

Baking Grade 10: Year 2 Student Proficiencies

Trade Information & Shop Procedures – Students will learn about career opportunities available in the baking field, as well as bakeshop procedures.

Safety Checklist – Students will acquire a working knowledge of kitchen equipment, safety features, operation and cleaning.

Safety Pledge – Upon completion of the safety checklist, students will read and sign the pledge.

Sanitation – Students will learn the importance of proper food handling practices, internal temperatures, bacterium, proper food handling techniques and cleaning vs. sanitizing.

Culinary Math – Students will learn basic culinary math, liquid vs. dry measurements, volume vs. weight measurements, Baker's percentage, and accurate measuring and scaling.

Knife Skills/Portioning – students will learn to identify classic knife cuts and their dimensions. Students will learn techniques to portion baked goods properly.

Ingredients – Students will learn the characteristics and functions of major baking ingredients. Students will learn appropriate adjustments in formulas when substituting ingredients.

Cookies – Students will learn the basic cookie mixing methods and produce cookies and bars using various techniques.

Pies – Students will make fruit and cream pies and tarts using various pie dough variations. Students will hand roll doughs and utilize a commercial dough sheeter.

Breakfast Pastry – Students will create a variety of muffins, quick breads, biscuits, etc.

Intro to Bread– Students will mix, shape, proof and bake both lean and enriched doughs for savory and sweet applications.

Intro to Cakes- Students will learn the mixing methods for cakes and how to properly mix, bake, fill and ice cakes using buttercreams and icings.

Baking for Special Dietary Needs – Students will learn to identify and describe allergy and food tolerance concerns associated with baked goods and desserts.

Baking & Pastry Portfolio – Students will organize a binder of standardized recipes and photos of their work.