

CULINARY ARTS: BAKING/1 (90 Hours)

Course No.: 77-15-50

COMPETENCY CHECKLIST

Student Name _____

Teacher Name _____ School Site _____

Start Date _____ Completion Date _____ Certificate Date _____

Teacher Signature _____ Student Signature _____

(Signatures verify completion of course competencies)

A. **ORIENTATION AND SAFETY** (3 hrs)

- _____ 1. Scope and purpose of course
- _____ 2. Course content as part of Linked Learning
- _____ 3. Identify classroom policies and procedures
- _____ 4. Occupations in Industry w/impact on bakers
- _____ 5. Opportunities for promoting gender equity
- _____ 6. Impact of EPA legislation on industry
- _____ 7. Demo use of the MSDS in culinary arts
- _____ 8. Purpose of Cal/OSHA and its laws
- _____ 9. Class/work first aid & emergency procedures
- _____ 10. Responsibilities for safe workplace
- _____ 11. Pass first aid/emergency procedures exam

B. **RESOURCE MANAGEMENT REVIEW** (1 hr)

- _____ 1. Define listed terms related to topic
- _____ 2. Management of resources in baking
- _____ 3. List examples of effective management
- _____ 4. Evaluate benefits of effective management
- _____ 5. Economic/environmental benefits/liabilities

C. **WEIGHTS AND MEASUREMENTS REVIEW** (6 hrs)

- _____ 1. Practical applications of math in baking
- _____ 2. Problem-solving with whole numbers
- _____ 3. Problem-solving with fractions
- _____ 4. Problem-solving with decimals
- _____ 5. Changing fractions to decimals
- _____ 6. Changing decimals to fractions
- _____ 7. English/metric systems of measuring length
- _____ 8. English/metric systems of measuring weight
- _____ 9. English/metric systems of measuring volume
- _____ 10. English/metric problem solving techniques
- _____ 11. Demo measuring using tools of trade
- _____ 12. Metric: ascending/descending powers of 10
- _____ 13. English numbering conversion to metric
- _____ 14. Metric system conversion to English system

- _____ 15. Calculate square roots English numbers
- _____ 16. Demo techniques for using a calculator
- _____ 17. Demo techniques for using a baker's scale
- _____ 18. Tips for decreasing the quantities in a recipe
- _____ 19. Tips for increasing the quantities in a recipe

D. **EQUIPMENT** (6 hrs)

- _____ 1. Features/functions of listed equipment
- _____ 2. Demo operations/use of listed equipment
- _____ 3. Demo filtration of doughnut fryer fats

E. **SAFETY AND SANITATION** (6 hrs)

- _____ 1. Define listed terms related to topic
- _____ 2. Explain listed issues related to sanitation
- _____ 3. Demo listed tasks related to sanitation
- _____ 4. Pass safety test with 100% accuracy

F. **INGREDIENTS** (6 hrs)

- _____ 1. Define/identify listed ingredients
- _____ 2. Identify types of flours and sugars
- _____ 3. Describe listed items related to ingredients
- _____ 4. Proper handling/storage of ingredients

G. **BREAD** (20 hrs)

- _____ 1. Bread making formulas and production
- _____ 2. Demo listed bread making tasks/techniques

H. **SWEET YEAST DOUGH** (20 hrs)

- _____ 1. Sweet yeast dough formulas and production
- _____ 2. Demo listed dough making tasks/techniques

I. **DOUGHNUT AND CRULLER** (20 hrs)

- _____ 1. Chemical leavening vs. yeast product
- _____ 2. Doughnut making formulas and production
- _____ 3. Demo doughnut making tasks/techniques

J. EMPLOYABILITY SKILLS REVIEW (2 hrs)

- _____ 1. Employer requirements in employee
- _____ 2. Identify potential employers
- _____ 3. Role of electronic social networking in search
- _____ 4. Design sample resumes
- _____ 5. Importance of accurate job application
- _____ 6. Complete sample job application forms
- _____ 7. Importance of enthusiasm on a job
- _____ 8. Appropriate appearance on a job
- _____ 9. Continuous upgrading of job skills
- _____ 10. Importance of customer service to business
- _____ 11. Demo appropriate interviewing techniques
- _____ 12. Materials/resources for successful interview
- _____ 13. Demo appropriate follow-up procedures