

Instructional/Task Analysis

Related Information: What the Student Should Know

Application: What the Student Should Be Able to Do

Unit 1: Baking Basics

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| 1. Terms and definitions | 10. Select proper equipment and utensils for specific applications. |
| 2. Baking tools, equipment, and utensils | 11. Check and compare accuracy of measuring methods. |
| 3. Types and functions of ingredients used in baking | 12. Illustrate plate presentation techniques for desserts. |
| 4. Placing orders and cost-saving measures | 13. Substitute ingredients in a recipe. |
| 5. Plate presentation for desserts | 14. Weigh a dry ingredient accurately using a balance scale. |
| 6. Mixes and value-added products in advanced baking | 15. Weigh a liquid ingredient accurately using a portion scale. |
| 7. Nutritional concerns related to baking ingredients | 16. Measure small amounts of dry and liquid ingredients. |
| 8. Religious and cultural dietary restrictions | 17. Measure a liquid ingredient accurately. |
| 9. Common problem ingredients and substitutions | |

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Unit 2: Advanced Breads and Baking

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| 1. Terms and definitions | 11. Research specialty yeast bread products. |
| 2. History of bread making | 12. Create a specialty bread recipe. |
| 3. Yeast and its properties | 13. Prepare and evaluate specialty bread recipe. |
| 4. Types of yeast | 14. Prepare and evaluate baguettes. |
| 5. Basic types of yeast dough | 15. Prepare and evaluate Pullman bread. |
| 6. Production of yeast bread | 16. Prepare and evaluate yeast rolls. |
| 7. Mixing methods for dough | 17. Prepare and evaluate challah. |
| 8. Types of specialty breads | 18. Prepare and evaluate sourdough starter. |
| 9. Quick breads | 19. Prepare and evaluate sourdough bread. |
| 10. Spreads, fillings, and toppings for breads and baked goods | 20. Prepare and evaluate Irish soda bread. |
| | 21. Prepare and evaluate flavored butter. |
| | 22. Prepare and evaluate ham salad. |
| | 23. Prepare and evaluate Focaccia bread with savory toppings. |

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Unit 3: Chocolate and Candies

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| 1. Terms and definitions | 13. Research chocolate and candy ingredients. |
| 2. Tools, equipment, and utensils used in candy making | 14. Temper chocolate using the three-step method. |
| 3. Rules of candy making | 15. Evaluate types of chocolate. |
| 4. Types of chocolate and their characteristics | 16. Prepare and evaluate a medium ganache. |
| 5. Guidelines for using chocolate | 17. Prepare and evaluate hard candy. |
| 6. Standards of quality for chocolate | 18. Prepare and evaluate marshmallows. |
| 7. Guidelines for storing chocolate | 19. Prepare and evaluate chocolate marshmallow fudge. |
| 8. Guidelines for melting chocolate | 20. Prepare and evaluate divinity. |
| 9. Tempering and its purpose | 21. Prepare and evaluate peppermint bark. |
| 10. Methods of tempering | 22. Prepare and evaluate caramel. |
| 11. Types of candy and confections | 23. Prepare and evaluate a caramel pecan log. |
| 12. Other candies and candy ingredients | 24. Prepare and evaluate nougat-filled chocolates. |

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Unit 4: Decorative Cakes, Pastries, and Confections

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| 1. Terms and definitions | 14. Research decorative cakes and pastries and decorating techniques. |
| 2. Tools and equipment used in decorating cakes and pastries | 15. Create fondant accents for cake decoration. |
| 3. Types of decorative cake and pastry materials | 16. Create a layer cake for decoration. |
| 4. Types of decorative cakes and pastries and their examples | 17. Decorate a specialty layer cake with fondant. |
| 5. Decorating techniques for cakes and pastries | 18. Decorate a specialty layer cake with fondant and piped icing. |
| 6. Steps for preparing a layered cake for decoration | 19. Create boiled sugar accents for cake decoration. |
| 7. Decorating a layered cake with icing | 20. Create marzipan. |
| 8. Decorating a layered cake with fondant | 21. Create marzipan decorations. |
| 9. Characteristics and uses of marzipan | 22. Decorate a formal layer cake. |
| 10. Characteristics and uses of pastillage and gum paste | 23. Carve and decorate a show cake. |
| 11. Sugar work and sugar specialization | 24. Create and decorate cake ball petits fours. |
| 12. Characteristics and uses of pulled sugar | 25. Create a centerpiece using tempered chocolate. |
| 13. Centerpieces and accents | 26. Create a centerpiece using pulled sugar and sugar paste techniques. |

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Unit 5: Advanced Desserts

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| 1. Terms and definitions | 17. Research recent ethnic dessert trends. |
| 2. Characteristics of fancy pies | 18. Prepare and evaluate mixed berry pie with decorative top crust. |
| 3. Types of tarts and their distinguishing characteristics | 19. Prepare and evaluate pecan tartlets. |
| 4. Advanced cookie making techniques | 20. Prepare and evaluate amaretto biscotti. |
| 5. Types of laminated pastry | 21. Prepare and evaluate apple strudel. |
| 6. Steps for laminating pastry dough | 22. Prepare and evaluate Napoleon. |
| 7. Characteristics of choux paste desserts | 23. Prepare and evaluate baklava. |
| 8. Decoration of choux paste desserts | 24. Prepare, decorate, and evaluate chocolate éclairs. |
| 9. Types of meringues | 25. Prepare and evaluate flan. |
| 10. Types of dessert sauces | 26. Prepare and evaluate white chocolate raspberry cheesecake. |
| 11. Types of custards and puddings | 27. Prepare and evaluate bread pudding. |
| 12. Types of frozen desserts | 28. Prepare and evaluate plum pudding. |
| 13. Characteristics of hot and cold dessert soufflés | 29. Prepare and evaluate white chocolate mint ice cream. |
| 14. Characteristics of baked or fried frozen desserts | 30. Prepare and evaluate peach gelato. |
| 15. Characteristics of flambé desserts | 31. Prepare and evaluate lemon basil sorbet. |
| 16. Procedure for using flambé technique | 32. Prepare and evaluate chocolate soufflé. |
| | 33. Prepare and evaluate Baked Alaska. |
| | 34. Prepare and evaluate Bananas Foster. |
| | 35. Plan dessert selections and presentations for an event. |