

## CTE Course Description and Standards Crosswalk

Course Information	
Course Name	Baking-1
Course Number	85161
Number of High School Credits	.5
Sequence or CTEPS (You must first have the Sequence or CTEPS entered into the EED-CTE system.)	Culinary Arts/Food Service
Date of district Course Revision	4/2015
Career & Technical Student Organization (CTSO)	
CTSO embedded in this sequence	Skills USA
Occupational Standards	
Source of Occupational Standards	Skills USA
Names/Numbers of Occupational Standards	Commercial Baking (CB) Culinary Arts (CA)
Registration Information	
Course Description (brief paragraph – as shown in your student handbook or course list)	Students deciding to enter into the field of baking will be introduced to the basics of food safety, kitchen safety and sanitation along with the importance of personal hygiene. Hand operated equipment identification and use. Each student will produce Basic yeast breads, quick breads and cookies using formulas and mixing methods learned in theory. Students will learn the basics of bakeshop math, and entry level product presentation. Basic baking principles to include the function of leveling agents, This course will also cover the basics chocolate in theory and in practice. Students are introduced to liquid measure and instructed in the importance of proper measuring as it relates to baking and culinary arts. Technology- related mathematics, reading, writing and vocabulary are integrated throughout the curriculum.
Instructional Topic Headings (please separate each heading by a semi-colon)	Baking Profession History, Career Opportunities, Formulas and Measurements, Preventing Foodborne Diseases, Safety and Sanitation, Equipment Used in Baking, Characteristics and Functions of: Flours, Meals, Starches and Sugars, Fats, Milk Products and Eggs, Leavening & Gelling Agents, Fruits and Nuts, Chocolate, Salt/Spices, Adjusting Formulas, Yeast, Pie Crusts and Fillings, Cakes, Pastries, Cookies, Presentation, CTSO Involvement and Employability Skills.
Summative Assessments and Standards	
Technical Skills Assessment (TSA)	Skills USA
Course addresses:	Commercial Baking
New Alaska ELA and Math Standards	MP-1, MP-2, MP-5 MP-8 / SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,
Alaska Cultural Standards	A-1, A-7, B-2, B-4, C-4, and E-7.
All Aspects of Industry (AAI)	1, 3, 6, 7, and 8.
Core Technical Standards	Yes – Hospitality & Tourism
Employability Standards	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4

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<b>Employability Standards</b>	
Source of Employability Standards	State of Alaska
<b>Tech Prep</b>	
Current Tech Prep Articulation Agreement? (Y/N)	None
Date of Current Agreement	
Postsecondary Institution Name	
Postsecondary Course Name	
Postsecondary Course Number	
# of Postsecondary Credits	

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Author	
Course developed by	Chef James Graham, Ray DePriest, and Penny Schram-Browner
Course adapted from	
Date of previous course revision	04/2015
Course Delivery Model	
Is the course brokered through another institution or agency? (Y/N)	No

### Additional CTE Course Information

#### Standards Alignment

Student Performance Standards (Learner Outcomes or Knowledge & Skill Statements)	Specific Occupational Skills Standard	Common Technical Core Standards	New Alaska ENG/LA Standards	New Alaska Math Standards	Alaska Cultural Standards	Employability/ Career Readiness Standards	All Aspects of Industry/ Systems	Assessment
Describe the history of the baking profession.	CB1.0	HT-RFB 3, 9	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1,	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Explore career opportunities in the baking and culinary industries.	CB1.0	HT-RFB 9 AG-FD 1-4	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1,	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Describe the methods of using formulas and measurements for proper baking and conversions.	CB2.3	HT-RFB 6, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Describe steps to prevent foodborne diseases in the areas of personal hygiene and food-handling techniques.	CB4.0,CB7.0	HT-RFB 1, 2, 4, 9, 10	SL.9-10.1a-d,	MP-1, MP-8	A-1, A-7, B-2, B-4,	A-1, A-2, A-3, and A-6 /	1, 3, 6, 7, and 8.	J017,J001,J021 Skills

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Form #05-13-028

Alaska Department of Education and Early Development

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<b>Student Performance Standards (Learner Outcomes or Knowledge &amp; Skill Statements)</b>	<b>Specific Occupational Skills Standard</b>	<b>Common Technical Core Standards</b>	<b>New Alaska ENG/LA Standards</b>	<b>New Alaska Math Standards</b>	<b>Alaska Cultural Standards</b>	<b>Employability/ Career Readiness Standards</b>	<b>All Aspects of Industry/ Systems</b>	<b>Assessment</b>
			SL.11-12.1.a-d, L.9-10.5, L.11-12.6,		C-4, and E-7.	B-1,B-3,and B-4		USA
Describe and Identify safety and sanitation practices for purchasing and handling bakeshop equipment.	CB4.0	HT-RFB 1, 2, 4, 9, 10 AG-FD 1	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017,J001,J021 Skills USA
Identify important pieces of equipment used in baking and pastry making including pans, containers, molds, hand tools and large equipment, including their uses.	CB6.0	HT-RFB 7, 8 AG-FD 1-4	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017,J018 Skills USA
Understand the characteristics and functions of wheat flours, other flours, meals and starches and sugars.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Understand the characteristics and functions of fats, milk and milk products, and eggs.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Understand the characteristics and functions of leavening and gelling agents, fruits and nuts, chocolate and cocoa, salt, spices and flavorings.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA

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Make appropriate adjustments in formulas when substituting ingredients, such as dry milk for liquid milk and dry yeast for cake yeast.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Explain basic baking principles, including: factors that control the development of gluten in baked products, changes that take place in a dough or batter as it bakes and prevent staling of baked items.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
List and describe the 12 basic steps in the production of yeast goods.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Explain the three basic: mixing methods for yeast dough's, developing yeast dough's (based on mixing times and speeds). Understand and control the factors affecting dough fermentation. Recognize and correct faults in yeast products.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Prepare and roll pie dough's, line pie pans.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Fill, assemble and bake single-crust, double crust and lattice topped pies. Form and bake pie shells for unbaked pies.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA

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Prepare pie fillings: fruit, soft or custard-type, cream and chiffon.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017,J018 Skills USA
Perform various cake mixing and baking tasks, including: basic mixing methods, identify ingredient functions and explain formula balance, scale and bake cakes correctly, correct cake failures and defects, adjust formulas for high altitude, high-fat or shortened cakes, including high-ration cakes and cakes mixed by creaming, foam-type cakes, including sponge, angel food and chiffon.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Prepare icing, assemble and ice simple layer and sheet cakes, and cupcakes, make and use a paper decorating cone, use a pastry bag to make simple icing decorations.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Understand the causes of crispness, moistness, chewiness and spread in cookies.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017,J018 Skills USA
Prepare basic types of cookies (dropped, bagged, rolled, molded, icebox, bar, sheet and stencil), using three basic mixing methods.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017,J018 Skills USA
Bake and cool cookies properly.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA

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Understand the importance of dessert presentation including the use of garnishes and sauces to make desserts visually appealing.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Produce a variety of chocolate decorations, use tempered chocolate for dipping and molding, make chocolate truffles.	CB2.0	HT-RFB 7, 8	SL.9-10.1a-d, SL.11-12.1.a-d, L.9-10.5, L.11-12.6,	MP-1, MP-2, MP-5	A-1, A-7, B-2, B-4, C-4, and E-7.	A-1, A-2, A-3, and A-6 / B-1,B-3,and B-4	1, 3, 6, 7, and 8.	J017 Skills USA
Participate in CTSO (SkillsUSA, HOSA, BPA) practicing leadership skills.	CB 1-7	HT 3, 6 HT-RFB 1-10	L.11-12.6 RST.11-12.3,4,10 SL.11-12.1,6	Math Practice 1,4,5,6,7,8	B2,3,4 C3 E7,8	A1,2,3,4,5,6,7 B1,2,3,4,5	Technical Skills Work Habits Community	Skills USA Competition
Learn, model and develop employability skills (punctuality, work ethic, integrity, honesty, etc).	CB 1-7	HT 1-6 HT-RFB 1-10	L.11-12.6 RST.11-12.7	Math Practice 1,4,5,6,7,8	B2,3,4 C3 E7,8	A1,2,5 B1,2,3,4,5	Work Habits Technical Skills Labor	Skills USA Competition Class Discussion

**Instructional Resources**

**List the major instructional resources used for this course: (websites, textbooks, essential equipment, reference materials, supplies)**

“Professional Baking” 6<sup>th</sup> edition, by: Wayne Gisslen, Wiley Publishing

Skills USA Competitive Events