

**Steel Center for CTE****PROGRAM BRIEF****Program of Study (POS): BAKING/PASTRY CHEF (BA) Classification of Instructional Program (CIP): 12.0501**

<b>Topic</b>	<b>Information</b>	<b>Resources</b>
<b>Classroom tests</b>	Quizzes intermittently; tests at the end of every unit – approx. 3-4 per quarter	Study guides; classroom review Quizlet
<b>Midterm and/or final exams</b>	NOCTI end-of-program assessment for grade 12 students who are eligible completers	www.nocti.org
<b>Industry certification tests and costs*</b>	ServSafe Food Handler, ServSafe Allergen or ServSafe Food Manager for qualified juniors and seniors	servsafe.com
<b>Number of books</b>	2 classroom sets: <i>Professional Baking</i> (Gisslen, 8 <sup>th</sup> ed.); <i>ServSafe Manager Coursebook</i> (8th. ed., National Restaurant Association)	
<b>Direct instruction (%)</b>	40% Theory	
<b>Cooperative education</b>	Available to students who qualify, typically individuals in their third year and in grade 12	Stacey Caudill, Work-based Learning Coordinator: 412.469.3200, x2542
<b>Homework</b>	Periodically for all students or differentiated for remediation and enrichment purposes	
<b>Task list</b>	Program of study task list for CIP 12.0501	www.education.pa.gov (search CIP POS task list)
<b>Prerequisites</b>	Algebra 1 recommended; completion of grade 9; strong interest in baking or other food-orientated trades	
<b>Reading levels</b>	End of grade 9	
<b>Math levels</b>	End of grade 9	
<b>Program requirements and related costs</b>	Required uniform ≈ \$165.00 –\$185.00 including shoes: <ul style="list-style-type: none"> <li>• Black Bakery T-shirt (3)</li> <li>• Chef pant</li> <li>• Bib apron (2)</li> <li>• Black Skull Cap, Black Floppy Hat, Baseball Hat</li> <li>• Black closed-toe, <u>non-skid/skid resistant</u> shoes/clogs</li> </ul>	
<b>Dual enrollment</b>	None at this time, though may be available through the sending high schools	Mr. Shannon Hinkle, School Counselor: 412.469.3200, x2517
<b>Articulation agreements</b>	Community College of Allegheny County, Westmoreland County Community College, and others that may be listed on PDE's website	PDE: www.education.pa.gov (search SOAR); Mr. S. Hinkle, Counselor: 412.469.3200, x2517
<b>Essential aptitudes and skills</b>	The ability to perform baking related math including conversions, equivalents, percentages and ratios as well as read and follow procedure sheets accurately; a strong work ethic, effective communication skills, and the capability of working independently or as part of a team	

<b>Work environment</b>	Physically demanding: Students are on their feet for the duration of the class period and must lift/transport/store products throughout the kitchen. The environment is fast-paced in order to meet deadlines and complete tasks. Kitchen temperatures may vary based on season and location of work (i.e. coolers/freezers). Some chemicals are used, as well as sharp tools. Uniforms mandatory.	Baking/Pastry Chef rules, as outlined in the program syllabus: <a href="http://www.steelcentertech.com">www.steelcentertech.com</a>
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\* More detailed information may be provided upon acceptance to this program.