



Course Title: **Baking and Pastries**

Description: This course will provide opportunities for students to learn about all baked goods! Students will apply hands-on chemistry knowledge to learn about various ingredients within baked goods and what functions are provided by specific ingredients. Students will apply kitchen and food safety skills and measurement skills learned from Foods and Nutrition 1. This course engages students with many hands-on experiences in the kitchen labs. *Prerequisite: C or better in Foods and Nutrition 1*

<b><u>Reporting Topic</u></b>	<b><u>Course Level Standards</u></b>	<b><u>Competency Statement</u></b>
<b>Food Preparation &amp; Presentation</b>	<ul style="list-style-type: none"><li>● Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods (8.5.4)</li><li>● Prepare breads, baked goods, and desserts using safe handling and professional preparation techniques (8.5.10)</li><li>● Prepare breakfast and batter (8.5.11)</li><li>● Prepare food for presentation and assessment (9.5.3)</li><li>● Conduct sensory evaluations of food products (9.5.6)</li></ul>	Students will be able to apply fundamentals to prepare food for presentation
<b>Kitchen Safety</b>	<ul style="list-style-type: none"><li>● Demonstrate professional skills in safe handling of knives, tools, and equipment (8.5.1)</li><li>● Maintain kitchen and related equipment and supplies (9.5.4)</li></ul>	Students will be able to practice kitchen safety.
<b>Measuring Skills</b>	<ul style="list-style-type: none"><li>● Utilize weights and measurement tools to demonstrate knowledge of portion control and proper scaling and measurement techniques (8.5.3)</li></ul>	Students will measure various types of ingredients correctly