



Program of Study (POS): BAKING/PASTRY CHEF (BA)

Classification of Instructional Program (CIP): 12.0501

Topic	Information	Resources
Classroom tests	Quizzes intermittently; tests at the end of every unit – approx. 3-4 per quarter	Study guides; classroom review Quizlet
Midterm and/or final exams	NOCTI end-of-program assessment for grade 12 students who are eligible completers	www.nocti.org
Industry certification tests and costs*	ServSafe Food Handler or ServSafe Food Manager for qualified juniors and seniors; SP2 Food Safety and Workplace Safety – ServSafe ~\$36.00 if additional is attempt needed	sp2.org; servsafe.com
Number of books	2 classroom sets: <i>Professional Baking</i> (Gisslen, 8 th ed.); <i>ServSafe Manager Coursebook</i> (8th. ed., National Restaurant Association)	
Direct instruction (%)	40% Theory	
Cooperative education	Available to students who qualify, typically individuals in their third year and in grade 12	Lori Warabow, Work-based Learning Coordinator: 412.469.3200, x2542
Homework	Periodically for all students or differentiated for remediation and enrichment purposes	
Task list	Program of study task list for CIP 12.0501	www.education.pa.gov (search CIP POS task list)
Prerequisites	Algebra 1 recommended; completion of grade 9; strong interest in baking or other food-orientated trades	
Reading levels	End of grade 9	
Math levels	End of grade 9	
Program requirements and related costs	Required uniform ≈ \$165.00 -\$185.00 including shoes: <ul style="list-style-type: none"> • Embroidered Chef coat (2) • Chef pant • Bib apron (2) • Black Skull Cap or Black Floppy Hat • Black closed-toe, <u>non-skid/skid resistant</u> shoes/clogs 	
Dual enrollment	None at this time, though may be available through the sending high schools	Mr. Shannon Hinkle, School Counselor: 412.469.3200, x2517
Articulation agreements	Community College of Allegheny County, Pittsburgh Technical College, 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
Essential aptitudes and skills	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	
Work environment	Physically demanding: Students are on their feet for the duration of the class period and must lift/transport/store product throughout the kitchen. The environment is fast-paced in order to meet deadlines and complete tasks. Kitchen temperature 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: www.steelcentertech.com

* More detailed information may be provided upon acceptance to this program.