

Hospitality & Tourism Career Cluster
Baking and Pastry II
Course Number – 20.53710

Course Description:

As the third course in the Baking and Pastry, the prerequisite for this course is Baking and Pastry I. Baking and Pastry II is an advanced and rigorous in-depth course designed for the student who is continuing in the Baking and Pastry Pathway and wish to continue their education at the postsecondary level or enter the food-service industry as a proficient and well-rounded individual. Strong importance is given to refining hands-on production of the classic fundamentals in the commercial kitchen.

Mastery of standards through project-based learning, technical skills practice, and leadership development activities of Family, Career and Community Leaders of America, (FCCLA) will provide students with a competitive edge for either entry into the education global marketplace and/or the post-secondary institution of their choice to continue their education and training.

Course Standard 1

HOSP-BPII-1

The following standard is included in all CTAE courses adopted for the Career Cluster/Pathways. Teachers should incorporate the elements of this standard into lesson plans during the course. The topics listed for each element of the standard may be addressed in differentiated instruction matching the content of each course. These elements may also be addressed with specific lessons from a variety of resources. This content is not to be treated as a unit or separate body of knowledge but rather integrated into class activities as applications of the concept.

Standard: Demonstrate employability skills required by business and industry.

The following elements should be integrated throughout the content of this course.

1.1 Communicate effectively through writing, speaking, listening, reading, and interpersonal abilities.

Person-to-Person Etiquette	Telephone and Email Etiquette	Cell phone and Internet Etiquette	Communicating At Work	Listening
Interacting with You Boss	Telephone Conversations	Using Blogs	Improving Communication Skills	Reasons, Benefits, and Barriers
Interacting with Subordinates	Barriers to Phone conversations	Using Social Media	Effective Oral Communication	Listening strategies
Interacting with Co-Workers	Making and Returning Calls		Effective Written Communication	Ways We Filter What We Hear
Interacting with Suppliers	Making Cold Calls		Effective Nonverbal Skills	Developing a Listening
	Handling Conference Calls		Effective Word Use	Show You Are Listening
	Handling Unsolicited Calls		Giving and Receiving Feedback	Asking Questions
				Obtaining Feedback
				Getting Others to Listen

Nonverbal Communication	Written Communication	Speaking	Applications and Effective Resumes
Communicating Nonverbally	Writing Documents	Using Language Carefully	Completing a Job Application
Reading Body Language and Mixed Messages	Constructive Criticism in Writing	One-on-One Conversations	Writing a Cover Letter

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Matching Verbal and Nonverbal Communication		Small Group Communication	Things to Include in a Resume
Improving Nonverbal Indicators		Large Group Communication	Selling Yourself in a Resume
Nonverbal Feedback		Involving the Audience	Terms to Use in a Resume
Showing Confidence Nonverbally		Answering Questions	Organizing Your Resume
Showing Assertiveness		Visual and Media Aids	Writing an Electronic Resume
		Errors in Presentation	Dressing up Your Resume

1.2 Demonstrate creativity by asking challenging questions and applying innovative procedures and methods.

Teamwork and Problem Solving	Meeting Etiquette
Thinking Creatively	Preparation and Participation in Meetings
Taking Risks	Conducting Two-Person or Large Group Meetings
Building Team Communication	Inviting and Introducing Speakers
	Facilitating Discussions and Closing
	Preparing Visual Aids
	Virtual Meetings

1.3 Exhibit critical thinking and problem solving skills to locate, analyze and apply information in career planning and employment situations.

Problem Solving	Customer Service	The Application Process	Interviewing Skills	Finding The Right Job
Transferable Job Skills	Gaining Trust and Interacting with Customers	Providing Information, Accuracy and Double Checking	Preparing for an Interview	Locating Jobs and Networking
Becoming a Problem Solver	Learning and Giving Customers What They Want	Online Application Process	Questions to Ask in an Interview	Job Shopping Online
Identifying a Problem	Keeping Customers Coming Back	Following Up After Submitting an Application	Things to Include in a Career Portfolio	Job Search Websites
Becoming a Critical Thinker	Seeing the Customer's Point	Affective Résumés:	Traits Employees are Seeking	Participation in Job Fairs

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Managing	Selling Yourself and the Company	Matching Your Talents to a Job	Considerations Before Taking a Job	Searching the Classified Ads
	Handling Customer Complaints	When a Résumé Should be Used		Using Employment Agencies
	Strategies For Customer Service			Landing an Internship
				Staying Motivated to Search

1.4 Model work readiness traits required for success in the workplace including integrity, honesty, accountability, punctuality, time management, and respect for diversity

Workplace Ethics	Personal Characteristics	Employer Expectations	Business Etiquette	Communicating at Work
Demonstrating Good Work Ethic	Demonstrating a Good Attitude	Behaviors Employers Expect	Language and Behavior	Handling Anger
Behaving Appropriately	Gaining and showing Respect	Objectionable Behaviors	Keeping Information Confidential	Dealing with Difficult Coworkers
Maintaining Honesty	Demonstrating Responsibility	Establishing Credibility	Avoiding Gossip	Dealing with a Difficult Boss
Playing Fair	Showing Dependability	Demonstrating Your Skills	Appropriate Work Email	Dealing with Difficult Customers
Using Ethical Language	Being Courteous	Building Work Relationships	Cell Phone Etiquette	Dealing with Conflict
Showing Responsibility	Gaining Coworkers' Trust		Appropriate Work Texting	
Reducing Harassment	Preserving		Understanding Copyright	
Respecting Diversity	Handling Criticism		Social Networking	
Making Truthfulness a Habit	Showing Professionalism			
Leaving a Job Ethically				

1.5 Apply the appropriate skill sets to be productive in a changing, technological, diverse workplace to be able to work independently and apply teamwork skills.

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Expected Work Traits	Teamwork	Time Management
Demonstrating Responsibility	Teamwork Skills	Managing Time
Dealing with Information Overload	Reasons Companies Use Teams	Putting First Things First
Transferable Job Skills	Decisions Teams Make	Juggling Many Priorities
Managing Change	Team Responsibilities	Overcoming Procrastination
Adopting a New Technology	Problems That Affect Teams	Organizing Workspace and Tasks
	Expressing Yourself on a Team	Staying Organized
	Giving and Receiving Constructive Criticism	Finding More Time
		Managing Projects
		Prioritizing Personal and Work Life

1.6 Present a professional image through appearance, behavior and language.

On-the-Job Etiquette	Person-to-Person Etiquette	Communication Etiquette	Presenting Yourself
Using Professional Manners	Meeting Business Acquaintances	Creating a Good Impression	Looking Professional
Introducing People	Meeting People for the First Time	Keeping Phone Calls Professional	Dressing for Success
Appropriate Dress		Proper Use of Work Email	Showing a Professional Attitude
Business Meal Functions		Proper Use of Cell Phone	Using Good Posture
Behavior at Work Parties		Proper Use in Texting	Presenting Yourself to Associates
Behavior at Conventions			Accepting Criticism
International Etiquette			Demonstrating Leadership
Cross-Culture Etiquette			
Working in a Cubicle			

Course Standard 2

HOSP-BPII-2

Demonstrate mastery of the principles of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate.

- 2.1 Demonstrate proper receiving and storage of both raw and prepared foods, including identification of appropriate storage temperatures for perishable and semi-perishable foods.
- 2.2 Demonstrate food handling, preparation and storage techniques that prevent cross contamination between raw and ready-to-eat foods and between animal or fish, including sources of other potentially hazardous food products.
- 2.3 Identify the factors that affect the growth of food-borne pathogens (FAT TOM) and explain how time and temperature guidelines can reduce growth of microorganisms.
- 2.4 Examine current types and proper uses of cleaning materials and sanitizers and demonstrate procedures for cleaning and sanitizing utensils, equipment, and facilities.
- 2.5 Demonstrate waste disposal and recycling methods and describe appropriate measures for insect, rodent, and pest control.
- 2.6 Demonstrate maintenance of necessary records to document time and temperature control, employee health, equipment maintenance, and other food preparation and storage.
- 2.7 Complete the ServSafe Managers certification.

Course Standard 3

HOSP-BPII-3

Analyze basic business operations and menu development for a bake shop.

- 3.1 Create a detailed business plan for a baking-related business.
- 3.2 Analyze various bakery menus.
- 3.3 Demonstrate industry-standard costing for wholesale and retail spaces.
- 3.4 Identify general requirements for a bakery-related business (examples: employee availability, insurance, state and local licenses, and health department requirements).

Course Standard 4

HOSP-BPII-4

Examine and demonstrate proper techniques related to the production of pastries and advanced breads.

- 4.1 Demonstrate production of show pastries.
- 4.2 Demonstrating production of laminated dough, puff pastry, and derivative products.
- 4.3 Identify various pre-ferments and fermentation processes in yeast dough production.
- 4.4 Identify various yeast dough production stages in sponge, poolish, biga, and levain.
- 4.5 Demonstrate various lean, enriched, and sourdough breads (ex: baguettes, cinnamon rolls, challah, babka, etc.).
- 4.6 Demonstrate and produce sweet and artisan breads.
- 4.7 Experiment with various globally available grains, seeds, meals, or flours.

Course Standard 5

HOSP-BPII-5

Examine and demonstrate proper techniques related to the production of advanced cakes, pies, and individual desserts.

- 5.1 Demonstrate production of decorated cakes.
- 5.2 Demonstrate production of custard, cream, meringue, tart, galette, chiffon, and fruit pies.
- 5.3 Demonstrate structural plan for tiered cakes and custom cakes.
- 5.4 Demonstrate various advanced techniques for decorating cakes, pies, and individual desserts.
- 5.5 Identify and demonstrate various types of petit fours and petite pastries.

Course Standard 6

HOSP-BPII-6

Examine and demonstrate proper techniques related to the production of frozen desserts.

- 6.1 Identify various frozen desserts (example: ice cream, custard, soft serve, frozen yogurt, gelato, sorbet, sherbet, and Italian ice).
- 6.2 Demonstrate commercial production of ice cream and sorbet.
- 6.3 Demonstrate industry-trending plating techniques for various types of frozen desserts.
- 6.4 Research the different flavor profiles associated with non-dairy products when making frozen desserts,

Course Standard 7

HOSP-BPII-7

Examine and demonstrate proper techniques related to the use of chocolate, sugar work, and confections.

- 7.1 Demonstrate the proper procedure for melting chocolate for use in recipes.
- 7.2 Demonstrate proper procedure for tempering chocolate and making decorative garnishes and candies.
- 7.3 Identify and demonstrate the basics of working with sugar and alternative sugar products.
- 7.4 Produce various caramel, nougat, cream, and hard candies.
- 7.5 Explain the steps involved in creating a showpiece using various mediums.

Course Standard 8

HOSP-BPII-8

Explore and apply proper principles of food production as it relates to baking and pastry.

- 8.1 Demonstrate the proper principles of baking formulas used to increase and decrease recipes, as well as baking ingredients.
- 8.2 Apply the proper principles of baking to production of a variety of sweet and savory baking and pastry products common in wholesale and retail space (examples: custards, crème anglaise, ice creams, cream puffs or éclairs, fruit coulis and sauces, gelatin-based desserts, pies, cobblers, tarts, cheesecakes, cakes and icings, yeast breads and rolls).
- 8.3 Demonstrate principles of dessert presentation and plating.

Course Standard 9

HOSP-BPII-9

Examine and demonstrate mastery of front of the house procedures for a bake shop.

- 9.1 Identify various beverages that could accompany pastries such as espresso, boba, frappe, smoothies, coffee, or tea.
- 9.2 Demonstrate proper bread serving techniques.
- 9.3 Demonstrate proper customer service techniques in order to maximize profit and customer satisfaction.
- 9.4 Create a plan for proper rotation of products and presentation.

Course Standard 10

HOSP-BPII-10

Analyze business operations of baking-related businesses.

- 10.1 Explain the steps to creating a profitable wholesale and retail bakery business.
- 10.2 List possible purveyors and availability of seasonal and cuisine related products.
- 10.3 List kitchen equipment requirements based on a bakery menu.
- 10.4 Explain marketing strategies used to increase profitability for bakery-related businesses.
- 10.5 Explain how bakeries gain and retain quality employees.
- 10.6 Describe basic budgeting techniques used by retail and wholesale bakeries.

Course Standard 11

HOSP-BPII-11

Examine how related student organizations are integral parts of career and technology education courses through leadership development, school, community service projects, and competitive events.

- 11.1 Explain the purpose, mission, objectives, motto, colors, official dress, and other distinguishing characteristics of Family, Career and Community Leaders of America (FCCLA).
- 11.2 Explain how participation in FCCLA can promote lifelong responsibility for community service, professional growth, and development.
- 11.3. Explore the impact and opportunities FCCLA can develop to bring business and industry together with education in a positive working relationship through innovative leadership and career development programs.
- 11.4 Explore the local, state, and national opportunities available to students through participation in FCCLA including but not limited to conferences, competitions, community service, philanthropy, and other FCCLA activities.