Steel Center CTE	BAKING AND PASTRY CHEF: Curriculum Map CIP Code 12.0501	INDUSTRY STANDARDS: ServSAFE Food Handlers OSHA 10 Equipment Safety & Sanitation

YEAR I

1st Quarter	2nd Quarter	3rd Quarter	4th Quarter

-SP2/Fusion and OSHA 10
-Knife Skills
-Equipment Safety
-Ordering/Inventory Introduction
-Basic Industry Math
-Introduction to Hospitality Field
	-Scaling: Digital and Baker's Scale
	-Pies and Tarts:
	   *Canned Fruit
	-Sales Transaction/Costumer Service:
	   *Practice with fake money
	-Human Relation Skills/Mental Health
		-Cakes:
		   *Box/Bag Mix
		-Piping Skills:
		   *Basics/Rosettes/Shell
		-Quick Breads
		   *Blueberry Muffins
		-College Prep English:
		   *Level 2
			-Breads:
			   *Soft Yeast Doughs
			-Food Requisitions:
			   *Helpers
			-Nutrition:
			   *Basics

YEAR 2

1st Quarter	2nd Quarter	3rd Quarter	4th Quarter

-SP2/Fusion and OSHA 10
-Knife Skills
-Equipment Safety
-Ordering/Creating Orders
-Food Cost/Menu Costing
-Introduction to Hospitality Field
	-ServSAFE: Food Handler
	-Scaling: Digital and Gram
	-Pies and Tarts:
	   *Cooked Fruit
	-Sales Transaction/Costumer Service:
	   *Café Costumer Service
	Human Relation Skills/Mental Health
		-Cakes:
		   *Chiffon/Angel Food
		-Piping Skills:
		   *Roses/Double Rosettes
		-Quick Breads:
		   *Scones and Banana Bread
		-College Prep English:
		   *Level 3
			-Breads:
			   *Hard Yeast Rolls/Doughs
			-Food Requisitions:
			   *Helpers/Sous Chefs
			-Nutrition:
			   *Basics/ServSAFE: Allergan

YEAR 3

1st Quarter	2nd Quarter	3rd Quarter	4th Quarter

-SP2/Fusion and OSHA 10
-Knife Skills
-Equipment Safety
-Placing Orders with Vendors
-Food Cost/Baker's Percentage
-Understanding/Integrating into Hospitality
	-ServSAFE: Food Handler or Manager
	-Scaling: Digital and Conversions
	-Pies and Tarts:
	   *Roasting Pumpkin Pies
	-Sales Transaction/Costumer Service:
	   *Café/Sales Cash/Card Transaction
	-Human Relation Skills/Mental Health
		-Cakes: Scratch/Fluid Flex
		-Piping Skills:
		   *Roses/Drop Flowers/Handwriting
		-Quick Breads:
		   *Biscuits and Zucchini Bread
		-College Prep English:
		   *Level 4
			-NOCTI Test/Certification
			-Breads:
			   *Sour Dough/Non-Yeast Sour Starters
			-Food Requisitions:
			   *"Chef" Project/Plated Dessert Menu
			-Nutrition:
			   *Advanced/ServSAFE: Allergan