

Providence Career & Technical Academy

Pastry Arts I

Syllabus

Quarter: 1-4

Instructors:

Chef Robert S. Young M.Ed

Chef Dara Patton

Robert.young@ppsd.org

Dara.Patton@ppsd.org

School: 401.456.9136

Bakery Office: x61106

Bakery x61134

Classroom: x61127

Course Description:

In this course is design to give first year Pastry Arts students an introduction to the Pastry & Baking Industry based on safety, sanitation. Students will learn the basics of baking, cooking methods, and other various components of the bake shop.

Students will develop necessary Bakery skills such as good hygiene, health habits, Mise en Place, knife skills, time management, and how follow standardized recipes. Students will also develop an understanding of how academic skills in mathematics, economics and written and oral communication skills are integral components of success in these fields.

Students will earn the ServSafe Workplace Safety: Sexual Harassment Prevention for Restaurants and Unconscious Bias in Restaurant certification. They will engage in work-based learning hours by participating in weekly Pastry & Baking laboratory activities in the Bakery.

Common Core Standards Addressed:

RBA

- **BB-14** Define and describe the steps in the production of yeast-leavened breads.
- **BB-15** Prepare a variety of yeast-leavened breads.
- **BB-16** Evaluate the quality of yeast-leavened breads.
- **BB-17** Define and describe quick-breads and the mixing methods utilized to produce them.
- **BB-18** Prepare and evaluate the quality of a variety of quick-breads.
- **BB-22** Define and describe the variety of cookie types and the mixing methods utilized to produce them.
- **BB-23** Produce a variety of types of cookies.
- **BB-24** Evaluate the quality of prepared cookies.
- **BB-1a** Demonstrate knife skills, hand tool and equipment operation, emphasizing proper safety techniques.
- **BB-1b** Identify the parts/components of a recipe/formula
- **BB-2** Describe and use a standardized recipe/formula.
- **BB-3** Outline the procedure for writing a standardized recipe/formula.
- **BB-4** Write a standardized recipe/formula.
- **BB-5** Identify and use utensils, pots and pans and demonstrate safe practices using stoves, mixers, ovens, etc.
- **BB-6** Define and describe basic cooking methods to include: boiling, steaming, poaching, baking, roasting, pan frying, deep fat frying, sautéing, broiling, grilling, and braising.

ACF:

ACF 1.5 Identify career opportunities and the personal traits for a variety of jobs in the industry.

ACF 2.2 Describe symptoms common to food borne illnesses and how these illnesses can be prevented.

ACF 2.3 Describe cross contamination and use of acceptable procedures when preparing and storing potentially hazardous foods.

ACF 2.4 Demonstrate good hygiene and health habits.

ACF 3.1 Demonstrate effective communication skills and interpersonal relationships.

ACF 3.2 Work as a member of a diverse team.

ACF 3.3 Read, Write and speak effectively.

ACF 3.4 Demonstrate professionalism and a strong work ethic.

ACF 5.3 Demonstrate how to read and follow a standard recipe.

ACF 7.1 Define baking terms.

ACF 7.2 Identify equipment and utensils unique to baking and discuss proper use and care.

ACF 7.3 Identify ingredients used in baking, describe their properties and list the functions of various ingredients.

ACF 7.4 Demonstrate proper scaling and measurement techniques unique to baking.

ACF 7.5 Participate in the production of crusty, soft and specialty yeast products.

ACF 7.6 Participate in the production of quick-breads.

ACF 7.7 Participate in the production of a variety of pies and tarts.

ACF 7.8 Participate in the production of a variety of types of cookies.

ACF 7.9 Participate in the production of creams, custards, puddings and related sauces.

ACF 7.10 Participate in the production of cakes and icings.

ACF 7.12 Prepare a variety of fillings and toppings for pastries and baked goods

ACF 9.1 List food groups and recommended servings in USDA Food Guide Pyramid.

Required Textbooks, Reading and Supplementary Materials:

On Baking, 3rd Edition, Pearson, 2016

About Professional Baking, Delmar Cengage learning. 2006

The Culinary Professional, 3rd Edition, The Goodheart-Wilcox Company, 2017

Assignment and Examination Schedule: Pastry 1

Assignment	Quarter
<p>The Culinary Professional</p> <p><i>Sanitation Hazards</i></p> <p><i>Sanitation Procedures</i></p> <p><i>Knives and Hand Tools in the Professional Kitchen</i></p> <p><i>Knife Skills</i></p> <p>Quarter Project</p>	<p>Q1</p>
<p>The Culinary Professional</p> <p><i>Smallwares</i></p> <p><i>Large Equipment</i></p> <p><i>Using Recipes (unit of measurement, measuring ingredients)</i></p> <p><i>Basic Preparations-Mise en Place</i></p> <p>Quarter Project</p>	<p>Q2</p>
<p>On Baking</p> <p><i>Principles of Baking</i></p> <p><i>Mixing Methods & Techniques</i></p> <p><i>Heat Transfer & The Science of Baking</i></p> <p><i>Baking & Cooking Methods</i></p> <p><i>Sensory Science</i></p> <p><i>Ingredients</i></p> <p><i>Flours</i></p> <p><i>Sugars & Sweeteners</i></p> <p><i>Fats</i></p> <p><i>Milk & Dairy Products</i></p> <p><i>Eggs</i></p> <p><i>Thickeners</i></p> <p><i>Fruits</i></p> <p><i>Flavorings</i></p> <p>Quarter Project</p>	<p>Q3</p>

On Baking

Artisan & Yeast Breads

Yeast

Production Stages for Yeast Breads

Lean Dough

Soft Dough

Cookies & Brownies

Mixing Methods

Icebox Cookies

Sheet Cookies

Cut-Out Cookies

Piped Cookies

Rolled or Molded Cookies

Wafer Cookies

Cookie Formula Balance

Brownies

Cakes & Icings

Mixing Methods

Creamed Fat

Buttercream & Icing

American

Q4

Certification ServSafe: Workplace Safety

Grading Policy: We encourage all students to come to class prepared, do their homework and participate in all class activities. However in an effort to measure students true knowledge only assessments, tests and quizzes will be factored in the score of all students. Any student who obtains a score of less than 70% in any classroom assessment will be qualified to retake the assessment only after he/she completes all necessary preparatory assignments.

Quarterly Project:	10%
Bakery/Lab Activity	40%
Test/Quizzes	10%
Employability	20%
Theory/ Classroom	20%