

Competency Task List – Secondary Component
Baking and Pastry Arts/Baker/Pastry Chef CIP 12.0501
High School Graduation Years 2022, 2023, 2024

100 Introduction to the Hospitality and Baking Industry

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 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, e.g., 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. | | |

200 Sanitation and Safety

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 201 | Identify microorganisms which are related to food spoilage and food-borne illnesses and describe their requirements and methods for growth, symptoms, and prevention. | | |
| 202 | Describe cross-contamination and procedures for preparing and storing potentially hazardous foods. | | |
| 203 | Follow guidelines for hygiene, health habits, and industry-standard apparel. | | |
| 204 | Identify the requirements for receiving and storing raw and prepared foods and the reasons for and signs of food spoilage and contamination, e.g., FIFO. | | |

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| 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 | Identify sanitary, safety design, and construction features of food production equipment and facilities, e.g., NSF, UL, OSHA, ADA. | | |
| 210 | Identify Safety Data Sheets (SDS) and the requirements for handling hazardous materials. | | |
| 211 | Conduct a sanitation self-inspection and identify modifications necessary for standards compliance. | | |
| 212 | Identify the hazard analysis and critical control points (HACCP) and the temperature danger zone during all food handling processes as a method for minimizing the risk of food-borne illness. | | |
| 213 | List common accidents and injuries in the foodservice industry and outline a safety management program and emergency policies. | | |
| 214 | Identify types, uses, and locations of fire extinguishers in the foodservice area. | | |
| 215 | Describe the role of regulatory agencies governing sanitation and food safety. | | |
| 216 | Acquire industry sanitation certifications, e.g., ServSafe. | | |

300 Business and Math Skills

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 301 | Perform basic math functions using the baker’s percentage (%) and friction factor. | | |
| 302 | Discuss labor costs. | | |
| 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, e.g., guest checks, computers, calculators. | | |

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| 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 and distance, including metric and English units. | | |

400 Baking Preparation

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 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, dairy, chocolates, herbs, spices, and extracts. | | |
| 402 | Perform knife skills and classic cuts while practicing safety techniques. | | |
| 403 | Use and care for hand tools. | | |
| 404 | RESERVED | | |
| 405 | Prepare and fill a pastry bag and utilize a variety of tips to demonstrate proper use, e.g., 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 a variety of cooking methods, e.g., baking, frying, deep frying, boiling, blanching, poaching, and steaming. | | |
| 409 | RESERVED | | |
| 410 | Perform food presentation techniques, e.g., plated desserts. | | |
| 411 | Write food requisitions for production requirements. | | |
| 412 | RESERVED | | |

500 Baking Fundamentals

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 501 | Demonstrate scaling and measurement techniques used in baking. | | |
| 502 | Prepare yeast products, e.g., hard and soft breads and rolls. | | |

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| 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, e.g., icing writing, borders, flowers, leaves, and rosettes. | | |
| 511 | Perform cake decorating techniques, including royal icing, rolled fondant, gum paste, air brush designs, and 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 and sandwiches. | | |
| 519 | Label and store bakery products to prevent or reduce spoilage and staling. | | |
| 520 | Discuss showpieces, including gingerbread, chocolate, sugar, ice, and fruit carvings. | | |
| 521 | Prepare a variety of petit fours, e.g., macarons, petit four glace, financiers. | | |

600 Purchasing, Receiving, Inventory and Storage

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 601 | List factors that affect food prices and quality which may include market fluctuation and product cost. | | |
| 602 | Describe purchasing methods, e.g., bids, purchase orders, phone, sales quotes, online. | | |

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| 603 | Identify regulations for the inspection and grading of bakery ingredients, e.g., flour, sugar, eggs, dairy products, and fruits. | | |
| 604 | Identify inventory systems including perpetual and physical inventories and requisition systems for controlling costs, e.g., computerized systems. | | |

700 Nutrition

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 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 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 | | |
| 716 | RESERVED | | |

800 Baking Planning

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|--|--|----------------------------|
| 801 | Determine 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

| Item | Task | (X) Indicates Proficiency ¹ | Secondary Course Crosswalk |
|------|---|--|----------------------------|
| 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, e.g., email, phone, 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, e.g., Equal Opportunity, Harassment, Affirmative Action, Wage and Hour. | | |

¹ Student Demonstrated Entry-Level Industry Proficiency as Indicated by (X)

Secondary CTE Instructor Signature _____ Date _____

Student Signature _____ Date _____