



Steel Center CTE

BAKING AND PASTRY CHEF: Curriculum Map
CIP Code 12.0501

INDUSTRY STANDARDS:
ServSAFE Food Handlers
OSHA 10
Equipment Safety & Sanitation

YEAR 1	<u>1st Quarter</u> -SP2/Fusion and OSHA 10 -Knife Skills -Equipment Safety -Ordering/Inventory Introduction -Basic Industry Math -Introduction to Hospitality Field	<u>2nd Quarter</u> -Scaling: Digital and Baker's Scale -Pies and Tarts: *Canned Fruit -Sales Transaction/Customer Service: *Practice with fake money -Human Relation Skills/Mental Health	<u>3rd Quarter</u> -Cakes: *Box/Bag Mix -Piping Skills: *Basics/Rosettes/Shell -Quick Breads *Blueberry Muffins -College Prep English: *Level 2	<u>4th Quarter</u> -Breads: *Soft Yeast Doughs -Food Requisitions: *Helpers -Nutrition: *Basics
	<u>1st Quarter</u> -SP2/Fusion and OSHA 10 -Knife Skills -Equipment Safety -Ordering/Creating Orders -Food Cost/Menu Costing -Introduction to Hospitality Field	<u>2nd Quarter</u> -ServSAFE: Food Handler -Scaling: Digital and Gram -Pies and Tarts: *Cooked Fruit -Sales Transaction/Customer Service: *Café Customer Service Human Relation Skills/Mental Health	<u>3rd Quarter</u> -Cakes: *Chiffon/Angel Food -Piping Skills: *Roses/Double Rosettes -Quick Breads: *Scones and Banana Bread -College Prep English: *Level 3	<u>4th Quarter</u> -Breads: *Hard Yeast Rolls/Doughs -Food Requisitions: *Helpers/Sous Chefs -Nutrition: *Basics/ServSAFE: Allergan
	<u>1st Quarter</u> -SP2/Fusion and OSHA 10 -Knife Skills -Equipment Safety -Placing Orders with Vendors -Food Cost/Baker's Percentage -Understanding/Integrating into Hospitality	<u>2nd Quarter</u> -ServSAFE: Food Handler or Manager -Scaling: Digital and Conversions -Pies and Tarts: *Roasting Pumpkin Pies -Sales Transaction/Customer Service: *Café/Sales Cash/Card Transaction -Human Relation Skills/Mental Health	<u>3rd Quarter</u> -Cakes: Scratch/Fluid Flex -Piping Skills: *Roses/Drop Flowers/Handwriting -Quick Breads: *Biscuits and Zucchini Bread -College Prep English: *Level 4	<u>4th Quarter</u> -NOCTI Test/Certification -Breads: *Sour Dough/Non-Yeast Sour Starters -Food Requisitions: *"Chef" Project/Plated Dessert Menu -Nutrition: *Advanced/ServSAFE: Allergan