

CULINARY ARTS: BAKING/2 (90 Hours)

Course No.: 77-15-55

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. **INTRODUCTION** (3 hrs)

- _____ 1. Review scope and purpose of course
- _____ 2. Course content as part of Linked Learning
- _____ 3. Review classroom policies and procedures
- _____ 4. Review occupations in industry sector
- _____ 5. Review opportunities for gender equity
- _____ 6. Review impact of EPA legislation
- _____ 7. Review/demonstrate use of the MSDS
- _____ 8. Review purpose of Cal/OSHA & its laws
- _____ 9. Review first aid & emergency procedures
- _____ 10. Employee's rights/employers' obligations
- _____ 11. Pass first aid/emergency procedures quiz

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

- _____ 1. Review definitions related to topic
- _____ 2. Review management of resources
- _____ 3. Examples of effective resource management
- _____ 4. Benefits of effective resource management
- _____ 5. Economic/environmental benefits/liabilities

C. **WEIGHTS AND MEASUREMENTS REVIEW** (5 hrs)

- _____ 1. Applications of math to baking industry
- _____ 2. Review problem-solving w/whole numbers
- _____ 3. Review problem-solving w/fractions
- _____ 4. Review problem-solving w/decimals
- _____ 5. Review changing fractions to decimals
- _____ 6. Review changing decimals to fractions
- _____ 7. Review English/metric for measuring length
- _____ 8. Review English/metric for measuring weight
- _____ 9. Review English/metric for measuring volume
- _____ 10. Review English & metric problem solving
- _____ 11. Review measuring w/industry tools of trade
- _____ 12. Metric: ascending/descending powers of ten
- _____ 13. Convert English numbering to metric system
- _____ 14. Convert metric system to English numbering

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

D. **SAFETY AND SANITATION REVIEW** (5 hrs)

- _____ 1. Review listed items related to topic
- _____ 2. Demo tasks related to safety/sanitation
- _____ 3. Pass safety test with 100% accuracy

E. **PIE PRODUCTION** (25 hrs)

- _____ 1. Identify ingredients, tools and equipment
- _____ 2. Common pie faults, pie dough vs short dough
- _____ 3. Demo tasks related to pie production

F. **COOKIE PRODUCTION** (20 hrs)

- _____ 1. Identify ingredients, tools and equipment
- _____ 2. Demo tasks related to cookie production

G. **CAKE PRODUCTION** (25 hrs)

- _____ 1. Identify ingredients, tools and equipment
- _____ 2. Demo tasks related to cake production

H. **EMPLOYABILITY SKILLS REVIEW** (3 hrs)

- _____ 1. Review employer requirements in employee
- _____ 2. Update list of potential employers
- _____ 3. Review role of electronic social networking
- _____ 4. Update sample resumes
- _____ 5. Review importance of job application
- _____ 6. Complete sample job application forms
- _____ 7. Review importance of enthusiasm on job
- _____ 8. Review importance of appropriate appearance
- _____ 9. Review importance of upgrading job skills
- _____ 10. Review importance of customer service
- _____ 11. Review appropriate interview techniques

- ___ 12. Review info needed for successful interview
- ___ 13. Review appropriate follow-up procedures

I. ENTREPRENEURIAL SKILLS (3 hrs)

- ___ 1. Define entrepreneurship
- ___ 2. Describe the contributions of entrepreneurs
- ___ 3. Describe necessary characteristics
- ___ 4. Variables in becoming an entrepreneur
- ___ 5. Explain purpose of business plan
- ___ 6. Identify sources of monetary investment
- ___ 7. Scenario w/student as owner of bakery