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**BAK 110: Baking and Pastry Foundations I**

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| **Day** | **Primary Competency #1** | **K/S** | **Primary Competency #2** | **K/S** | **SecondaryCompetencies** | **K/S** |
| 1 | **ServSafe** | K | Equipment and Safety | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Knife Skills and Equipment Operation**Knowledge Area: Food Preparation 1 | K/SK/S |
| 2 | ServSafe | K | Product Identification, and classification | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking:****7, 10** | K/SK/S |
| 3 | ServSafe | K | Product Identification, Knife Skills | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Knife Skills and Equipment Operation**Knowledge Area: Food Preparation 1**Basic Baking:** **7, 10** | K/SK/SK/S |
| 4 | ServSafe | K | Scaling, Measuring ingredients | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking:****1, 2, 3, 4, 11** | K/SK/S |
| 5 | ServSafe | K | Standardized recipe | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking:** **1, 2, 3, 4**  | K/SK/S |
| 6 | ServSafe | K | Knife Skills, Fruit desserts | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Knife Skills and Equipment Operation**Knowledge Area: Food Preparation 1**Basic Baking**:7, 11 | K/SK/SK/S |
| 7 | ServSafe | K | Knife Skills, Fruit Desserts | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Knife Skills and Equipment Operation**Knowledge Area: Food Preparation 1**Basic Baking**:7, 11 | K/SK/SK/S |
| 8 | ServSafe | K | Cooking Methods, Fruit Desserts | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking**:6, 7, 8, 11**Advanced Baking, Pastry and Confections****44, 45, 48** | K/SK/SK/S |
| 9 | ServSafe | K | Cooking methods, Fruit desserts-jams/marmelades | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking**:6, 7, 8, 11**Advanced Baking, Pastry and Confections****44, 45, 48** | K/SK/SK/S |
| 10 | ServSafe/food safety | K | Cooking methods-sugar stagesFruit desserts-canning | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking**:6, 8, 11, 23 | K/SK/S |
| 11 | ServSafe | K | Ingredient properties-sugarSugar stagesFruit desserts-canning | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking**:6, 8, 11, 23 | K/SK/S |
| 12 | **ServSafe exam/mid-term** | K |  |  | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19 | K/S |
| 13 | Ingredient Properties-eggs/sugar | K | Meringue, piping | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking****7, 10, 11, 13, 37, 38, 39** | K/SK/S |
| 14 | Ingredient properties-fats and oils | K | Mixing methods, cookies | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking****7, 10, 11, 13, 22, 23, 24** | K/SK/S |
| 15 | Ingredient properties-leavening | K | Mixing methods, biscuit/cookies | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking:****7, 10, 11, 13, 22, 23, 24** | K/SK/S |
| 16 | Ingredient properties-Thickening/gelling agents | K | Pastry cream, pate a choux | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking:****7, 10, 11, 13,** **40, 41, 42, 43** | K/SK/S |
| 17 | Ingredient properties-dairy | K | Crème anglaise | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking:****7, 10, 11, 13,** **40, 41, 42, 43** | K/SK/S |
| 18 | Ingredient Properties | K | Chocolate buttercream, Piping skills | K/S | **Food Safety and Sanitation**Knowledge Area: Sanitation1, 2, 4, 5, 10, 14, 15, 19**Basic Baking:****7, 10, 11, 13,** **Advanced Baking/Pastry Confections****1, 2, 3, 4**  | K/SK/SK/S |
| 19/20 | **Practical exam** |  |  | S |  | SSS |
| 21 | **Final Examination and Facility Clean-Up** | K |  |  | **Food Safety and Sanitation**Knowledge Area: Sanitation4, 10, 14, 15, 19 | K |

  **Key**: K – Knowledge / Theory

 S – Skill