

Palomar College ROP

Patisserie and Baking I

Occupational Knowledge and Skills

- 1 THE FOOD SERVICE INDUSTRY**
 - A Describes the types of foodservice operations, including organization, structure and functional areas.
 - B Defines the career paths and employment opportunities in baking and pastry making.
 - C Defines function and purpose of the American Culinary Federation and other foodservice professional organizations.
 - D Identifies ACF certification levels and benefits of industry certification.
- 2 FOOD SANITATION AND SAFETY**
 - A Defines and complies with local, state and federal sanitation codes.
 - B Defines food borne illness and identifies methods of prevention.
 - C Follows HACCP guidelines during all stages of food handling and food preparation to prevent food spoilage and contamination.
 - D Practices appropriate personal hygiene.
 - E Possesses a valid Food Handler's Card.
- 3 SAFETY IN THE WORKPLACE**

Follows established procedures and complies with laws and rules of the regulatory agencies governing workplace safety to prevent accidents including fires, cuts, burns, falls and other body injuries.

 - A governing workplace safety to prevent accidents including fires, cuts, burns, falls and other body injuries.
 - B Describes types of fire extinguishers appropriate for foodservice areas and defines situations where each should be used.
 - C Defines appropriate emergency response for common kitchen injuries.
- 4 PRINCIPLES OF BAKING**
 - A Applies correct terminology to describe the baking process and the properties and functions of commonly used ingredients.
 - B Defines chemical changes that occur during the baking process.
 - C Defines gluten and explains the factors that affect gluten development.
 - D Defines staling.
- 5 BAKING EQUIPMENT AND UTENSILS**
 - A Correctly identifies baking pans, hand tools and utensils, referencing industry standards.
 - B Demonstrates appropriate use and care of baking equipment, hand tools and utensils.
- 6 SCALING AND MEASURING**
 - A Differentiates between volume and weight measures, and liquid and dry measures.
 - B Demonstrates proper scaling and measuring techniques.
- 7 STANDARD RECIPES**
 - A Follows recipes and baking formulas to prepare menu items.
 - B Makes appropriate adjustments in formulas and substitutes ingredients as needed.
 - C Calculates measures to accurately convert recipes to adjust yield.
 - D Explains factors that promote or limit use of convenience mixes.
- 8 YEAST PRODUCTS**
 - A Defines yeast product types.
 - B Identifies basic mixing methods.
 - C Follows twelve-step method for developing yeast dough.
 - D Demonstrates critical temperature control in yeast preparation, proofing and baking.
 - E Prepares bread, rolls and sweet dough products.
- 9 QUICK BREADS/BREAKFAST BREADS**
 - A Defines major categories and mixing method specific to each.
 - B Prepares a variety of quick bread and breakfast bread menu items.

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10 COOKIES

- A Describes types and characteristics of cookies.
- B Defines basic mixing methods.
- C Uses variety of forming methods to pan and bake cookies.

11 CAKES AND ICINGS

- A Defines categories of cake and cake formula balance.
- B Demonstrates appropriate scaling, panning and baking methods.
- C Explains common methods of adjusting for altitude when baking cakes.
- D Creates basic icings.
- E Assembles cakes and applies icing.
- F Demonstrates simple decorating techniques.

12 PIES AND TARTS

- A Defines types of dough.
- B Defines types of fillings.
- C Assembles and bakes pies and tarts.
- D Plates and presents pies and tarts, utilizing decorative techniques and garnishes.

Workplace Skills and Behavior

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- A Consistently arrives on time.
- B Participates in discussion and activities in a positive manner.
- C Demonstrates professionalism in appearance and behavior.
- D Prioritizes and organizes tasks to ensure timely and accurate completion.
- E Accesses and utilizes resources appropriately.
- F Understands and communicates culinary theory and terminology.
- G Follows established procedures and complies with established rules and guidelines.
- H Demonstrates the ability to work independently to complete tasks.
- I Functions effectively as a team member, working cooperatively and collaboratively to complete projects.
- J Demonstrates an understanding of the foodservice industry and can discuss individual skills mastered relative to the industry.
- K Respects diversity.

Job Acquisition Skills/Lifelong Learning

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- A Completes an appropriate resume and job application.
- B Models appropriate job interview techniques.
- C Attains awareness of advanced career and educational opportunities and the need for continuous education.