

| Unit/Standard Number | <p style="text-align: right;"><u>High School Graduation Years 2019, 2020 and 2021</u></p> <p style="text-align: center;">Baking and Pastry Arts/Baker/Pastry Chef CIP 12.0501 Task Grid</p> | <p style="text-align: center;">Proficiency Level Achieved: (X) Indicates Competency Achieved to Industry Proficiency Level</p> |
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| Secondary Competency Task List | | |
| 100 | INTRODUCTION TO THE HOSPITALITY AND BAKING INDUSTRY | |
| 101 | Define hospitality and the importance of customer service within the baking and pastry industry. | |
| 102 | Discuss the growth and development of the baking and pastry industry. | |
| 103 | Describe cuisines and their relationship to history and cultural development. | |
| 104 | Outline the structure and functional areas in businesses (retail/wholesale/baking and distribution). | |
| 105 | Identify career opportunities and personal traits for jobs in the baking industry. | |
| 106 | Identify professional organizations and certifications. | |
| 107 | Use multimedia resources to identify industry trends. | |
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| 200 | SANITATION AND SAFETY | |
| 201 | Identify microorganisms which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth, symptoms and prevention. | |
| 202 | Describe cross-contamination and procedures for preparing and storing potentially hazardous foods. | |
| 203 | Use proper hygiene, health habits, and wear industry standard apparel. | |
| 204 | Identify the requirements for receiving and storage of raw and prepared foods, reasons for, and signs of food spoilage and contamination (i.e. FIFO). | |
| 205 | Explain the difference between cleaning, sanitizing, and the use and storage of chemicals. | |
| 206 | Develop and follow a cleaning schedule. | |
| 207 | Practice methods of waste disposal, recycling, and sustainability. | |
| 208 | Identify measures for the control of insects, rodents and pests. | |
| 209 | Recognize sanitary, safety design, and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.). | |
| 210 | Identify Safety Data Sheets (SDS) and the requirements for handling hazardous materials. | |
| 211 | Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards. | |
| 212 | Identify the critical control points and the Temperature Danger Zone during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system). | |
| 213 | List common accidents and injuries in the foodservice industry, outline a safety management program and emergency policies. | |
| 214 | Identify types, uses, and location of fire extinguishers in the foodservice area. | |
| 215 | Describe the role of regulatory agencies governing sanitation and food safety. | |
| 216 | Acquire industry sanitation certifications (i.e. ServSafe). | |
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| 300 | BUSINESS AND MATH SKILLS | |
| 301 | Perform basic math functions using the baker's percentage (%) and friction factor. | |
| 302 | Discuss labor cost. | |

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| 303 | Calculate the cost of recipes/formulas including: As Purchased, Edible Portion, and factors affecting yield percentage. | |
| 304 | Calculate the selling price of bakery items. | |
| 305 | Complete a sales transaction using related industry standards including cash handling and current technology (i.e. guest checks, computers, calculators, etc.). | |
| 306 | Perform basic math functions using decimal, percentages, fractions, conversions and measurements as related to the baking and pastry industry. | |
| 307 | Perform equivalent measures associated with weight and volume including metric and English units. | |
| 400 | BAKING PREPARATION | |
| 401 | Identify ingredients used in baking, describe their properties, and list the functions of various ingredients (including but not limited to: flours, sugars, fats, egg products and dairy). | |
| 402 | Perform knife skills and classic cuts while practicing safety techniques. | |
| 403 | Use and care for hand tools. | |
| 404 | Describe and utilize various baking mixing methods and make-up techniques. | |
| 405 | Prepare and fill a pastry bag and utilize a variety of tips to demonstrate proper use (i.e. cake decorating and pastry products). | |
| 406 | Use and care for food processing, cooking and baking equipment. | |
| 407 | Read and follow a standard recipe/formula. | |
| 408 | Perform variety of cooking methods (i.e. baking, frying, deep frying, boiling, blanching, poaching and steaming). | |
| 409 | Identify and use herbs, spices and flavor extracts. | |
| 410 | Perform food presentation techniques. (i.e. plated desserts) | |
| 411 | Write food requisitions for production requirements. | |
| 412 | Use baking terms. | |
| 500 | BAKING FUNDAMENTALS | |
| 501 | Demonstrate proper scaling and measurement techniques used in baking. | |
| 502 | Prepare yeast products (i.e. hard and soft breads and rolls). | |
| 503 | Prepare enriched yeast dough products including laminated dough and sweet dough. | |
| 504 | Prepare quick breads. | |
| 505 | Prepare pies and tarts. | |
| 506 | Prepare cookies. | |
| 507 | Prepare creams, mousses, custards and related sauces. | |
| 508 | Prepare cakes. | |
| 509 | Prepare icings and glazes. | |
| 510 | Perform cake decorating techniques (i.e. icing-writing, borders, flowers, leaves, and rosettes). | |

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| 511 | Perform cake decorating techniques including: royal icing, rolled fondant, gum paste, air brush designs and discuss edible images. | |
| 512 | Discuss the applicability of convenience, value added, further processed or par-baked food items. | |
| 513 | Prepare fillings and toppings for pastries and baked goods. | |
| 514 | Prepare pastry products from pate choux, phyllo, puff pastry and crepes. | |
| 515 | Prepare French, Italian and Swiss meringues. | |
| 516 | Prepare doughnuts. | |
| 517 | Prepare frozen desserts. | |
| 518 | Prepare breakfast items/sandwiches. | |
| 519 | Label and store bakery products to prevent or reduce spoilage and staling. | |
| 520 | Discuss showpieces (i.e. gingerbread, chocolate, sugar, ice, and fruit carvings) | |
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| 600 | PURCHASING, RECEIVING, INVENTORY AND STORAGE | |
| 601 | List factors that affect food prices and quality, which may include market fluctuation and product cost. | |
| 602 | Describe purchasing methods (i.e. bids, purchase orders, phone, sales quotes, online, etc.). | |
| 603 | Identify regulations for inspecting and grading of bakery ingredients (i.e. flour, sugar, eggs, dairy products and fruits). | |
| 604 | Identify inventory systems including perpetual and physical inventories and requisition systems for controlling costs (i.e. computerized systems). | |
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| 700 | NUTRITION | |
| 701 | List food groups and recommended servings in USDA Food Guide Charts. | |
| 702 | Discuss dietary guidelines and recommended dietary allowances for a nutritious diet. | |
| 703 | Define energy nutrients and non-energy nutrients and how they are metabolized by the human body. | |
| 704 | Calculate your individual dietary intakes by using the RDA dietary guidelines. | |
| 705 | RESERVED | |
| 706 | Interpret food labels in terms of the portion size, ingredients, nutritional value, and nutritional claims. | |
| 707 | Describe the six classes of nutrients (carbohydrates, fats/lipids, protein, vitamins, minerals and water). | |
| 708 | Discuss the functions, sources, and effects of the six classes of nutrients on a healthy lifestyle. | |
| 709 | Discuss various diets and health concerns related to: alternative dieting, vegetarianism, poor nutrition and food allergies. | |
| 710 | RESERVED | |
| 711 | Apply principles of nutrition and nutrient preservation while preparing bakery goods and menu items. | |
| 712 | RESERVED | |
| 713 | RESERVED | |
| 714 | RESERVED | |
| 715 | RESERVED | |

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| 716 | RESERVED | |
| 800 | BAKING PLANNING | |
| 801 | List basic production planning principles. | |
| 802 | Create menu item descriptions for bakery goods. | |
| 803 | Discuss baking facilities, planning, and layout principles. | |
| 804 | Discuss planning and time management as it relates to a baking facility. | |
| 805 | Identify methods of promoting baked goods, display techniques, and seasonal merchandising. | |
| 900 | HUMAN RELATIONS SKILLS | |
| 901 | Work as a member of a diverse team as it relates to the baking industry. | |
| 902 | Identify the benefits of a positive work environment by motivating employees, reducing stress and resolving conflict. | |
| 903 | Use professional communication (i.e. emails, phones, and social media) | |
| 904 | Identify the baker's role in decision making, problem solving, and delegation of duties. | |
| 905 | Identify current federal and state employment laws (i.e. Equal Opportunity, Harassment, Affirmative Action, Wage and Hour, etc.). | |