

12.0500 - Cooking and Related Culinary Arts (2013)

SEGMENT SIX (6) Baking & Pastry

Technical - ServSafe

Technical - ProStart

- II ProStart Level 2
 - H Desserts and Baked Goods
 - 1 Identify and use common ingredients in baking.
 - 2 Calculate ingredient weights using baker's percentages.
 - 3 Convert baking recipes to a new yield.
 - 4 Differentiate between lean doughs, rich doughs, sponge doughs, and sourdoughs, and give examples.
 - 5 Mix yeast dough using the straight-mix method.
 - 6 Proof bake shop items.
 - 7 Prepare yeast breads.
 - 8 Prepare different types of quick breads and cake batters.
 - 9 Identify the functions of icings and determine which are best suited for different baked goods.
 - 10 Describe and prepare steamed puddings and dessert soufflés.
 - 11 Prepare pie dough using the 3-2-1 method.
 - 12 Describe the procedure for baking blind.
 - 13 Describe roll-in dough, phyllo dough, and pâte à choux.
 - 14 Prepare cookies using various makeup methods.
 - 15 Explain how chocolate is made, including chocolate liquor, cocoa butter, and cocoa powder.
 - 16 Demonstrate how to store chocolate properly.
 - 17 Explain how chocolate is tempered.
 - 18 Explain how crème anglaise, pastry creams, and Bavarian creams are made, and how they are used in desserts.
 - 19 List the characteristics of ice cream and give examples of other frozen desserts.
 - 20 List the steps for preparing poached fruits and tortes.
 - 21 List guidelines for plating and presenting desserts.

Pathway

Cluster

Career Ready Practices