SWEETWATER UNION HIGH SCHOOL DISTRICT

DIVISION OF ADULT EDUCATION

Career Technical Education

## CULINARY ARTS: BREADS, PASTRIES, DESSERTS AND CAKES

### COURSE APPROVAL

Mission: The Division of Adult Education, a community-focused organization, promotes and facilitates life-long learning for adults to meet the challenges of the 21st century.

Student Learning Outcomes

* Students will establish personal, academic and/or workforce goals and demonstrate progress toward them
* Students will solve problems
* Students will communicate clearly and collaborate with others
* Students will use resources, including technology, to research, organize and communicate information

##### Course approved by the Board of Trustees

**June 2001**

##### Course Revision:

June 16, 2003

June 20, 2005

May 16, 2007

May 20, 2008

Title change approved

“Cake Decorator”

May 20, 2008

May 11, 2009

July 26, 2010

July 27, 2010

July 23, 2012

May 12, 2014

Feb 26, 2016

September 6, 2016

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## CULINARY ARTS: BREADS, PASTRIES, DESSERTS AND CAKES

# Basic Course Information

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| **Course Title:** | **Culinary Arts-Professional Baking/Pastry Skills** |
| **CTE Industry Sector:** | Hospitality/Tourism/Recreation |
| **Career Pathway:** | **Food Service and Hospitality** |

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| **Course Level:** | X | Introductory | X | Concentration |  | Capstone |

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| **Course Number:** | **2603** |
| **CBEDS Title:** | **Intermediate Food Service and Hospitality** |
| **CBEDS Number:** | **8020** |

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| Course Hours: | **300** |
| Prerequisites: | **None** |
| Evaluation: | Evaluation of individual achievement is based upon:   1. Satisfactory completion of variety of pastry and cake selection and preparation projects as evaluated by the instructor.   2. Satisfactory progress and participation in classroom activities as evaluated by the instructor. |
| Conditions for Repetition: | Students who have failed to satisfactorily complete the course objectives and/or competencies because of attendance or the inability to master the curriculum may, with instructor permission, repeat the course |
| **Articulation Information:** | Southwest College  Introduction to Baking Skills and Culinary Arts CA182 |
| **Articulation Credit:** | Three elective credits may be earned by completing this course. |
| **High School elective Credit:** | This course is offered on an elective credit/no credit basis. |
| **Advisory Committee Meetings:** |  |

**Course Description**

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| This course introduces students to the designing, baking, decorating and serving of attractive pastries, cookies, breads, rolls, pie crusts and desserts. The course also highlights all aspects of effective bakery management. It Trains students to produce a variety of pastries, desserts, and breads using proper weights and measures, baking and decorating equipment and the proper care and maintenance of these. Emphasizing the use of baking equipment and evaluation of finished baked products by learning the basics of yeast breads, quick breads, and dessert components. This course also introduces students to principles of food microbiology, as well as regulatory standards and measures required for the prevention of food-borne diseases and personal hygiene. The course also identifies the personal qualifications, interests, aptitudes, knowledge and skills in the Professional Baking and Pastry field. This course also introduces students to the designing, baking, decorating and serving of attractive pies, tarts, cookies, dessert presentations, and decorated cakes. The course also trains the student in cake decoration specific to work based techniques. Trains student to produce a variety of cakes, cookies, pies, tarts and dessert presentations using proper weights and measures. Emphasizes the use of baking equipment and evaluation of finished baked products learning the basic and advanced techniques for dessert presentations, cookies, pies, tarts and cake decoration. This course also introduces students to principles of food microbiology, as well as regulatory standards and measures required for the prevention of food-borne diseases and personal hygiene with industry specific standards for the professional bakery.  Students will engage in leadership activities throughout their CTE pathway. These leadership outcomes will be based on the **Standards for Career Ready Practice (SCRP)** listed in each instructional unit. Leadership categories include Personal Growth and Professional Responsibility, Growing Leaders, and Community Outreach. Students will gather evidence of leadership outcomes to put in a portfolio project with will be completed at the end of the pathway. Students have opportunity to present their portfolios in academic classrooms to peers and teachers, as part of annual school events (Workforce of the Future event, Industry Advisory, etc.). A selection of portfolio projects will also be posted on the Sweetwater Adult CTE website: http://adultcte.weebly.com/ |

**Instructional Strategies**

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| Teacher lecture, demonstrations of pictures, books and video..............30%  Teacher supervision of individual and small group practice.................60%  Evaluation.....................................................………............................10% |

**Instructional Materials**

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| Textbooks: About Professional Baking, 1st Edition |
| Student Workbook for Sokol;s About Professional Baking, 1st Edition |

**Career Plan: How this Course fits into the Course Sequence**

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| **Sequence of Courses** | **Course Level** | | | **Primary Funding Source** | | **Perkins**  **Funded** | **Total Duration** |
| Name of Course | Intro. | Concentration | Capstone | District/COE | ROCP | Yes or No | (In hours) |
| Culinary Arts Food & Sanitation |  |  |  |  |  | No | 3 |
| Culinary Arts Breads Pastries, Deserts and Cakes |  |  |  |  |  | Yes | 300 |
| * Student can choose from the following groups: | | | | | | | |
| Culinary Arts Cake Designs, Chocolate & High End Decorating Techniques |  |  |  |  |  | Yes | 300 |
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**Occupations for Identified Pathway**

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| Pathway occupations organized by level of education and training required for workplace entry.(Asterisked occupations require certification or licensure.) | |
| Postsecondary Training (certification and/or AA degree) | College University (bachelor’s degree or higher) |
| Line Cook, Sous-ChefBanquet Manager | Restaurant General ManagerCaterer |

# Course Goals

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| 1. Learn the background of professional baking and the responsibilities and requirements to be successful in this profession. |
| 1. Develop an understanding of basic commercial baking techniques and terms, equipment operation and care. |
| 1. Develop an understanding of the preparation of yeast breads, quick breads, various pastries, and desserts. |
| 1. Develop an understanding of the importance of sanitation, safety, and nutrition in the industry, and the personal qualifications and aptitudes for success in the Professional Baking and Pastry Industry. |
| 1. Develop an understanding of safe equipment operation, and care. |
| 1. Learn how to prepare yeast dough’s, yeast breads, quick breads, and various desserts and dessert presentations. |
| 7. Learn the expectations of a career in the Hospitality/Tourism/Recreation industry as well as workplace experiences. |
| 8. Develop an understanding of basic commercial baking techniques and terms for various cookies, pies, tarts, cakes, icings and professional dessert presentations. |
| 9. Develop an understanding of the preparation of various cookies, pies, tarts, cakes, icings and dessert preparation and presentation. |
| 10. Develop an understanding of the importance of sanitation, safety, and nutrition in the industry. |
| 11. Develop an understanding of safe equipment operation, and care for specific use with cookies, pies, tarts, cakes, icings, and various desserts. |
| 12. Learn how to prepare and present desserts with professional dessert presentation techniques. |
| 13. Learn techniques to design specific types of cakes, covertures and decoration techniques. |
| 14. Learn the expectations of a career in the Hospitality/Tourism/Recreation industry as well as workplace experiences and professional techniques for dessert display and presentation. |
| 15. Compilation of leadership evidence for the portfolio project that will be presented at the end of the pathway class. |

# “Yeast Doughs and Quick Breads”

“**Pastry and Dessert Components”**

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| **Unit 1** | **Introduction/Techniques and Terms/Equipment Operation and Care** | Class Hrs. | 6 | Lab Hrs. | **13** |

Description:

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| Students gain an introduction to the course and learn class expectations. They are introduced to the common traits exhibited by people successfully working in this field, personal qualifications, interests, aptitudes, and knowledge of skills necessary to succeed this career pathway. Students examine the historical and economic background of this field as well as current opportunities available. In addition students will examine the personal, professional, and educational requirements needed to meet their goals. Students will learn how to read a recipe as well as how to compile the ingredients called for in a basic recipe. Students will gain an introduction to the specific vocabulary that is used in this industry. Students will be instructed as to the use of different baking and decorating equipment found in a bakery kitchen. They will learn how to use the equipment as well as the proper care and maintenance of the equipment. |
| **Unit 1 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Identify the personal qualifications, interests, aptitudes, knowledge and skills of successfulProfessional Baking/Pastry. |
| 1. Demonstrate an understanding of personal, professional, and educational requirements of this career field. 2. Demonstrate the ability to identify all ingredients in standard recipes. 3. Demonstrate the ability to accurately weigh and measure raw materials for dry and liquid ingredients. 4. Discuss and demonstrate the ability to correctly compute weights and measures. 5. Learn the correct terminology used in the Baking Industry 6. Identify and describe the use of each item of baking and decorating equipment found in a Bakery Kitchen and the proper care. 7. **.** Demonstrate proper use and care of tools in a commercial setting. 8. **.** Demonstrate safe equipment operation and procedures. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1-Apply appropriate technical skills and academic knowledge to successfully complete Unit 1 coursework.  SCRP2-They are active listeners who speak clearly and with purpose, and they are comfortable with terminology that is common to the workplace.  SCRP3-Students will develop a career plan according with their personal goals.  SCRP4-Students will use computers to understand the professional baking and pastry field.  SCRP5-Students will discuss potential problems if failure to follow proper equipment operation.  SCRP8-Students will have an understanding of professional integrity and leadership by following weekly schedule for various task.  SCRP9- students will work together in teams to demonstrate the ability to correctly compute weight and measures.  SCRP11-Students will research for new tools and equipment baking industry.  SCRP12- By working in team they will be able to organize and make positive impact to other people. |

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| **Unit 2** | **Yeast and Quick Bread Mixing Methods** | Class Hrs. | 15 | Lab Hrs. | **50** |

Description:

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| Students will learn techniques in order to prepare basic recipes. These recipes will include doughs and batters used for a variety of cookies, breads, rolls, pie crusts, and cakes. |
| **Unit 2 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Demonstrate the ability to identify and prepare various yeast doughs and quick breads. |
| **2.** Demonstrate the ability to identify and prepare four basic doughs that will be made into rolls, buns, breads, and enriched breads. |
| **3.** Demonstrate the ability to identify and prepare different yeast dough’s used in professional baking. |
| **4.** Demonstrate the ability to mix and bake basic recipes for various yeast doughs. |
| **5.** Demonstrate the ability to mix and bake basic recipes for quick breads. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team. |

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| **Unit 3** | **Pastry and Dessert Components** | Class Hrs. | 10 | Lab Hrs. | **40** |

Description:

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| Students will learn how to prepare a variety of cakes, pastries. They will learn how to read the recipe and compile the ingredients for each recipe. Students will also be introduced to the cultures and customs behind a variety of baked goods. |
| **Unit 3 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Demonstrate the ability to organize ingredients and prepare pastries with appropriate fillings and toppings. |
| **2.**  Demonstrate the ability to prepare classic pastries and explain the traditions surrounding these products. |
| 3.Demonstrate the ability to prepare a variety pastries and dessert components. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team. |

**“Cookies/Pies/Tarts/Dessert Presentations/Cakes and Icings”**

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| **Unit 1** | **Cookies** | Class Hrs. | 4 | Lab Hrs. | **12** |

Description

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| Students will learn how to prepare a variety of cookies and presentation of these. They will learn how to read the recipe and compile the ingredients for each recipe. Students will also be introduced to the cultures and customs behind a variety of cookies. |
| **Unit 1 Competency:** Upon Completion of this course, the student is able to: |
| **1.**  Demonstrate the ability to organize ingredients and prepare cookies with appropriate fillings and toppings. |
| **2.** Demonstrate the ability to prepare a variety of cookies. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team. |

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| **Unit 2** | **Pies and Tarts** | Class Hrs. | 4 | Lab Hrs. | **12** |

Description:

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| Students will learn how to prepare a variety of creams, icings, puddings, custards, mousses, icings, covertures, an fillings to create a variety of pies and tarts. |
| **Unit 1 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Demonstrate the ability to organize ingredients and prepare pies and tarts with appropriate fillings and toppings. |
| **2.** Demonstrate and explain how to organize and prepare a variety of creams, icings, puddings, custards, sauces, mousses, icings, covertures and fillings using basic and advanced techniques, and demonstrate methods used to incorporate into pies and tarts. |
| 3. Demonstrate the ability to prepare specialty custards, puddings and mousses, and demonstrate methods used to incorporate fillings into pies and tarts. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team |

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| **Unit 3** | **Dessert Presentation** | Class Hrs. | 4 | Lab Hrs. | **12** |

Description:

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| Students will learn design principals used to create a variety of pastries, breads, specific to dessert presentation. |
| **Unit 3 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Demonstrate the ability to prepare and display a variety of desserts, breads, cheesecakes, gelatins, laminated doughs and pastries applying attractive designs and serving efficiency. |
| **2.**  Demonstrate the classification and identification of different dessert presentations students will describe specific decorations and techniques that each dessert requires. |
| 3. Demonstrate and explain how to organize and prepare a variety of pastries, breads, cheesecakes, gelatins, laminated doughs and pastries syrups, creams, icings, marmalades, puddings, custards, sauces, mousses, icings and covertures using basic and advanced techniques, and demonstrate methods used to incorporate into dessert presentations. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team |

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| **Unit 4** | **Cakes and Icings** | Class Hrs. | 24 | Lab Hrs. | **78** |

Description

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| Students will learn design principals used to create a variety of cakes. They will also be introduced to industry design principals using work based learning experience techniques. |
| **Unit 4 Competency:** Upon Completion of this course, the student is able to: |
| **1.** Demonstrate the ability to prepare and display a variety of cakes, applying attractive designs and serving efficiency. |
| **2.** Demonstrate the classification and identification of different cakes students will describe specific decorations and techniques that each cake requires using work based learning experience techniques. |
| 3. Demonstrate the ability to organize ingredients, prepare, and decorate cakes using professional techniques such as Royal Icing, Color Flow, Meringue, Fondant, Buttercream and Whip Toppings. |
| 4. Demonstrate the ability to organize ingredients and prepare cakes with appropriate**.** Fillings and toppings and mixing methods. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.  SCRP9- Student will work together in team |

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| **Unit 5** | **An Introduction to Chocolate Techniques** | Class Hrs. | 4 | Lab Hrs. | **12** |

Description

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| Students will be introduced to the preparation and use of a variety of chocolate techniques and desserts. They will learn how to read a recipe and compile the ingredients for each recipe. Students will be introduced to the preparation of chocolate creams, icings, sauces or mousses and the incorporation of these into baked products, desserts, cakes and pastries. |
| **Unit 2 Competency:** Upon Completion of this course, the student is able to: |
| 1. Understand how to organize and prepare chocolate creams, icings, sauces, mousses or covertures using basic and advanced techniques. The student will also understand methods used to incorporate chocolate into baked products, desserts, cakes and pastries. |
| **Standards for Career Ready Practice (SCRP)**  SCRP1- Apply appropriate technical skills and academic knowledge to successfully complete unit 2  SCRP2- Communicate clearly, they are comfortable with terminology that is common to workplace environments.  SCRP4-Student will new technology to accomplish workplace tasks and solve workplace problems  SCRP5-Student will carefully consider options to solve a problem and, once agreed upon, follow through to ensure the problem is resolved.  SCRP8-Student will practice ethical leadership, and effective management skills by working in small groups.   1. SCRP9- Student will work together in team. |

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| **Totals** | **Class Hrs.** | **71** | **Lab Hrs.** | **229** | **Total Hrs.** | **300** |

Culinary Arts-Professional Baking/Pastry Skills:

“Breads/Pastries/Desserts/Cakes”

“Yeast Doughs and Quick Breads”

“Pastry and Dessert Components”

Unit 1: Introduction/Techniques and Terms/Equipment Operation and Care

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 1: Introduction/Techniques and Terms/Equipment Operation and Care  LS 11-12.4  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7  WS 11-12.2, 12.3, 12.4, 12.5, 12.6, 12.8  WHSST 11 12.1-12.4, 12.7, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  CSR 4 | Unit 1: Introduction/Techniques and Terms/Equipment Operation and Care  2.1, 2.23, 2.3, 2.4, 3.1, 3.2, 3.3, 4.1, 5.2, 5.3, 6.1-6.7, 7.1, 7.2, 7.3, 8.1, 8.2, 9.1-9.3, 10.1-10.4, 10.14, 11.1, 11.2 | Unit 1: Introduction/Techniques and Terms/Equipment Operation and Care  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0, A10.1, A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.6  C1.1, C1.2, C1.4, C2.0, C3.0, C4.0, C5.0, C7.4, C11.0 |

Unit 2: Yeast and Quick Bread Mixing Methods

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 2: Yeast and Quick Bread Mixing Methods  LS 11-12.4  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7  WS 11-12.2, 12.3, 12.4, 12.5, 12.6, 12.8  WHSST 11 12.1-12.4, 12.7, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  CSR 4 | Unit 2: Yeast and Quick Bread Mixing Methods  2.1-2.6, 3.1-3.3, 3.5-3.8, 4.1, 4.3, 4.5, 5.1-5.4, 6.2-6.6, 7.1-7.7, 8.6, 8.7, 8.3, 9.1-9.7, 10.1, 10.3, 10.4, 10.8, 10.9, 10.13, 10.14, 11.1, 11.2, 11.5 | Unit 2: Yeast and Quick Bread Mixing Methods  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0, A10.1, A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.6  C1.1, C1.2, C1.4, C2.0, C3.0, C4.0, C5.0, C7.4, C11.0 |

Unit 3: Pastry and Dessert Components

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 3: Pastry and Dessert Components  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  CSR 2, 4 | Unit 3: Pastry and Dessert Components  2.1, 2.23, 2.3, 3.1-3.9, 4.1-4.5, 5.1-5.4, 6.1-6.7, 7.1-7.7, 8.1-8.7, 9.1-9.7, 10.1-10.7, 11.1-11.5 | Unit 3: Pastry and Dessert Components  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0,  A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.3  C1.0-C1.4, C2.1, C2.2, C2.5, c3.0-C3.6, C4.0-C4.6, C5.0-C5.6, C11.0-C11.6 |

“Cookies/Pies/Tarts/Dessert Presentations/Cakes and Icings”

Unit 1: Cookies

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 1: Cookies  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  CSR 2, 4 | Unit 1: Cookies  2.1-2.6, 3.1-3.3, 3.5-3.8, 4.1-4.5, 5.1-5.4, 6.1-6.7, 7.1-7.7, 8.1-8.7, 9.1-9.7, 10.1-10.7, 11.1-11.5 | Unit 1: Cookies  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0,  A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.3  C1.0-C1.4, C2.1, C2.2, C2.5, c3.0-C3.6, C4.0-C4.6, C5.0-C5.6, C11.0-C11.6 |

Unit 2: Pies and Tarts

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 2: Pies and Tarts  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  CSR 2, 4 | Unit 2: Pies and Tarts  2.1-2.6, 3.1-3.3, 3.5-3.8, 4.1-4.5, 5.1-5.4, 6.1-6.7, 7.1-7.7, 8.1-8.7, 9.1-9.7, 10.1-10.7, 11.1-11.5 | Unit 2: Pies and Tarts  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0,  A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.3  C1.0-C1.4, C2.1, C2.2, C2.5, c3.0-C3.6, C4.0-C4.6, C5.0-C5.6, C11.0-C11.6 |

Unit 3: Dessert Presentation

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 3: Dessert Presentation  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  WH 10.3.5.  CSR 2, 3, 4 | Unit 3: Dessert Presentation  2.1, 2.2, 2.3, 2,5  3.1-3.9, 4.1-4.3, 4.5, 5.1-5.4, 6.1-6.7, 7.1-7.7, 8.1-8.7, 9.1-9.7, 10.1-10.7, 10.8, 10.9, 10.11, 10.13, 10.14, 11.1-11.5 | Unit 3: Dessert Presentation  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0, A10.1, A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.6  C1.1, C1.2, C1.4, C2.0, C3.0, C4.0, C5.0, C7.4, C11.0 |

Unit 4: Cakes and Icings

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 4: Cakes and Icings  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  WH 10.3.5.  CSR 2, 3, 4 | Unit 4: Cakes and Icings  2.1-2.3, 3.2-3.8, 4.1-4.5, 5.1-5.4, 6.2-6.6, 7.1-7.7, 8.3, 8.6, 8.7, 9.1-9.7, 10.1-10.13, 11.1-11.5 | Unit 4: Cakes and Icings  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0, A10.1, A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.6  C1.1, C1.2, C1.4, C2.0, C3.0, C4.0, C5.0, C7.4, C11.0 |

Unit 5: An Introduction to Chocolate Techniques

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| Common Core State Standards:  English Language Arts  Mathematics  Science  History/Social Science | Anchor Standards  1.0-11.0 (Academics, Communications, Career Planning and Management, Technology, Problem Solving and Critical Thinking, Health and Safety, Responsibility and Flexibility, Ethics and Legal Responsibilities, Leadership and Teamwork, Technical Knowledge and Skills, Demonstration and Application) | Pathway Standards: A1.0-C12.6 (Food Science, Dietetics, and Nutrition/Food Service and Hospitality/Hospitality, Tourism and Recreation) |
| Unit 5: An Introduction to Chocolate Techniques  LS 11-12.6  RSIT 11-12.7  RSLT 11-12.2, 12.3, 12.4, 12.7, 12.8  WS 11-12.1-12.2, 12.3, 12.4, 12.5, 12.6, 12.8, 12.9  WHSST 11 12.1-12.4, 12.8, 12.9  G-CO 12  G-MG 1, 2, 3  N-Q 1, 2, 3  S-CP 5  S-MD 5 (a, b)  SEP 1-8  CC 1, 3, 6, 7  PS1.B, PS3.A, B, C  LS1.A, B  ESS3.A, ESS3.B  AD 12.3.1  PE 12.1, 12.1.1, 12.1.2, 12.2.2, 12.2.4, 12.2.5, 12.2.6, 12.2.7, 12.2.10, 12.4, 12.4.2, 12.4.3, 12.6.3  US 11.2.2, 11.2.5, 11.5.7, 11.8.2, 11.8.6,11.8.7, 11.11.13  WH 10.3.5.  CSR 2, 3, 4 | Unit 5: An Introduction to Chocolate Techniques  2.1-2.3, 3.2-3.8, 4.1-4.5, 5.1-5.4, 6.2-6.6, 7.1-7.7, 8.3, 8.6, 8.7, 9.1-9.7, 10.1-10.13, 11.1-11.5 | Unit 5: An Introduction to Chocolate Techniques  A1.0, A1.3, A2.0, A2.2, A2.3, A3.0, A3.1, A3.2, A3.3, A8.0, A8.1, A8.2, A8.3, A9.0, A9.2, A9.3, A9.4, A9.5, A10.0,  A10.2, A10.5  B1.0, B1.1, B1.3, B1.4, B2.0-B2.4, B3.2-B3.6, B4.0-B4.5, B5.0-B5.4, B5.6, B6.0-B6.7, B7.0-B7.6, B8.0-B8.5, B9.2, B9.4, B11.0, B11.2, B11.3, B11.6, B12.0-B12.3  C1.0-C1.4, C2.1, C2.2, C2.5, c3.0-C3.6, C4.0-C4.6, C5.0-C5.6, C11.0-C11.6 |