



**Academy of Arts, Careers and Technology (AACT)
Culinary and Hospitality Academy
2021/2022
Baking 2 Information**

Instructors Name and Contact Information:

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Office hours 6:30am-8:00 and 3:00-3:30 Daily or by appointment

- Link to brief Academy video: <https://youtu.be/s2wc-B7oNEI>

Course Purpose

The purpose of Baking 2 is to continue giving students techniques and hands on practice in bakery concepts. Retail bakery management will also be explored and reinforced through our on-campus retail bakery. The program will begin to prepare students for an entry-level position within the baking and pastry industry by introducing topics such as stove-top baking cake decorating and design and petit fours. Students will also apply technical skills by operating commercial equipment, preparing various baked goods and formulas, and performing various roles within a retail bakery operation. Upon completion of Baking 2, students will be able to pass the end of course Nevada Baking Exam and become a ACF Certified Fundamental Pastry Cook (CFPC).

This industry is one that makes a \$1,000,000 a minute, with the current and projected growth of tourism and hospitality business. The demand continues to be great for qualified, food and beverage management graduates with motivation, experience and formal education. By examining real life situations related to bakery operations, the students can make decisions based on knowledge of the theory, rather than being told what to do.

Course Objectives

- 1) This class supplies the opportunity for students to experience the use, maintenance, and safety procedures of contemporary Bakery Arts production facility and equipment
- 2) The program affords the student the opportunity to follow current safety and sanitation procedures as they relate to safe food production. As part of the curriculum, Food Safety Handler and Manager Certification, will be offered and presented as a course goal.
- 3) Students will be presented with the procedures and practice of industry safety standards as related to fire prevention and requirements of Safety Data Sheets (SDS) building a foundation to supply protection for guests and peer students in production areas. Production plant safety will be followed at all times.
- 4) Current procedures and equipment, as well as food supplies, will be provided to students to produce quality and safe bakery products under the supervision of licensed and certified instructors. Competency of power food processing equipment will be taught, practiced and evaluated.

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- 5) The use of hand tools, will be taught and tested to insure proper use and adherence to personal safety standards as prescribed by industry and local laws. Accuracy and performance, will be practiced to a point of continual student efficacy in equipment handling.
- 6) Production stations will be maintained and improved by student practice in relation to cleanliness and industry standard order.
- 7) Students will have the opportunity to demonstrate learned and accepted bakery standards I relation to quality baked product production.
- 8) The understanding of ingredients: flours; dairy; egg products; shorting; sugars; chemical and natural leavening agents; yeasts; garnishes and toppings, to present quality baking products.
- 9) A vast selection of fruits will be presented for garnish and product enhancement toward industry norms.
- 10) An opportunity will be supplied to all continuing students to produce breads; pastries; cookies; cakes; desserts; candies; breakfast items; as well as many healthy food baked accompaniments.
- 11) An opportunity will be supplied to all continuing students to produce: breads; pastries; cookies; cakes; desserts; candies; breakfast items; as well as many healthy food baked accompaniments.
- 12) There will be an emphasis placed on finishing, decorating, garnishing of baked products with an artistic and self-expression goal in mind.
- 13) An emphasis will be placed on bakery production ahead of time by the use of varied storage technique including preservation, refrigerated holding, and freezing.
- 14) Standards of time management in relation to preparation, baking. Holding and shelf life will be followed in all lab production activities.
- 15) The principles of heat dynamics and chemical reaction in baked products will be presented and followed throughout the class activities.
- 16) Students will have the opportunity to learn the principles of the recipe and formula manipulation as they prepare varied items in many levels of quantity size and appearance. Many testing procedures will be used to ensure quality product production as well as tasting and evaluation methods
- 17) The introduction of job and life skills within the food production industry will be a major goal of all assignments and activities.
- 18) Opportunities will be offered for social, community, regional, and national conferences and competitions with the use of offered skills taught in all activities.
- 19) Opportunity to become a certified American Culinary Federation CFPC.

Class Outline

Unit 1 Bakeshop Management

Retail basics
Point of Sale Systems
Money Handling and Security
Scheduling employees
Coffee Drink creation
Production scheduling
Storage and Rotation
Marketing and Sales
Displays and Decorations

Unit 2 Custards, Creams, Sauces and Frozen Desserts

Custards
Stirred
Baked
Souffles
Creams
Mousse
Dessert Sauces
Fruit Sauces
Caramel
Chocolate

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Ice Creams

Sorbet

Unit 3 **Restaurant and Plated Desserts**

Creating a Dessert Menu

Plated Dessert Composition

Designing Plated Desserts

Unit 4 **Healthful and Special Needs Baking**

Special Dietary Concerns

Developing and Modifying Formulas

Unit 5 **Pies Quantity Production**

Crust Production

Filling

Cream pie

Cooked fruit filling

Baked fruit filling

Assembly

Unit 6 **Cake Decorating**

Cake Baking and Storage

Decorating techniques

Unit 7 **Petit Fours and Confections**

Petit Four Variety

Fresh Petit Fours

Iced Petit Fours

Dry Petit Fours

Confections

Serving and Presenting Petit Fours and Confections

Unit 8 **Chocolate and Sugar Work**

Chocolate

Types

Tasting

Tempering

Decorations

Molding Chocolate

Marzipan

Molding

Pastillage

Rolling and Shaping

Nougatine

Sugar

Decorative Sugar

Spun Sugar

Pulled Sugar

Students are working on creams and custards including such things as crème caramel or flan and crème Brûlée. Syllabus and current class information is available on your students' teams.