



**Culinary Arts**  
**Course: Bakeshop**  
**High School: Grade 11-12**

**Essential Course Information**

- New Course
- Half Year - 2.5 Credits
- Prerequisites: Creativity and Innovation in the Culinary Arts

**Course Overview**

Have you dreamed of making the perfect Chocolate Chip Cookie or Chocolate Mousse? How about building and designing a themed cake or petit fours? Bake s'mores tartes, pies, cupcakes, and a plethora of delicious desserts. Future culinary chefs will learn how to make French cream puffs and eclairs while developing piping skills for beautifully designed treats. In addition, we will explore the world of savory treats including artisanal breads. The science behind successful baked goods will be explored and implemented as well as specific baking techniques. This class is meant for students who have taken several culinary arts classes at WOHS and are considering pursuing a career in the culinary arts with a focus on baking and pastry. This course is credited toward the 21st Century Life Career Technical Education credit requirement for graduation.

| Unit  | Estimated Class Time | Overview  |
|---|----------------------|---|
| <b><u>Unit 1</u></b><br><b>The Science Behind Baking</b>              | <b>5 weeks</b>       | This unit will cover the various careers in the Baking/Pastry Industry and safety/sanitation in a bakeshop. Participants will learn why scaling out a recipe properly is essential to a successful end-product. Learn how to use the metric system for baking including, using volume, weight, and count measurements (whole units of ingredients) while cutting down a recipe to a specific yield. The knowledge of the science behind baking will be acquired including what aspects of the environment may or may not affect a baked good. Students will then explore baking a variety of cookies including drop, rolled, molded and bar cookies.  |
| <b><u>Unit 2</u></b><br><b>Breads</b>                                 | <b>5 weeks</b>       | Students identify and use the multiple tools and equipment used in the bread baking process. Yeast breads such as brioche bread, pretzels, burger buns, focaccia, and doughnuts will be baked during labs. The difference between Yeast and Quick breads will be explored as students create Quick Breads such as biscuits, scones and cornbread. We will learn about the different types of flour used in baking bread and the different bread mixing methods. Students will be able to explain how the flour and method change the taste/texture for a specific outcome. There will be many recipes to create and bread to taste.   |
| <b><u>Unit 3</u></b><br><b>Cakes</b>                                  | <b>5 weeks</b>       | This unit covers various types of cake mixing methods, and different types of frosting. Students will bake and construct a variety of cakes. Then students will learn various cake decorating techniques such as piping specific designs and writing on cakes. The science behind baking will be demonstrated through recipe construction and analysis of the end results. Various ingredients and their impact on the final product will be explored such as dairy products, sugars and flavorings.  |
| <b><u>Unit 4</u></b><br><b>Plated Desserts and Pastry Techniques.</b> | <b>5 weeks</b>       | This unit consists of learning key aspects in plating desserts as well as a wide range of pastry techniques. Learn how the different seasons, flavors, and textures play a role in plated desserts. Understand popular trends in the current industry, help form a dessert menu, and style of plating while keeping within the style of a given chef/restaurant. Explore how plating desserts in restaurants and banquet halls are different. Understand how sweet and savory flavors, although contrasting, balance each other which add to the excitement of a plated dessert. Produce products using classic pastry and chocolate techniques. Final products will be irresistible as we focus on the fact that "consumers eat with their eyes" while learning how to plate appealing desserts. |

# CTE Culinary Arts Program

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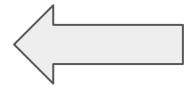
Introduction to Culinary Arts Level 1  
Production and Culinary Arts Level 2

10-11

Global Cuisine 1  
Global Cuisine 2

12

Creativity and Innovation in the Culinary Arts  
Bakeshop



## INSTRUCTIONAL / SUPPLEMENTAL MATERIALS

1. Textbook: On Baking
2. Use of Google Suite, Glogster & various online resources
3. Instructor will utilize live demonstrations and visual aids to help guide the learning experience.
4. American Culinary Federation: Fundamental Cook Pre-Apprenticeship program

## KEY FEATURES OF REVISION

- Career Readiness, Life Literacies and Key Skills
- Includes recommendations from CTE Culinary Arts Advisory Committee and American Culinary Federation
- Student access to digital resources has expanded greatly.
- Integration of performance based assessments.
- Incorporation of activities and assessments that develop 21st century skills.

Students completing all of the courses in this Culinary Arts program may take the NOCTI exam in ACF Culinary Cook which may result in a certificate of competency and a credential from NOCTI for 3 college credits. In addition, students take the ServSafe exam and attain dual-credits from Hudson Community College.

Career Education Department  
West Orange Public Schools  
Nancy Mullin, Supervisor

