



## Baking Essentials Semester Overview

Unit Title	Objectives/Standards
Unit 1: Intro to Baking & Pastry	<ul style="list-style-type: none"> <li>● List and describe key stages in the development of the professional restaurant and bakeshop</li> <li>● Explain the organization of the professional kitchen brigade</li> <li>● List the attributes a student needs to become a successful culinary professional</li> <li>● Establish and maintain a safe and sanitary working environment</li> </ul>
Unit 2: Tools & Equipment for Bakeshop	<ul style="list-style-type: none"> <li>● Choose quality kitchen tools and equipment that meet NSF standards</li> <li>● Identify a variety of knives used in the bakeshop</li> <li>● Identify a variety of hand tools used in the bakeshop</li> <li>● Identify a variety of measuring and proportioning devices used in the bakeshop</li> <li>● Identify the types of cookware and bakeware used in the bakeshop</li> <li>● Identify safety equipment used in the bakeshop</li> </ul>
Unit 3: Bakeshop Ingredients	<ul style="list-style-type: none"> <li>● Identify different types of flours and discuss the importance of gluten</li> <li>● Identify and correctly cook sugar and different types of sweeteners</li> <li>● Identify different types of fats</li> <li>● Describe the functioning of milk and dairy products in baking</li> <li>● Describe the function of eggs in baking</li> <li>● Describe the function of thickeners in baking</li> <li>● Describe the function of bakeshop flavoring ingredients</li> </ul>
Unit 4: Mise en Place	<ul style="list-style-type: none"> <li>● Explain the importance of formulas and recipes in a bakeshop</li> <li>● Apply measurement systems and measure ingredients accurately</li> <li>● Convert formulas and use baker's percentage</li> </ul>



	<ul style="list-style-type: none"> <li>• Prepare equipment needed prior to cooking</li> <li>• Prepare ingredients needed prior to cooking</li> </ul>
Unit 5: Principles of Baking	<ul style="list-style-type: none"> <li>• Describe and use various mixing methods, and explain the importance of gluten and moisture in mixing</li> <li>• Describe the three primary forms of heat transfer and explain how heat affects batters and doughs             <ul style="list-style-type: none"> <li>• Describe the various baking and cooking methods employed in a bakeshop</li> </ul> </li> <li>• Describe the stages of the baking process</li> </ul>
Unit 6: Quick Breads	<ul style="list-style-type: none"> <li>• Use chemical leavening agents and fats</li> <li>• Prepare a variety of quick breads using the biscuit method, the muffin method, and the creaming method</li> <li>• Prepare a variety of griddlecakes</li> </ul>
Unit 7: Basic Yeast Breads	<ul style="list-style-type: none"> <li>• Select and use yeast properly             <ul style="list-style-type: none"> <li>• Describe and carry out the 10 stages involved in yeast bread production</li> <li>• Prepare a variety of yeast breads, bagels, flatbreads, and other bread varieties</li> </ul> </li> <li>• Identify the qualities of well-crafted bread</li> </ul>
Unit 8: Preferments & Natural Starters	<ul style="list-style-type: none"> <li>• Describe, prepare, and use preferments and natural starters             <ul style="list-style-type: none"> <li>• Mix yeast doughs using the old dough, sponge dough, and poolish methods</li> <li>• Describe how the use of preferments and natural starters impacts the techniques bakers employ</li> </ul> </li> <li>• Identify the qualities of well-crafted breads made with preferments and natural starters</li> </ul>

Unit 9: Enriched Yeast Breads	<ul style="list-style-type: none"> <li>• Mix and handle enriched yeast doughs</li> <li>• Prepare brioche, challah, donuts, and a variety of enriched yeast dough products</li> <li>• Prepare a variety of specialty breakfast pastries made with sweet dough</li> </ul>
Unit 10: Laminate Doughs	<ul style="list-style-type: none"> <li>• Describe and use the steps and techniques for preparing and baking laminated doughs</li> <li>• Prepare puff pastry</li> <li>• Prepare a variety of pastries using laminated doughs</li> </ul>
Unit 11: Cookies & Brownies	<ul style="list-style-type: none"> <li>• Prepare a variety of cookie doughs and batters, use a variety of make-up methods</li> </ul>



	<p>for cookies, and bake, cool, and store cookies properly</p> <ul style="list-style-type: none"> <li>• Use a variety of make-up methods for brownies, and bake, cool, and store brownies properly</li> </ul>
Unit 12: Pies & Tarts	<ul style="list-style-type: none"> <li>• Prepare a variety of pie and tart crusts</li> <li>• Prepare a variety of pie and tart fillings</li> <li>• Form and bake a variety of pies and tarts</li> <li>• Store pies and tarts properly</li> </ul>
Unit 13: Pastry & Dessert Components	<ul style="list-style-type: none"> <li>• Prepare a variety of pastries using eclair paste</li> <li>• Prepare a variety of meringues</li> <li>• Prepare strudels</li> <li>• Prepare a variety of specialty pastries and phyllo doughs</li> <li>• Prepare crepes</li> </ul>
Unit 14: Cakes & Icings	<ul style="list-style-type: none"> <li>• Describe the functions of ingredients used to make cakes</li> <li>• Prepare a variety of cakes using the creaming, two-stage and egg foam mixing methods</li> <li>• Pan, and bake and cool cakes properly</li> <li>• Store cakes properly</li> </ul>

Unit 15: Cakes & Icings	<ul style="list-style-type: none"> <li>● Prepare a variety of icings, fondant, and ganache <ul style="list-style-type: none"> <li>● Describe and use a variety of basic cake finishing, decorating, and assembling techniques</li> </ul> </li> <li>● Assemble and decorate specialty cakes</li> <li>● Cut and portion assembled cakes properly</li> <li>● Store assembled cakes properly</li> </ul>
Unit 16: Custards, Creams, & Sauces	<ul style="list-style-type: none"> <li>● Prepare a variety of custards, cheese cakes, and souffles</li> <li>● Prepare a variety of creams, mousses, and other fillings</li> <li>● Prepare a variety of dessert sauces</li> </ul>
Unit 17: Ice Cream & Frozen Desserts	<ul style="list-style-type: none"> <li>● Describe and use the churning method to prepare ice cream and sorbets</li> <li>● Describe and use the still-freezing method to prepare frozen desserts</li> </ul>



Unit 18: Chocolate	<ul style="list-style-type: none"> <li>● Identify a variety of chocolate products</li> <li>● Describe and use the various methods for tempering chocolate</li> <li>● Prepare a variety of chocolate decorations and make and use modeling chocolate</li> <li>● Prepare a variety of chocolate candies</li> <li>● Prepare chocolate showpieces</li> </ul>
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★ Semester 1: 18 weeks, 87 student contact days

★ Semester 2: 20 weeks, 88 student contact days