipment and Tools	<ul style="list-style-type: none">● <i>Name and use bakeshop tools and equipment to perform specific tasks</i>● <i>Maintain bakeshop tools and equipment</i>
Unit 3: Measuring	<ul style="list-style-type: none">● <i>Select the proper measuring equipment for liquids and dry ingredients</i>● <i>Use scoops, scales, and cutting rulers to get accurate portion control</i>
Unit 4: Baking Ingredients	<ul style="list-style-type: none">● <i>Identify the variety and functions of flours, sugars, fats, liquids, eggs, leavening agents, and flavorings in a recipe</i>● <i>Identify the factors and importance of flours, sugars, fats, liquids, eggs, leavening agents, and flavorings in the baking process</i>
Unit 5: Quick Breads	<ul style="list-style-type: none">● <i>Identify the function of ingredients in a quick bread recipe</i>● <i>Identify the type of fat used is important to the type of quick bread prepared</i>● <i>Name each quick bread and its type of specific mixing method</i>● <i>Understand the difference between sweet and savory</i>● <i>Identify the name and use of equipment used to prepare quick breads</i>
Unit 6: Cookies	<ul style="list-style-type: none">● <i>Prepare all varieties of cookies using the mixing method and panning technique that is suitable for each category</i>● <i>Prepare drop cookies that are identical in proportion</i>● <i>Roll and cut rolled cookies</i>● <i>Use a cookie press to make perfectly shaped pressed/bagged cookies</i>● <i>Shape and cut bar cookies</i>
Unit 7: Pastries	<ul style="list-style-type: none">● <i>Prepare flakey dough for one-crust, two crust, and lattice topped pies</i>● <i>Prepare mealy dough to be used for custard pies</i>● <i>Prepare sweet/short dough to be used for tarts</i>● <i>Prepare crumb crusts using a variety of cookies</i>● <i>Prepare pate choux for cream puffs and éclairs</i>● <i>Prepare puff pastry</i>

Unit 8: Pies & Tarts	<ul style="list-style-type: none"> ● <i>Identify the various types of fillings used in pies and tarts</i> ● <i>Prepare, assemble, flute and bake single-crust, double-crust, and lattice-top pies</i> ● <i>Form and bake pie shells for unbaked pies</i> ● <i>Prepare baked, unbaked, and free-form tarts</i> ● <i>Prepare fruit, custard, cream, and chiffon fillings</i>
Unit 9: Yeast Breads	<ul style="list-style-type: none"> ● <i>Identify the purpose of each ingredient and the effects on fermentation and proofing</i> ● <i>Identify the steps in the production of yeast products</i> ● <i>Produce various examples of breads, rolls, sweet dough, and batter breads with proper mixing, proofing, shaping, panning, baking, cooling, and storage</i>
Unit 10: Dessert Sauces	<ul style="list-style-type: none"> ● <i>Identify the different types of dessert sauces</i>
Unit 11: Dessert Presentation & Plating	<ul style="list-style-type: none"> ● <i>Identify the difference between simple and complex dessert presentations</i> ● <i>Identify the basic principles of plate presentation</i>
Unit 12: Restaurant Folder	<ul style="list-style-type: none"> ● <i>Select and prepare recipes from an assigned dessert and bread category</i> ● <i>Assign tasks for peers to complete in order to have production run smoothly</i> ● <i>Prepare a purchase order based on the amount of ingredients needed to complete chosen recipes</i> ● <i>Plate and serve desserts to customers</i>
Unit 13: Cakes	<ul style="list-style-type: none"> ● <i>Prepare, pan, bake and cool creamed-type, foam-type and hi-ratio cakes.</i>
Unit 14: Frostings and Icings	<ul style="list-style-type: none"> ● <i>Prepare the basic types of frostings and icings</i> ● <i>Assemble and ice layer cakes, sheet cakes, and cupcakes</i> ● <i>Decorated cakes and cupcakes</i>
Unit 15: Puddings, Custards and Creams	<ul style="list-style-type: none"> ● <i>Prepare starch-thickened and baked puddings</i> ● <i>Temper eggs in order to add them to hot milk mixtures</i> ● <i>Prepare a variety of pastry creams</i> ● <i>Prepare stirred and baked custards</i> ● <i>Use these products in preparing and serving a variety of dessert items</i>
Unit 16: Pate a Choux	<ul style="list-style-type: none"> ● <i>Prepare pâte à choux and baked goods made from the dough</i>
Unit 17: Puff Pastry	<ul style="list-style-type: none"> ● <i>Prepare puff pastry dough</i> ● <i>Prepare a variety of baked goods using puff pastry dough</i>
Unit 18: Meringues	<ul style="list-style-type: none"> ● <i>Prepare meringues</i> ● <i>Use meringues in a variety of recipes</i>
Unit 19: Frozen Desserts	<ul style="list-style-type: none"> ● <i>Prepare ice creams and sorbets</i> ● <i>Prepare frozen desserts</i>