

## General Course Information

<b>Baking and Pastry</b>	
Department: Family and Consumer Sciences	Grade Level(s) 10-12
Duration/Credits: Semester .5 credit	Prerequisites Foods II OR Baking and Pastry teacher approval
BOE Approval Date:	Course Code: H4513
<b>Course Description:</b>	
<p>In Baking and Pastry, students will build upon the knowledge and skills acquired in Foods II to produce baking and pastry products based on current industry trends. Students will develop knowledge of ingredient functions, baking terminology, and a variety of baking and pastry techniques. This course is designed to appeal to the student who plans to pursue a career or who has a high interest level in culinary and/or baking and pastry arts.</p>	
<b>Course Rationale:</b>	
<p>Food preparation and food service careers are a high-demand industry that is anticipated to grow. This course will prepare students for careers or post-secondary programs related to the baking and pastry culinary business and industry.</p>	
<b>Course Objectives:</b>	
<ul style="list-style-type: none"><li>● The student will identify and use common ingredients, equipment, tools and measurements in food lab activities.</li><li>● The student will actively participate in a variety of food lab activities.</li><li>● The student will demonstrate use, care and safety of lab equipment.</li><li>● The student will apply content covered in Foods I and Foods II, including: lab procedures, safety and sanitation, personal hygiene/health practices, measurements, terminology, tools/equipment, and food storage/handling safety.</li><li>● The student will research a variety of preparation methods for creating and making baked goods. (A+ Research)</li></ul>	

- The student will read recipes and articles about baking techniques to develop expertise in baking. (A+ Reading)
- The student will reflect upon and write about lab experiences. (A+ Writing)
- The student will discuss and analyze cooking labs and projects. (A+ Speaking and Listening)

**Standards Alignment:**

List standard set(s) to which course has been aligned  
[National Association of State Administrators of FACS](#)