

KCKPS CTE CURRICULUM PACING GUIDE

BAKING & PASTRY 2

KSDE Course Code 34059G0.501116GGF

KSDE Course Name Baking & Pastry II

CIP Code 12.0504

KSDE Pathway Restaurant & Event Management

Infinite Campus Course Numbers 12112035Q, 12112035S

Prerequisites Baking & Pastry 1

Courses That Follow Culinary Applications

Buildings Offered Wyandotte

KCKPS Course Description

Students will build additional skills in the baking and pastry arts by practicing more refined and complicated recipes. A deeper study of ingredients and the scientific reactions during production will be explored. Production methods appropriate for a commercial or restaurant kitchen will be studied.

Kansas Department of Education Course Competencies

[Link to Career Cluster on KSDE](#)

This course utilizes the approved competencies provided on the KSDE website. The competencies identified by KSDE provide the foundation for what students should know and/or be able to do by the end of the course.

Common District Summative Assessment

None

PACING GUIDE AT A GLANCE

Unit	Unit Name	Length
1	Pate a Choux	7 blocks
2	Egg White Products	8 blocks
3	Yeast Doughs	7 blocks
4	Pies and Tarts	8 blocks
5	Cookies and Biscotti	7 blocks
6	Chocolate and Decorating	8 blocks

KSDE COURSE COMPETENCIES

Competency	Unit Taught
Benchmark: 22.1 Advance skills in personal and food safety and sanitation procedures.	
22.1.1 Demonstrate consistency in following food safety and sanitation processes. (good personal hygiene, controlling time/temperature of foods, preventing cross contamination, cleaning and sanitizing equipment and food contact surfaces, food preparation aligned with food safety guidelines)	3
22.1.2 Demonstrate consistency in following personal habits promoting safety of self and others (proper handwashing, hair restraints, proper clothing/shoes, lifting correctly, keeping floors clean, transporting, using and storing equipment and tools properly, warning others of potential hazards, meeting OSHA requirements).	3
Benchmark: 22.3 Demonstrate knowledge of ingredients used in pastry/baking products.	
22.3.1 Demonstrate understanding of the properties and functions of baking ingredients.	4
22.3.2 Apply the basic principles of baking and pastry including knowledge of ingredient functions and procedures to produce a quality product.	4

22.3.3 Analyze scientific reactions during the production of baked products.	4
22.3.4 Compare and contrast strategies to address allergies but still have a successful baked product (i.e. gluten-free, dairy or nut allergies).	6
Benchmark: 22.4 Demonstrate quality production management.	
22.4.1 Demonstrate consistency in proper scaling and measurement techniques.	3
22.4.2 Demonstrate basic math skill to recipe conversions using bakers formula.	3
22.4.3 Exhibit mise en place.	5
22.4.4 Achieve food production goals through proper planning and effective time management.	5
Benchmark: 22.5 Demonstrate preparations for all menu categories to produce a variety of food products.	
22.5.1 Produce a variety of rich and lean yeast dough products.	3
22.5.2 Produce a variety of pies and tarts.	4
22.5.3 Produce a variety of specialty cookies and biscotti using appropriate procedures.	5
22.5.4 Prepare a variety of icings and demonstrate basic icing and finishing techniques.	6
22.5.5 Prepare pâte à choux pastries	1
22.5.6 Prepare basic egg white foam products (meringues, angel food cake, and soufflés).	2
22.5.7 Prepare a variety of fillings, custard, cream, sauces, and toppings for pastries and baked goods.	1
22.5.8 Identify the steps to temper chocolate.	6
22.5.9 Portion and serve desserts and pastries using a variety of techniques to add visual appeal.	4
22.5.10 Analyze product failure to determine cause and needed modifications to ensure a successful product.	2
Benchmark: 22.7 Enhance career readiness through practicing appropriate skills in food related classroom and work like situations.	
22.7. 1 Demonstrate appropriate communication skills (verbal, listening, writing) to communicate clearly using industry vocabulary and terminology.	1

22.7. 2 Practice appropriate social skills, manner and etiquette.	1
22.7. 3 Use leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives.	2, 5
22.7. 4 Solve problems using creativity, innovation and critical thinking skills independently and in teams.	2, 5
22.7. 5 Understand the importance of professional ethics and legal responsibilities in culinary/food related applications.	2, 5
22.7. 6 Demonstrate employability skills (e.g. timeliness, responsibility, work ethic, cooperation).	5
22.7. 7 Develop and/or expand a career portfolio (electronic or physical) to document knowledge, skills, and experiences.	5

UNIT 1

Title of the Unit

of weeks or blocks

Unit Overview

This Unit will cover pate a choux, and all the different forms in which we can use this particular dough. Students will use their own creativity to develop variations of different pate a choux products.

Unit Competencies

22.5.5 Prepare pâte à choux pastries

22.5.7 Prepare a variety of fillings, custard, cream, sauces, and toppings for pastries and baked goods.

22.7. 1 Demonstrate appropriate communication skills (verbal, listening, writing) to communicate clearly using industry vocabulary and terminology.

22.7. 2 Practice appropriate social skills, manner and etiquette.

Unit Resources

Primary Resources

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Supplemental Resources

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Unit Vocabulary

UNIT 2

Title of the Unit

of weeks or blocks

Unit Overview

This unit focuses on using egg whites as the leavening agent and the different ways we incorporate them. We will also cover the unique difficulties that this particular leavening agent present in execution of products.

Unit Competencies

22.5.6 Prepare basic egg white foam products (meringues, angel food cake, and soufflés).

22.5.10 Analyze product failure to determine cause and needed modifications to ensure a successful product.

22.7. 3 Use leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives.

22.7. 4 Solve problems using creativity, innovation and critical thinking skills independently and in teams.

22.7. 5 Understand the importance of professional ethics and legal responsibilities in culinary/food related applications.

Unit Resources

Primary Resources

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Supplemental Resources

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Unit Vocabulary

UNIT 3

Title of the Unit

of weeks or blocks

Unit Overview

The products executed during this unit will be both rich and lean doughs. The focus will also be on proper safety and sanitation procedure during the execution of these labs.

Unit Competencies

22.1.1 Demonstrate consistency in following food safety and sanitation processes. (good personal hygiene, controlling time/temperature of foods, preventing cross contamination, cleaning and sanitizing equipment and food contact surfaces, food preparation aligned with food safety guidelines)

22.1.2 Demonstrate consistency in following personal habits promoting safety of self and others (proper handwashing, hair restraints, proper clothing/shoes, lifting correctly, keeping floors clean, transporting, using and storing equipment and tools properly, warning others of potential hazards, meeting OSHA requirements).

22.4.1 Demonstrate consistency in proper scaling and measurement techniques.

22.4.2 Demonstrate basic math skill to recipe conversions using bakers formula.

22.5.1 Produce a variety of rich and lean yeast dough products.

Unit Resources

Primary Resources

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Supplemental Resources

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Unit Vocabulary

UNIT 4

Presentation and Plating

of weeks or blocks

Unit Overview

This unit focuses on how we take visual appeal into account when executing desserts and baked goods. Specifically pies and tarts will be used to demonstrate this.

Unit Competencies

22.3.1 Demonstrate understanding of the properties and functions of baking ingredients.

22.3.2 Apply the basic principles of baking and pastry including knowledge of ingredient functions and procedures to produce a quality product.

22.3.3 Analyze scientific reactions during the production of baked products.

22.5.2 Produce a variety of pies and tarts.

22.5.9 Portion and serve desserts and pastries using a variety of techniques to add visual appeal.

Unit Resources

Primary Resources

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Supplemental Resources

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Unit Vocabulary

UNIT 5

Title of the Unit

of weeks or blocks

Unit Overview

This unit focuses on production schedules and planning for large events. Cookies will be used to demonstrate the understanding of this material.

Unit Competencies

- 22.4.4 Achieve food production goals through proper planning and effective time management.
- 22.5.3 Produce a variety of specialty cookies and biscotti using appropriate procedures.
- 22.7. 3 Use leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives.
- 22.7. 4 Solve problems using creativity, innovation and critical thinking skills independently and in teams.
- 22.7. 5 Understand the importance of professional ethics and legal responsibilities in culinary/food related applications.
- 22.7. 6 Demonstrate employability skills (e.g. timeliness, responsibility, work ethic, cooperation).
- 22.7. 7 Develop and/or expand a career portfolio (electronic or physical) to document knowledge, skills, and experiences.

Unit Resources

Primary Resources

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Supplemental Resources

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Unit Vocabulary

UNIT 6

Title of the Unit

of weeks or blocks

Unit Overview

This unit covers the process of tempering chocolate and the reasoning behind the processes necessity. We will also be working on different icing/frosting forms and techniques, and how to use them to achieve a desired result.

Unit Competencies

22.5.8 Identify the steps to temper chocolate.

22.5.4 Prepare a variety of icings and demonstrate basic icing and finishing techniques.

22.3.4 Compare and contrast strategies to address allergies but still have a successful baked product (i.e. gluten-free, dairy or nut allergies).

Unit Resources

Primary Resources

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Supplemental Resources

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Unit Vocabulary