



**Academy of Arts, Careers and Technology (AACT)
Culinary and Hospitality Academy
2021/2022
Baking AS 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 a brief academy video. <https://youtu.be/s2wc-B7oNEI>

Course Purpose

The purpose of Baking Advanced Studies is to allow students to perfect techniques with hands on practice in bakery concepts and retail bakery management. The program will begin to prepare students for an entry-level position within the baking and pastry industry by reinforcing topics already covered in previous courses. 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. Students will also work on leadership skills by teaching and guiding the younger baking students.

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.
- 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 in 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.
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- 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.

Students in this class are responsible for production baking for not only the bakery, but for the restaurant and catering departments. Syllabus and current information available on your students teams.