

Baking Competencies

1. ESSENTIAL EMPLOYABILITY SKILLS/CAREER PREPARATION STANDARDS
 - a. Demonstrates personal skill development (positive attitude, honesty, self-confidence and time management)
 - b. Demonstrates effective interpersonal skills (group dynamics, conflict resolution and negotiations)
 - c. Demonstrates academic skills, critical thinking and problem-solving in the workplace
 - d. Demonstrates effective communication
 - e. Demonstrates career awareness and knowledge of pathways including education and training opportunities
 - f. Demonstrates ability to adapt to changing technology
 - g. Demonstrates ability to prepare for employment (resume, job application, job interview and portfolio development)

2. SAFETY AND SANITATION
 - a. Implement occupational safety issues and observe all safety rules
 - b. Performs area cleaning responsibilities
 - c. Properly operates, cleans and stores equipment and utensils
 - d. Properly cares and stores cutlery and cutting boards
 - e. Demonstrates knowledge of location and use of fire equipment
 - f. Exhibits personal cleanliness, appropriate grooming and attire
 - g. Understands causes of food borne illness or outbreak, temperatures for food safety, Department of Environmental Health Department regulations and rules according to the California Retail Food Code (CalCode)

3. PREPARATION THEORY
 - a. Demonstrates method of cutting and plating desserts and scores for portion control
 - b. Demonstrates how to prepare fruits and vegetables
 - c. Performs bakery basics
 - d. Understands soup and sauce basics
 - e. Produces international cuisines through introduction, basics and short preparation techniques
 - f. Demonstrates how to replenish supplies as necessary
 - g. Performs cleaning and sanitation of equipment
 - h. Organizes and stores supplies
 - i. Illustrate awareness of coordinating orders
 - j. Prepares food using correct techniques and procedures
 - k. Applies common units of measure for weight & volume, and recipe conversion.

4. COMMERCIAL BAKING
 - a. Discusses and understands baking terminology
 - b. Identifies and demonstrates mixing and baking procedures
 - c. Creams, sauces and fillings
 - d. Identifies, produces and evaluates a variety of creams used in restaurant desserts

- e. Identifies, produces and evaluates a variety of sauces used in desserts and plated presentations
 - f. Identifies and evaluates a variety of fillings
5. RESTAURANT STYLE PLATED DESSERTS
- a. Plans a dessert menu based on availability, season, theme and style
 - b. Identifies prep work involved in restaurant desserts
 - c. Produces a gelatin based plated dessert
 - d. Produces a custard based plated dessert
 - e. Produces a component based plated dessert utilizing various methods; modernist, neo-classicism, architectural or impressionist
 - f. Evaluates a variety of plated desserts for color, flavor, appearance, structural integrity, balance, texture and aroma
6. CHOCOLATE AND SUGAR
- a. Identifies a variety of chocolates and methods of use
 - b. Identifies a variety of sugars and methods of use
 - c. Evaluates chocolate and sugar pieces based on appearance, color, shine, taste, and texture