

Baking and Pastry Arts



Program / Hours: CIP 12.0501 – 1 Year Program/Full Day Program

Course Description: The ACF-Accredited Baking and Pastry Arts Program provides hands-on training in professional baking and pastry production. Students develop skills in food safety, baking fundamentals, recipe and formula application, cake decorating, breads, pastries, desserts, nutrition, inventory management, customer service, and workplace professionalism.

Students gain real-world experience while creating a variety of baked goods and artistic showpieces, including gingerbread houses, decorative bread sculptures, pumpkin carvings, ice carvings, and chocolate displays. The program also emphasizes communication, teamwork, leadership, and career readiness.

Graduates are prepared for employment, industry certifications, apprenticeships, and continued education in baking, pastry arts, culinary arts, hospitality, and entrepreneurship.

Learning Activities / Modes of Assessment:

- Small Group
- Large Group
- Independent Work
- Student Observation
- In Class Discussion
- Classwork Activities
- Practical Exam
- Research Projects
- Research Papers
- Technology Use
- Tests and Quizzes

Individual Resources:

- Textbooks: Foundations of Restaurant Management and Culinary Arts and Professional Baking
- Workbooks
- Online Resources (major sites used)
- PowerPoint Presentations and Teacher Demonstrations
- Computer Applications
- Proprietary [Program Name] Software

- Baking and Pastry Arts Equipment and Tools
- Baking and Pastry Arts Lab Simulations

Year / MP	Task #	K - Know	U - Understand	D - Do
Yr 1 - MP 1	101	Define hospitality and the importance of customer service within the baking and pastry industry.	Understand that exceptional customer service is essential for building trust, encouraging repeat business, and enhancing a bakery's reputation.	Greet and serve customers in a simulated or real bakery environment, demonstrating professionalism, attentiveness, and problem-solving skills.
Yr 1 - MP 1	102	Discuss the growth and development of the baking and pastry industry.	Students will understand that the baking industry has evolved over time due to cultural traditions, technological innovations, ingredient availability, and changing consumer preferences	Participate in a class discussion or debate on how current trends (e.g., gluten-free, plant-based, artisanal baking) are shaping the future of the industry. Create a timeline highlighting key events, innovations, and cultural influences in the history of baking.
Yr 1 - MP 1	103	Describe cuisines and their relationship to history and cultural development.	Students will understand that cuisines are deeply connected to the history, geography, and cultural identity of a region, reflecting traditions, beliefs, and available resources.	Participate in a tasting or cooking activity, followed by a reflection (journal) on how the flavors and techniques connect to the cuisine's cultural background.
Yr 1 - MP 1	104	Outline the structure and functional areas in businesses, e.g., retail, wholesale, baking, and distribution.	Students will understand that retail, wholesale, baking, and distribution sectors have distinct roles but are interconnected within the supply chain.	Compare the operations of a retail bakery and a wholesale baking business, highlighting similarities, differences, and interdependencies.
Yr 1 - MP 1	105	Identify career opportunities and personal traits for jobs in the baking industry.	Students will understand that each career path (pastry chef, baker, cake decorator, production baker, bakery manager) requires specific technical skills, education or training, and personal traits such as creativity, attention to detail, time management, teamwork, and customer service orientation.	Conduct an informational interview (in person, virtually, or via email) with a baking professional and summarize key insights about the role and required traits. Participate in a mock job interview for a baking-related position, demonstrating knowledge of the role and showcasing relevant personal traits.
Yr 1 - MP 1	106	Identify professional organizations and certifications.	Students will understand that membership in professional organizations and earning certifications demonstrate commitment to professional growth, validate skills,	Develop a personal professional development plan that includes potential memberships and certifications aligned with career goals.

			enhance credibility, and can improve employability.	
Yr 1-MP 1	107	Use multimedia resources to identify industry trends.	Students will understand that multimedia resources—such as trade publications, industry websites, podcasts, webinars, social media, and video content—are valuable tools for staying informed about current and emerging trends in the baking and pastry industry.	Research current baking and pastry trends using at least three different multimedia sources (e.g., a trade magazine article, a YouTube tutorial, and an industry podcast).
Yr 1-MP 1	201	Identify microorganisms that are related to food spoilage and food-borne illnesses and describe their requirements and methods for growth, symptoms, and prevention.	Students will understand that specific microorganisms—such as bacteria, molds, and yeasts—are responsible for food spoilage and food-borne illnesses. Students will understand that food-borne illnesses present with identifiable symptoms, and that prevention relies on proper food handling, storage, sanitation, and cooking practices.	ServSafe Food Handler Certification Course and Exam Identify and classify common microorganisms associated with food spoilage and food-borne illnesses, noting their growth requirements.
MP 1	202	Describe cross-contamination and procedures for preparing and storing potentially hazardous foods.	Students will understand that cross-contamination occurs when harmful microorganisms are transferred from one surface, food, or piece of equipment to another, leading to potential food-borne illness.	Identify examples of cross contamination and demonstrate correct procedures for preparing, handling, and storing potentially hazardous foods, including proper use of gloves, utensils, and storage containers.
MP 1	203	Follow guidelines for hygiene, health habits, and industry-standard apparel.	Students will understand that maintaining proper personal hygiene, practicing healthy habits, and wearing industry-standard apparel are essential for ensuring food safety and preventing contamination in the baking and pastry industry.	Students will be able to demonstrate proper personal hygiene, maintain healthy work habits, and wear industry-standard apparel to ensure safety, sanitation, and professionalism in the food production environment.
MP 1	204	Identify the requirements for receiving and storing raw and prepared foods and the reasons for	Students will understand that proper receiving and storage procedures, including the use of systems like FIFO are	Students will be able to inspect incoming raw and prepared foods for quality and safety, apply correct storage

		and signs of food spoilage and contamination, e.g., FIFO.	essential to maintaining food safety and quality, preventing spoilage and contamination, and complying with health regulations.	methods and labeling, implement FIFO rotation, and identify signs of spoilage or contamination to ensure safe and high-quality products.
MP 1	205	Explain the difference between cleaning, sanitizing, and the use and storage of chemicals.	Students will understand that cleaning removes visible dirt and debris, sanitizing reduces harmful microorganisms to safe levels, and that proper use and storage of chemicals is essential to maintaining a safe, hygienic, and compliant food production environment.	Students will be able to distinguish between cleaning and sanitizing tasks, select and use appropriate cleaning agents and sanitizers, follow correct dilution and application procedures, and store chemicals safely in compliance with industry standards and regulations.
MP 1	206	Develop and follow a cleaning schedule.	Students will understand that a structured cleaning schedule is essential for maintaining a safe, sanitary, and efficient food production environment, preventing contamination, and meeting health and safety regulations.	Students will be able to create a detailed cleaning schedule that identifies tasks, frequencies, and responsibilities, and consistently follow the schedule to ensure all equipment, tools, and work areas are cleaned and maintained according to industry standards.
MP 1	207	Practice methods of waste disposal, recycling, and sustainability.	Students will understand that proper waste disposal, effective recycling, and sustainable practices reduce environmental impact, promote resource conservation, and support compliance with health, safety, and industry standards.	Students will be able to sort and dispose of waste according to regulations, separate recyclable materials, and apply sustainable practices—such as reducing food waste and conserving resources—within a food production environment.
MP 1	208	Identify measures for the control of insects, rodents, and pests.	Students will understand that effective pest control is essential to maintaining food safety, preventing contamination, and complying with health regulations, and that proactive measures reduce the risk of insect, rodent, and other pest infestations in food production areas.	Students will be able to recognize signs of pest activity, implement preventive measures such as proper storage and sanitation, and follow approved procedures for reporting and controlling insects, rodents, and other pests in accordance with industry and regulatory standards.

MP 1	209	Identify sanitary, safety design, and construction features of food production equipment and facilities, e.g., NSF, UL, OSHA, ADA.	Students will understand that food production equipment and facilities must meet sanitary, safety, and accessibility standards—such as those set by NSF, UL, OSHA, and ADA—to ensure safe food handling, prevent contamination, protect workers, and provide inclusive access.	Students will be able to identify sanitary and safety design features in food production equipment and facilities, recognize compliance markings and certifications (e.g., NSF, UL), and evaluate whether equipment and layouts meet regulatory requirements for safety, sanitation, and accessibility.
MP 1	210	Identify Safety Data Sheets (SDS) and the requirements for handling hazardous materials.	Students will understand that Safety Data Sheets (SDS) provide critical information about hazardous materials, including their properties, safe handling procedures, storage requirements, and emergency measures, and that following SDS guidelines is essential for workplace safety and regulatory compliance.	Students will be able to locate and interpret information on a Safety Data Sheet, follow proper procedures for handling, storing, and disposing of hazardous materials, and apply appropriate safety measures to protect themselves and others in the food production environment.
MP 1	211	Conduct a sanitation self-inspection and identify modifications necessary for standards compliance.	Students will understand that regular sanitation self-inspections are essential for identifying potential hazards, ensuring compliance with health and safety regulations, and maintaining a clean, safe, and efficient food production environment. They will also understand that corrective actions and modifications are necessary to address deficiencies and uphold industry standards.	Students will be able to perform a comprehensive sanitation self-inspection using an established checklist, document findings, identify areas that do not meet regulatory or industry standards, and recommend or implement modifications to achieve full compliance.
MP 1	212	Identify the hazard analysis and critical control points (HACCP) and the temperature danger zone during all food handling processes as a method for minimizing the risk of food-borne illness.	Students will understand that the Hazard Analysis and Critical Control Points (HACCP) system is a preventive approach to food safety that identifies, monitors, and controls potential hazards in food handling.	Students will be able to identify and describe the steps of the HACCP process, recognize critical control points in food preparation and storage, monitor food temperatures to ensure they remain outside the danger zone.

MP 1	213	List common accidents and injuries in the food service industry and outline a safety management program and emergency policies.	Students will understand that accidents and injuries in the food service industry can be prevented or minimized through proactive safety management programs. They will also understand that clear emergency policies and procedures are essential.	Students will be able to identify and describe common workplace accidents and injuries in food service, outline the components of an effective safety management program, and develop or follow emergency policies and procedures to respond appropriately to incidents.
MP 1	214	Identify types, uses, and locations of fire extinguishers in the foodservice area.	Students will understand that different types of fire extinguishers are designed for specific classes of fires (e.g., grease, electrical, combustible materials) and that knowing their proper use and locations in the foodservice area is essential for preventing injury, minimizing property damage, and ensuring workplace safety.	Students will be able to identify the types of fire extinguishers used in foodservice operations, match each type to the appropriate class of fire, locate extinguishers within the facility, and demonstrate correct procedures for their safe and effective use.
MP 1	215	Describe the role of regulatory agencies governing sanitation and food safety.	Students will understand that regulatory agencies—such as the FDA, USDA, CDC, and local health departments—establish and enforce sanitation and food safety standards to protect public health, prevent food-borne illness, ensure compliance with laws and industry best practices.	Students will be able to identify key regulatory agencies, describe their roles and responsibilities in governing sanitation and food safety, and explain how their guidelines and inspections impact foodservice operations.
MP 1	216	Acquire industry sanitation certifications, e.g., ServSafe.	Students will understand that earning industry-recognized sanitation certifications, such as ServSafe, demonstrate knowledge of food safety principles, compliance with regulatory requirements, and commitment to protecting public health in foodservice operations.	Students will be able to prepare for and successfully complete an industry sanitation certification exam (e.g., ServSafe) by studying relevant food safety regulations, sanitation practices, and safe food handling procedures, and apply this knowledge in real-world foodservice settings.
MP 1	301	Perform basic math functions using the baker's percentage (%) and friction factor.	Students will understand that the baker's percentage is a standardized method for expressing ingredient ratios	Students will be able to calculate ingredient quantities using the baker's percentage, determine water temperature

			in relation to flour weight, and that the friction factor is used to calculate water temperature adjustments to achieve desired dough temperatures. They will understand that mastering these calculations is essential for accuracy, consistency, and quality in baking production.	using the friction factor, and apply these calculations to scale recipes accurately and produce consistent baked products.
MP 1	302	Discuss labor costs.	Students will understand that labor costs are a major component of foodservice expenses and directly impact pricing, profitability, and operational efficiency.	Students will be able to explain factors that influence labor costs and discuss strategies to manage them effectively in a foodservice operation.
MP 1	303	Calculate the cost of recipes/formulas, including as purchased, edible portion, and factors affecting yield percentage.	Students will understand that accurate recipe costing requires calculating as purchased (AP) and edible portion (EP) costs and recognizing how yield percentage impacts overall food cost and profitability.	Students will be able to determine AP and EP costs, calculate yield percentages, and apply these figures to find the total cost of recipes or formulas.
MP 1	304	Calculate the selling price of bakery items.	Students will understand that calculating the selling price of bakery items involves considering food cost, labor, overhead, and desired profit margin to ensure profitability.	Students will be able to apply cost and pricing formulas to determine the appropriate selling price for bakery products.
MP 1	305	Complete a sales transaction using related industry standards, including cash handling and current technology, e.g., guest checks, computers, and calculators.	Students will understand that accurate, efficient sales transactions require proper cash handling, use of current technology, and adherence to industry standards to ensure customer satisfaction and financial accuracy.	Students will be able to process sales using guest checks, computers, calculators, or other point-of-sale tools, while following correct cash handling and industry procedures.
MP 1	306	Perform basic math functions using decimals, percentages, fractions, conversions, and measurements as related to the baking and pastry industry.	Students will understand that accurate use of decimals, percentages, fractions, conversions, and measurements is essential for consistency, quality, and efficiency in baking and pastry production.	Students will be able to perform basic math calculations and unit conversions to measure, scale, and adjust baking and pastry recipes accurately.

MP 1	307	Perform equivalent measures associated with weight, volume, and distance, including metric and English units.	Students will understand that converting between metric and English units for weight, volume, and distance ensures accuracy and consistency in baking and pastry production.	Students will be able to perform equivalent measurements and conversions between metric and English units for weight, volume, and distance.
MP 1	401	Identify ingredients used in baking, describe their properties, and list the functions of various ingredients, including but not limited to, flours, sugars, fats, egg products, dairy, chocolates, herbs, spices, and extracts.	Students will understand that each baking ingredient has specific properties and functions that affect product flavor, texture, structure, and appearance.	Students will be able to identify common baking ingredients, describe their properties, and explain their functions in baked goods.
MP 1	402	Perform knife skills and classic cuts while practicing safety techniques.	Students will understand that proper knife skills, classic cuts, and safety techniques are essential for efficiency, precision, and injury prevention in the kitchen.	Students will be able to demonstrate correct knife handling, execute classic cuts, and apply safety practices consistently.
MP 1	403	Use and care for hand tools.	Students will understand that proper use and maintenance of hand tools ensures efficiency, safety, and longevity of equipment in the baking and pastry kitchen.	Students will be able to select, use, clean, and store hand tools correctly according to industry standards.
MP 1	405	Prepare and fill a pastry bag and utilize a variety of tips to demonstrate proper use, e.g., cake decorating and pastry products	Students will understand that proper preparation and handling of a pastry bag, along with the correct selection and use of tips, are essential for precision, consistency, and creativity in decorating and pastry production.	Students will be able to prepare and fill a pastry bag, select appropriate tips, and apply proper techniques to decorate cakes and produce pastry items.
MP 1	406	Use and care for food processing, cooking, and baking equipment.	Students will understand that proper operation, cleaning, and maintenance of food processing, cooking, and baking equipment are essential for safety, efficiency, and product quality.	Students will be able to operate, clean, and store food processing, cooking, and baking equipment according to industry standards and safety guidelines.

MP 1	407	Read and follow a standard recipe/formula.	Students will understand that accurately reading and following a standard recipe or formula is essential for consistency, quality, and efficiency in baking and pastry production.	Students will be able to interpret and follow a standard recipe or formula, including ingredient measurements, preparation steps, and baking procedures.
MP 1	408	Perform a variety of cooking methods, e.g., baking, frying, deep frying, boiling, blanching, poaching, and steaming.	Students will know the procedures, purposes, and effects of various cooking methods, including baking, frying, deep frying, boiling, blanching, poaching, and steaming.	Students will be able to select and apply appropriate cooking methods to prepare foods safely and effectively.
MP 1	410	Perform food presentation techniques, e.g., plated desserts.	Students will understand that effective food presentation enhances visual appeal, communicates quality, and elevates the overall dining experience.	Students will be able to apply plating and garnishing techniques to create visually appealing plated desserts and other food presentations.
MP 1	411	Write food requisitions for production requirements.	Students will understand that accurate food requisitions ensure the availability of necessary ingredients, support cost control, and maintain efficient kitchen operations.	Students will be able to prepare clear and accurate food requisitions based on production needs and portion requirements.
MP 1	501	Demonstrate scaling and measurement techniques used in baking.	Students will understand that precise scaling and measurement are critical in baking to ensure product consistency, quality, and desired outcomes.	Students will be able to accurately scale and measure ingredients using appropriate tools and techniques for baking applications.
MP 2	502	Prepare yeast products, e.g., hard and soft breads and rolls.	Students will understand that preparing yeast products requires knowledge of fermentation, dough development, and baking techniques to achieve desired texture, flavor, and quality.	Students will be able to prepare a variety of yeast products, including hard and soft breads and rolls, using proper mixing, proofing, shaping, and baking methods.
MP 2	503	Prepare enriched yeast dough products, including laminated dough and sweet dough.	Students will understand that enriched yeast doughs, such as laminated and sweet dough, require specific ingredient ratios, handling techniques, and	Students will be able to prepare enriched yeast dough products, including laminated and sweet dough, using correct mixing, folding, proofing, and baking methods.

			fermentation control to achieve proper texture, flavor, and structure.	
MP 2	504	Prepare quick breads.	Students will understand that quick breads rely on chemical leavening agents and proper mixing methods to produce the desired texture, flavor, and appearance without yeast fermentation.	Students will be able to prepare a variety of quick breads using appropriate mixing techniques, ingredient proportions, and baking procedures.
MP 1	505	Prepare pies and tarts.	Students will understand that successful pies and tarts require proper dough preparation, filling consistency, and baking techniques to achieve desired flavor, texture, and presentation.	Students will be able to prepare a variety of pies and tarts by mixing, rolling, assembling, and baking using appropriate methods and ingredients.
MP 1	506	Prepare cookies.	Students will understand that cookie quality depends on accurate measurement, proper mixing methods, and correct baking times and temperatures.	Students will be able to prepare a variety of cookies using appropriate ingredient ratios, mixing techniques, portioning, and baking procedures.
MP 1	507	Prepare creams, mousses, custards, and related sauces.	Students will understand that creams, mousses, custards, and related sauces require precise ingredient ratios, temperature control, and mixing methods to achieve proper texture, flavor, and stability.	Students will be able to prepare a variety of creams, mousses, custards, and sauces using correct cooking, mixing, and finishing techniques.
MP 1	508	Prepare cakes.	Students will understand that cake quality depends on accurate measurement, proper mixing methods, and correct baking and cooling techniques to achieve desired texture, flavor, and appearance.	Students will be able to prepare a variety of cakes using appropriate ingredient ratios, mixing methods, baking procedures, and finishing techniques.
MP 2	509	Prepare icings and glazes.	Students will understand that icings and glazes enhance the flavor, texture, and appearance of baked goods, and require proper ingredient ratios and mixing	Students will be able to prepare a variety of icings and glazes using correct mixing, flavoring, and application methods.

			techniques for desired consistency and finish.	
MP 2	510	Perform cake decorating techniques, e.g., icing writing, borders, flowers, leaves, and rosettes.	Students will understand that cake decorating techniques require precision, creativity, and mastery of tools and materials to enhance the visual appeal and presentation of cakes.	Students will be able to perform cake decorating techniques, including icing writing, borders, flowers, leaves, and rosettes, using appropriate tools and methods.
MP 2	511	Perform cake decorating techniques, including royal icing, rolled fondant, gum paste, airbrush designs, and edible images.	Students will understand that advanced cake decorating techniques require knowledge of specialized materials, tools, and design principles to create professional-quality finishes and artistic presentations.	Students will be able to decorate cakes using royal icing, rolled fondant, gum paste, airbrush designs, and edible images, applying appropriate preparation, handling, and application methods.
MP 2	512	Discuss the applicability of convenience, value-added, further-processed, or par-baked food items.	Students will understand that convenience, value-added, further-processed, and par-baked food items can save time, reduce labor, and ensure consistency, but must be evaluated for quality, cost, and suitability to the operation.	Students will understand that convenience, value-added, further-processed, and par-baked food items can save time, reduce labor, and ensure consistency, but must be evaluated for quality, cost, and suitability to the operation.
MP 2	513	Prepare fillings and toppings for pastries and baked goods.	Students will understand that fillings and toppings contribute flavor, texture, and visual appeal, and require proper preparation, handling, and storage to maintain quality and safety.	Students will be able to prepare a variety of fillings and toppings for pastries and baked goods using appropriate ingredients, techniques, and presentation methods.
MP 2	514	Prepare pastry products from pâte choux, phyllo, puff pastry, and crepes.	Students will understand that pâte à choux, phyllo, puff pastry, and crêpes each require specific preparation techniques, handling methods, and baking or cooking processes to achieve proper texture, structure, and flavor.	Students will be able to prepare a variety of pastry products using pâte à choux, phyllo, puff pastry, and crêpes, applying correct mixing, shaping, baking, and finishing techniques.
MP 2	515	Prepare French, Italian, and Swiss meringues.	Students will understand that French, Italian, and Swiss meringues differ in preparation methods, stability, and applications,	Students will be able to prepare French, Italian, and Swiss meringues using correct techniques for whipping, sugar addition, and cooking,

			and require precise whipping, sugar incorporation, and temperature control to achieve desired results.	and apply them appropriately in baked goods and desserts.
MP 2	516	Prepare doughnuts.	Students will understand that doughnut quality depends on proper dough preparation, shaping, frying or baking techniques, and finishing methods to achieve the desired texture, flavor, and appearance.	Students will be able to prepare a variety of doughnuts using correct mixing, proofing, cooking, and finishing techniques.
MP 3	517	Prepare frozen desserts.	Students will understand that frozen desserts require proper ingredient selection, mixing, freezing, and storage techniques to achieve optimal texture, flavor, and presentation.	Students will be able to prepare a variety of frozen desserts using correct production methods, equipment, and finishing techniques.
MP 2	518	Prepare breakfast items and sandwiches.	Students will understand that preparing breakfast items and sandwiches requires knowledge of ingredient selection, cooking methods, assembly techniques, and presentation to meet quality and service standards.	Students will be able to prepare a variety of breakfast items and sandwiches using appropriate cooking, assembly, and plating techniques.
MP 1	519	Label and store bakery products to prevent or reduce spoilage and staling.	Students will understand that proper labeling and storage of bakery products are essential for maintaining freshness, preventing spoilage, ensuring food safety, and reducing waste.	Students will be able to label and store bakery products using correct dating, packaging, and storage methods to preserve quality and safety.
MP 2	520	Discuss showpieces, including gingerbread, chocolate, sugar, ice, and fruit carvings.	Students will understand that showpieces such as gingerbread, chocolate, sugar, ice, and fruit carvings are artistic displays that require specialized skills, creativity, and structural techniques to enhance presentation and showcase craftsmanship.	Students will be able to describe the materials, tools, techniques, and design considerations used in creating gingerbread, chocolate, sugar, ice, and fruit carving showpieces.
MP 2	521	Prepare a variety of petit fours, e.g., macarons, petit four glace, and financiers.	Students will understand that petit fours, such as macarons, petit four glacé,	Students will be able to prepare a variety of petit fours using correct mixing, baking,

			and financiers, require precise preparation, baking, and finishing techniques to achieve proper texture, flavor, and presentation.	filling, glazing, and decorating methods.
MP 3	522	Describe chocolate/confectionery.	Students will understand that chocolate and confectionery products vary in composition, production methods, and applications, and quality depends on ingredient selection, processing, and storage.	Students will be able to describe the types, characteristics, and uses of chocolate and confectionery, including basic production and handling considerations.
MP 2	601	List factors that affect food prices and quality, which may include market fluctuation and product cost.	Students will understand that food prices and quality are influenced by factors such as market fluctuations, seasonal availability, production costs, supply chain issues, and quality standards.	Students will be able to identify and list factors that impact food prices and quality, including economic, seasonal, and production-related variables.
MP 1	602	Describe purchasing methods, e.g., bids, purchase orders, phone, sales quotes, and online.	Students will understand that purchasing methods—such as bids, purchase orders, phone orders, sales quotes, and online transactions—are selected based on cost, efficiency, supplier relationships, and product requirements.	Students will understand that purchasing methods—such as bids, purchase orders, phone orders, sales quotes, and online transactions—are selected based on cost, efficiency, supplier relationships, and product requirements.
MP 1	603	Identify regulations for the inspection and grading of bakery ingredients, e.g., flour, sugar, eggs, dairy products, and fruits.	Students will understand that bakery ingredients such as flour, sugar, eggs, dairy products, and fruits are subject to inspection and grading regulations to ensure safety, quality, and compliance with industry and government standards.	Students will be able to identify the regulations and grading standards that apply to common bakery ingredients and explain their purpose in maintaining product quality and safety.
MP 1	604	Identify inventory systems, including perpetual and physical inventories and requisition systems for controlling costs, e.g., computerized systems.	Students will understand that inventory systems—such as perpetual, physical, and requisition methods—are essential tools for tracking stock, controlling costs, reducing waste, and ensuring product availability, and may be managed manually or	Students will be able to identify and describe perpetual and physical inventory systems, as well as requisition processes, and explain how each supports cost control in bakery operations.

			through computerized systems.	
MP 3	701	List food groups and recommended servings in USDA Food Guide Charts.	Students will understand that the USDA Food Guide Charts organize foods into groups with recommended daily servings to promote balanced nutrition and support overall health.	Students will be able to list the USDA food groups and state the recommended daily servings for each.
MP 3	702	Discuss dietary guidelines and recommended dietary allowances for a nutritious diet.	Students will understand that dietary guidelines and recommended dietary allowances (RDAs) provide evidence-based recommendations for nutrient intake and eating patterns to promote health and prevent disease.	Students will be able to discuss key dietary guidelines and RDAs and explain how they contribute to planning and maintaining a nutritious diet.
MP 3	703	Define energy nutrients and non-energy nutrients, and how they are metabolized by the human body.	Students will understand that dietary guidelines and recommended dietary allowances (RDAs) provide evidence-based recommendations for nutrient intake and eating patterns to promote health and prevent disease.	Students will be able to discuss key dietary guidelines and RDAs, and explain how they contribute to planning and maintaining a nutritious diet.
MP 3	704	Calculate individual dietary intakes by using the RDA dietary guidelines.	Students will understand that the Recommended Dietary Allowances (RDAs) provide measurable nutrient intake targets that can be used to assess and plan individual diets for optimal health.	Students will be able to calculate an individual's dietary intake and compare it to RDA guidelines to determine if nutritional needs are being met.
MP 3	706	Interpret food labels in terms of the portion size, ingredients, nutritional value, and nutritional claims.	Students will understand that food labels provide essential information—such as portion size, ingredients, nutritional value, and nutritional claims—that helps consumers make informed dietary choices and comply with nutrition guidelines.	Students will be able to interpret food labels by identifying portion sizes, reading ingredient lists, evaluating nutritional content, and assessing the accuracy and meaning of nutritional claims.
MP 3	707	Describe the six classes of nutrients: carbohydrates, fats/lipids, protein, vitamins, minerals, and water.	Students will understand that the six classes of nutrients—carbohydrates, fats/lipids, proteins, vitamins, minerals,	Students will be able to describe the six classes of nutrients and explain the

			and water—each have specific functions essential for maintaining health, supporting growth, and providing energy.	primary role each plays in the human body.
MP 3	708	Discuss the functions, sources, and effects of the six classes of nutrients on a healthy lifestyle.	Students will understand that each of the six classes of nutrients—carbohydrates, fats/lipids, proteins, vitamins, minerals, and water—has distinct functions, food sources, and impacts on overall health and well-being.	Students will be able to discuss the functions, common food sources, and effects of each nutrient class on maintaining a healthy lifestyle.
MP 3	709	Discuss various diets and health concerns related to alternative dieting, vegetarianism, poor nutrition, and food allergies.	Students will know the characteristics of various diets, including alternative diets and vegetarianism, as well as the health concerns associated with poor nutrition and food allergies.	Students will be able to discuss the benefits, risks, and health implications of different diets, and explain how poor nutrition and food allergies can affect overall health.
MP 3	711	Apply principles of nutrition and nutrient preservation while preparing bakery goods and menu items.	Students will understand that applying nutrition principles and nutrient preservation techniques in bakery and menu preparation enhances the health value of products without compromising quality or flavor.	Students will be able to prepare bakery goods and menu items using methods and ingredients that preserve nutrients and support balanced nutrition.
MP 2,3	717	Identify alternative ingredients for healthier/alternative diets and niche bakery items.	Students will understand that selecting alternative ingredients allows bakers to meet the needs of healthier diets, special dietary restrictions, and niche markets while maintaining product quality and appeal.	Students will be able to identify and select suitable alternative ingredients for creating bakery items that align with healthier eating patterns, special diets, and niche market demands.
MP 2	801	Determine basic production planning principles.	Students will understand that effective production planning involves organizing resources, scheduling tasks, and managing workflow to ensure efficiency, consistency, and quality in food production.	Students will be able to identify and apply basic production planning principles to organize tasks, allocate resources, and maintain quality standards in a kitchen or bakery setting.
MP 2	802	Create menu item descriptions for bakery goods.	Students will understand that clear, appealing, and accurate menu descriptions	Students will be able to write concise and engaging menu descriptions that highlight the

			enhance customer interest, communicate product qualities, and support effective sales of bakery goods.	key features, flavors, and appeal of bakery items.
MP 2	803	Discuss baking facilities, planning, and layout principles.	Students will understand that efficient baking facilities rely on thoughtful planning and layout principles that optimize workflow, safety, sanitation, and productivity.	Students will be able to discuss key considerations in designing and organizing baking facilities, including equipment placement, workflow patterns, and compliance with safety and sanitation standards.
MP 2	804	Discuss planning and time management as they relate to a baking facility.	Students will understand that effective planning and time management in a baking facility are essential for meeting production schedules, maintaining product quality, and ensuring efficient use of resources.	Students will be able to discuss strategies for organizing tasks, prioritizing workflow, and managing time to optimize productivity in a baking environment.
MP 2	805	Identify methods of promoting baked goods, display techniques, and seasonal merchandising.	Students will understand that effective promotion, attractive product displays, and seasonal merchandising strategies can increase customer interest, enhance sales, and strengthen a bakery's brand.	Students will be able to identify and describe methods for promoting baked goods, creating appealing displays, and using seasonal themes to attract and engage customers.
MP 2	901	Work as a member of a diverse team as it relates to the baking industry.	Students will understand that effective teamwork in the baking industry requires clear communication, respect for diverse perspectives, and collaboration to achieve shared goals in a fast-paced environment.	Students will be able to contribute positively to a diverse team by communicating effectively, respecting differences, and collaborating to complete tasks efficiently in a bakery setting.
MP 2	902	Identify the benefits of a positive work environment by motivating employees, reducing stress, and resolving conflict.	Students will understand that fostering a positive work environment through motivation, stress reduction, and conflict resolution improves employee satisfaction, productivity, and overall workplace harmony.	Students will be able to identify strategies for motivating employees, minimizing workplace stress, and resolving conflicts to maintain a positive and productive bakery environment.

MP 2	903	Use professional communication, e.g., email, phone, and social media.	Students will understand that professional communication across email, phone, and social media is essential for building positive relationships, conveying clear information, and representing a bakery's brand effectively.	Students will be able to use professional communication skills to create clear, respectful, and brand-appropriate messages through email, phone, and social media platforms.
MP 2	904	Identify the baker's role in decision-making, problem-solving, and delegation of duties.	Students will understand that a baker's role includes making informed decisions, solving problems efficiently, and delegating duties to ensure smooth operations and high-quality production.	Students will be able to identify and explain how bakers use decision-making, problem-solving, and delegation skills to manage workflow and maintain productivity in a bakery setting.
MP 1	905	Identify federal and state employment laws, e.g., Equal Opportunity, Harassment, Affirmative Action, Wage, and Hour.	Identify key federal and state employment laws (e.g., Equal Opportunity, harassment, affirmative action, wage and hour).	Recognize lawful and unlawful workplace behaviors and apply appropriate actions to follow employment laws.