Baking and Pastry

Course Objectives
- Discuss the career opportunities of a professional baker;
- Demonstrate food safety and sanitation in preparing baked goods;
- Use the appropriate equipment found in a professional bake shop;
- Use *Mise en Place* in baking preparation;
- Use an assortment ingredients to make a variety baked goods;
- Accurately, measure ingredients and change formula yields;
- Apply the baking principles for yeast dough and yeast-leavened dough;
- Make a variety of baked goods using chemical and/or mechanical leavened dough and batter formulas;
- Create baked goods using laminated and steam-leavened dough;
- Make a variety of creams and custards on stove-tops and in ovens;
- Enrobe and garnish cakes and pastries;
- Demonstrate the principles of cake decorating;
- Prepare specialty cakes and pastries
- Use the appropriate mathematics to:
  - Apply metric conversion factors to recipes;
  - Convert common fractions to decimal equivalents;
  - Approximate the volume equivalents of dry foods;
  - Apply the temperature calculations for yeast dough; and
  - Accurately apply large-quality measurements.

Current Baking section from the FCPS Culinary Curriculum

**CT.CUL.27 Bakeshop Formulas, Equipment, and Ingredients**

CT.CUL.27.001 Explain baking formulas.
CT.CUL.27.002 Contrast volume and weight measurements.
CT.CUL.27.003 Properly use a balance scale. (ACF - Demonstrate proper scaling and measurement techniques unique to baking)
CT.CUL.27.004 Convert a baking formula to a new yield
CT.CUL.27.005 Identify and explain the function of various bakeshop equipment and tools. (ACF - Identify equipment and utensils unique to baking and discuss proper use and care)
CT.CUL.27.006 Explain the importance of using exact amounts and ingredients.
CT.CUL.27.007 Identify the different categories of ingredients and their roles in baking. (ACF - Identify ingredients used in baking & describe their properties and list the functions of various ingredients)
CT.CUL.27.008 List techniques used to mix batters and dough.
CT.CUL.27.009 Describe the impact of carryover cooking.
CT.CUL.27.010 Explain the role of flavorings, chocolate & cocoa, additives, and nuts in baking.
CT.CUL.27.011 Define all baking terminology. (ACF - Define baking terms)
CT.CUL.28 Yeast Dough Production
CT.CUL.28.001 Describe the characteristics of quality yeast products.
CT.CUL.28.002 Identify, contrast, and bake with multiple types of yeast.
CT.CUL.28.003 Distinguish products made from regular and rolled-in fat yeast dough.
CT.CUL.28.004 Explain proper methods of preparing yeast breads and rolls.
CT.CUL.28.005 Describe the process of fermentation in yeast dough.
CT.CUL.28.006 Identify common causes of failure in yeast bread production.
CT.CUL.28.007 Prepare a variety of yeast raised dough and products. (ACF - Participate in the production of crusty, soft and specialty yeast products)

CT.CUL.29 Quick Breads, Biscuits, and Muffins
CT.CUL.29.001 Identify the quality characteristics of quick breads, biscuits, and muffins.
CT.CUL.29.002 Explain the function of quick bread ingredients.
CT.CUL.29.003 Compare quick bread dough and batters.
CT.CUL.29.004 Explain the biscuit, blending and creaming methods of mixing.
CT.CUL.29.005 Prepare quality quick breads, biscuits, and muffins. (ACF - Participate in the production of quick-breads)

CT.CUL.30 Cookies, Cakes, Pies, and Specialty Desserts
CT.CUL.30.001 Identify characteristics and types of cookies
CT.CUL.30.002 Mix, pan, and bake cookies.
CT.CUL.30.003 Cool, serve, and store cookies properly.
CT.CUL.30.004 Describe five types of cakes and their mixing methods.
CT.CUL.30.005 Demonstrate how to scale and pan cakes.
CT.CUL.30.006 Bake, cool, ice, decorate, and plate cakes. (ACF - Participate in the production of cakes and icings)
CT.CUL.30.007 Prepare mealy and flaky pie dough.
CT.CUL.30.008 Describe the different types of pie fillings.
CT.CUL.30.009 Prepare a variety of pie crusts and pie fillings. (ACF - Participate in the production of a variety of pies and tarts)
CT.CUL.30.010 Demonstrate proper pie storage.
CT.CUL.30.011 Explain how ice cream desserts differ.
CT.CUL.30.012 Prepare a variety of custards and puddings. (ACF - Participate in the production of creams, custards, puddings and related sauces)
CT.CUL.30.013 Store and serve desserts properly.
CT.CUL.30.014 Prepare mousse & gelatins. (ACF – prepare mousse & gelatins)