





Unit/Standard Number	 <p style="text-align: center;">pennsylvania DEPARTMENT OF EDUCATION</p> <p style="text-align: center;"><u>High School Graduation Years 2013, 2014 and 2015</u></p> <p style="text-align: center;">Baking and Pastry Arts/Baker/Pastry Chef CIP 12.0501 Task Grid</p>	<p style="text-align: center;">Proficiency Level Achieved: (X) Indicates Competency Achieved to Industry Proficiency Level</p>
	Secondary Competency Task List	
100	INTRODUCTION TO THE HOSPITALITY AND BAKING INDUSTRY	
101	Define hospitality and the importance of quality customer service within the baking and pastry industry.	
102	Discuss the growth and development of the baking and pastry industry.	
103	Describe various cuisines and their relationship to history and cultural development.	
104	Outline the structure and functional areas in various organizations. (retail/wholesale/baking and distribution).	
105	Identify career opportunities and the personal traits for a variety of jobs in the baking industry.	
106	Identify professional organizations and industry trade periodicals and explain their purposes and benefits to the industry.	
107	Describe industry trends and anticipate the future of the industry.	
200	SANITATION AND SAFETY	
201	Identify microorganisms which are related to food spoilage and food borne illnesses; describe their requirements and methods for growth, symptoms & prevention.	
202	Describe cross-contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.	
203	Demonstrate proper hygiene, health habits, and industry standard apparel.	
204	Outline the requirements for proper receiving and storage of raw and prepared foods, reasons for, and signs of food spoilage and contamination (i.e. FIFO).	
205	Explain the difference between cleaning, sanitizing, and the proper use of chemicals.	
206	Describe the proper storage and use of cleaners and sanitizers and develop a cleaning schedule.	
207	Identify methods of waste disposal, recycling, and sustainability.	
208	Describe appropriate measures for the control of insects, rodents and pests.	
209	Recognize sanitary, safety design, and construction features of food production equipment and facilities (i.e. NSF, UL, OSHA, ADA, etc.).	
210	Explain Material Safety Data Sheets (MSDS) and the requirements for handling hazardous materials.	
211	Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards.	
212	Identify the critical control points and the Temperature Danger Zone during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system).	
213	List common causes of typical accidents and injuries in the foodservice industry and outline a safety management program and emergency policies.	
214	Identify appropriate types, uses, and location of fire extinguishers in the foodservice area.	
215	Describe the role of regulatory agencies governing sanitation and food safety.	
216	Demonstrate the knowledge of industry sanitation through certification (i.e. ServSafe).	

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300	BUSINESS AND MATH SKILLS	
301	Perform basic math functions using the baker's percentage (%) and friction factor.	
302	Calculate labor cost.	
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 (i.e. guest checks, computers, calculators, etc.).	
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 including metric and English units.	
400	BAKING PREPARATION	
400	Define baking terms.	
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 and dairy).	
402	Demonstrate knife skills and classic cuts while practicing safety techniques.	
403	Identify equipment and hand tools used in baking and discuss proper use and care.	
404	Describe and utilize various baking mixing methods and make-up techniques.	
405	Prepare and fill a pastry bag and utilize a variety of tips to demonstrate proper use (i.e. cake decorating and pastry products).	
406	Identify and demonstrate proper and safe use of food processing, cooking and baking equipment.	
407	Read and follow a standard recipe/formula.	
408	Identify a variety of cooking methods (i.e. baking, frying, deep frying, boiling, blanching, poaching and steaming).	
409	Identify and use herbs, spices and flavor extracts.	
410	Demonstrate food presentation techniques.	
411	Write written food requisitions for production requirements.	
500	BAKING FUNDAMENTALS	
501	Demonstrate proper scaling and measurement techniques used in baking.	
502	Identify and prepare various yeast products (i.e. hard and soft breads and rolls).	
503	Identify and prepare various enriched yeast dough products including laminated dough and sweet dough.	
504	Identify and prepare various quick-breads.	
505	Identify and prepare various pies and tarts.	
506	Identify and prepare various cookies.	

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507	Identify and prepare various creams, mousses, custards and related sauces.	
508	Identify and prepare various cakes.	
509	Identify and prepare various icings and glazes.	
510	Perform various cake decorating techniques.	
511	Identify and practice cake decorating techniques including: royal icing, rolled fondant, gum paste, air brush designs and discuss edible images.	
512	Discuss the applicability of convenience, value added, further processed or par-baked food items.	
513	Prepare various fillings and toppings for pastries and baked goods.	
514	Prepare pastry element products from pate choux, phyllo, puff pastry and crepes.	
515	Identify and prepare French, Italian and Swiss meringues.	
516	Identify and prepare doughnuts.	
517	Identify and prepare various frozen desserts.	
518	Identify and prepare a variety of breakfast items/sandwiches.	
519	Label and store finished bakery products appropriately to prevent or reduce spoilage and staling.	
600	PURCHASING, RECEIVING, INVENTORY AND STORAGE	
601	List factors that affect food prices and quality, which may include market fluctuation and product cost.	
602	Describe purchasing methods (i.e. bids, purchase orders, phone, sales quotes, online, etc.).	
603	Identify regulations for inspecting and grading of bakery ingredients (i.e. flour, sugar, eggs, dairy products and fruits).	
604	Identify various inventory systems including perpetual and physical inventories and requisition systems for controlling costs (i.e. computerized systems).	
700	NUTRITION	
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 your individual dietary intakes by using the RDA dietary guidelines.	
705	Describe the path nutrients take through the human digestive system.	
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	Compare lifestyle choices (i.e. alcohol, drugs, stress, etc.) that affect our body and how those choices affect the nutrients we consume.	

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711	Apply principles of nutrition and nutrient preservation while preparing bakery goods and menu items.	
712	Identify vitamins and minerals as they relate to supplement deficiency/toxicity, maintaining good health, and disease prevention.	
713	Recognize weight control, diseases affiliated with weight; assess body weight and types of treatment for these diseases.	
714	Distinguish between beneficial additives and additives that can cause health concerns.	
715	Describe the relationship between nutrition, physical activities, fitness and nutrients required for athletic performance.	
716	Describe the impact of nutrition during different life stages, i.e. pregnancy, infant and early childhood, adulthood, senior citizens, etc.	
800	BAKING PLANNING	
801	List basic production planning principles.	
802	Create menu item descriptions for bakery goods.	
803	Develop an understanding of basic baking facilities and planning and layout principles.	
804	Describe the importance of proper planning and time management to the overall operation of the baking facility.	
805	Identify methods of promoting baked goods, display techniques, and seasonal merchandising.	
900	HUMAN RELATIONS SKILLS	
901	Practice working 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	Demonstrate the use of information technology communications when dealing with customers (i.e. emails, internet searches, e-letters, social networking, etc.).	
904	Identify the baker's role in decision making, problem solving, and delegation of duties.	
905	Identify current federal and state employment laws (i.e. Equal Opportunity, Harassment, Affirmative Action, Wage and Hour, etc.).	