



# SYLLABUS

## BAKING AND PASTRY CHEF CIP 12.0501

Chef AmandaKate Gorrington • 2025 – 2026

agorrington@steelcentertech.com • 412.469.3200 x2540

**Program Description:** Specialized classroom and practical work experiences associated with the preparation of breads, crackers, cakes, pies, pastries and other bakery products for retail distribution, for consumption in a commercial food service establishment or for special functions. Instruction includes making, freezing and handling of bakery products; decorating; counter display; and packaging of merchandise. This is a comprehensive program to prepare individuals for employment in a variety of occupations in the baking industry.

**Textbooks:** *Professional Baking*, 8<sup>th</sup> ed. By Wayne Gisslen (Primary)

*Professional Cooking*, 9<sup>th</sup> ed. By Wayne Gisslen (Secondary)

*ServSafe Manager* 8<sup>th</sup>. Ed. Coursebook – National Restaurant Association

*Note: Students will not be assigned “take-home” copies of the course textbooks. However, a digital copy will be available for the primary textbook. Under no circumstances are students to remove (a) book (s) from the class without permission from the teacher. In other words, DO NOT EXIT THE CLASSROOM IF YOU ARE IN POSSESSION OF TEXTBOOKS.*

**Other Resources:** Computer-based applications and content-relevant articles/materials selected upon teacher discretion.

### Online Curriculum:

Canvas Learning Platform

ServSafe

### Daily Required Materials/Items:

- All students are to show up on time, ready to learn. Students have 8 minutes from getting off the bus to change and come into the bakery/classroom.
- Complete and clean chef uniform, pencil, calculator.

**Assessment and Evaluation:** A cumulative grade based on tests, quizzes, projects, and performance will be assigned using Steel Center’s grading scale:

### Measures of Achievement:

1. **Work Ethics (daily grade):** This grade accounts for 34% of the student’s total grade. The scale is a 1-10 based on preparation, participation, behavior, and productivity or time on task.

- 2. Task Attainment:** This grade accounts for 66% of the student's total grade and is comprised of the evaluation and recording of lab activities the students are assigned each marking period. This grade will also account for the knowledge portion and will include but not limited to homework, quizzes, weekly logs, midterm, and final exams.

**90-100: A**  
**80-89: B**  
**70-79: C**  
**60-69: D**  
**<59: E/F**  
**Incomplete: I**

### **Assignments/Timeline:**

- Quizzes and tests are assigned throughout the year and throughout units to measure understanding.
- Homework will be assigned as necessary.
- Students must see Chef Gorrington and check Canvas upon return from an excused absence for make-up work. Make-up work must be completed in time allotted.

### **Other grading factors:**

- Always be a team player
- Be respectful, only one person talks at a time
- Be attentive and move safely in the classroom and bakery
- Be ready for work by promptly dressing in complete and clean uniform each day, including a hat
- Lock your valuables in your locker
- Electronic devices must be locked up and key given to Chef Gorrington
- Respect others personal space, keep your body to yourself
- Say nice things – professionally – at the right time and volume
- Respect each other's differences and avoid drama

### **Classroom/Shop Rules:**

1. Be Prompt.
2. Be Prepared.
3. Be Polite.
4. Be Productive.



**STEEL CENTER for CTE**  
**BAKING AND PASTRY ARTS**

**AmandaKate Gorrington**

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**SYLLABUS AND PROGRAM RULES**  
**ACKNOWLEDGEMENT SHEET**

FOR STUDENT:

With my signature, I acknowledge that I am fully aware of the rules, procedures, and expectations for my CTE program of study. I understand that my signature indicates awareness and not necessarily approval.

Student name: \_\_\_\_\_

Student signature: \_\_\_\_\_

Date: \_\_\_\_\_

FOR PARENT/GUARDIAN:

With my signature, I acknowledge that I am fully aware of the rules, procedures, and expectations for my son's or daughter's CTE program of study. I understand that my signature indicates awareness and not necessarily approval.

Parent/Guardian signature: \_\_\_\_\_

Parent/Guardian signature: \_\_\_\_\_

Date: \_\_\_\_\_

Note: This document shall be filed and maintained by POS teachers. Unsigned or unreturned signature sheets are noted and filed accordingly.