

BAKING AND PASTRY CURRICULUM FRAMEWORK



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INTRODUCTION

The Nevada CTE Curriculum Frameworks are a resource for Nevada's public and charter schools to design, implement, and assess their CTE programs and curriculum. The content standards identified in this document are listed as a model for the development of local district programs and curriculum. They represent rigorous and relevant expectations for student performance, knowledge, and skill attainment which have been validated by industry representatives.

The intent of this document is to provide a resource to districts as they develop and implement CTE programs and curricula.

This program ensures the following thresholds are met:

- The CTE course and course sequence teaches the knowledge and skills required by industry through applied learning methodology and, where appropriate, work-based learning experiences that prepare students for careers in high-wage, high-skill and/or high-demand fields. Regional and state economic development priorities shall play an important role in determining program approval. Some courses also provide instruction focused on personal development.
- The CTE course and course sequence includes leadership and employability skills as an integral part of the curriculum.
- The CTE course and course sequence are part of a rigorous program of study and include sufficient technical challenge to meet state and/or industry-standards.

The CTE program components include the following items:

- Program of Study
- State Skill Standards
- Employability Skills for Career Readiness Standards
- Career Technical Student Organizations (CTSO)
- Curriculum Framework
- CTE Assessments:
 - Workplace Readiness Skills Assessment
 - End-of-Program Technical Assessment
- Certificate of Skill Attainment
- CTE Endorsement on a High School Diploma
- CTE College Credit

**NEVADA DEPARTMENT OF EDUCATION
CURRICULUM FRAMEWORK FOR
BAKING AND PASTRY**

PROGRAM TITLE:	BAKING AND PASTRY
STATE SKILL STANDARDS:	BAKING AND PASTRY
STANDARDS REFERENCE CODE:	BAKEP
CAREER CLUSTER:	HOSPITALITY & TOURISM
CAREER PATHWAY:	RESTAURANT AND FOOD AND BEVERAGE SERVICES
PROGRAM LENGTH:	3 LEVELS (L1, L2, L3C)
PROGRAM ASSESSMENT	BAKING AND PASTRY WORKPLACE READINESS SKILLS
CTSO:	SKILLSUSA
GRADE LEVEL:	9-12
AVAILABLE INDUSTRY CERTIFICATIONS/LICENSES PROVIDERS:	CERTIFIED PROFESSIONAL FOOD HANDLER (SERVSAFE) HEALTH DEPARTMENT FOOD SERVICE SAFETY CERTIFIED PASTRY CULINARIAN CERTIFIED FOOD ASSOCIATE CERTIFIED JOURNEY BAKER

PROGRAM PURPOSE

The purpose of this program is to prepare students for postsecondary education and employment in the Baking and Pastry industry.

The program includes the following state standards:

- Nevada CTE Skill Standards: Baking and Pastry
- Employability Skills for Career Readiness
- Nevada Academic Content Standards (alignment shown in the Nevada CTE Skill Standards):
 - Science (based on the Next Generation Science Standards)
 - English Language Arts (based on the Common Core State Standards)
 - Mathematics (based on the Common Core State Standards)
- Common Career Technical Core (alignment shown in the Nevada CTE Skill Standards)

CAREER CLUSTERS

The National Career Clusters™ Framework provides a vital structure for organizing and delivering quality CTE programs through learning and comprehensive programs of study (POS). In total, there are 16 Career Clusters in the National Career Clusters™ Framework, representing more than 79 Career Pathways to help students navigate their way to greater success in college and career. As an organizing tool for curriculum design and instruction, Career Clusters™ provide the essential knowledge and skills for the 16 Career Clusters™ and their Career Pathways.*

*Cite: National Association of State Directors of Career Technical Education Consortium. (2012). Retrieved from <http://www.careertech.org/career-clusters/glance/careerclusters.html>

PROGRAM OF STUDY

The program of study illustrates the sequence of academic and career and technical education coursework that is necessary for the student to successfully transition into postsecondary educational opportunities and employment in their chosen career path. (NAC 389.803)

PROGRAM STRUCTURE

The core course sequencing provided in the following table serves as a guide to schools for their programs of study. Each course is listed in the order in which it should be taught and has a designated level. Complete program sequences are essential for the successful delivery of all state standards in each program area.

BAKING AND PASTRY Core Course Sequence	
COURSE NAME	LEVEL
Culinary Arts I	L1
Baking and Pastry I	L2
Baking and Pastry II	L3C

The core course sequencing with the complementary courses provided in the following table serves as a guide to schools for their programs of study. Each course is listed in the order in which it should be taught and has a designated level. A program does not have to utilize all of the complementary courses in order for their students to complete their program of study. Complete program sequences are essential for the successful delivery of all state standards in each program area.

BAKING AND PASTRY Core Course Sequence with Complementary Courses	
COURSE NAME	LEVEL
Culinary Arts I	L1
Baking and Pastry I	L2
Baking and Pastry I LAB*	L2L
Baking and Pastry II	L3C
Baking and Pastry II LAB*	L3L
Baking and Pastry Advanced Studies*	AS

* Complementary Course

STATE SKILL STANDARDS

The state skill standards are designed to clearly state what the student should know and be able to do upon completion of an advanced high school career and technical education (CTE) program. The standards are designed for the student to complete all standards through their completion of a program of study. The standards are designed to prepare the student for the end-of-program technical assessment directly aligned to the standards. (Paragraph (a) of Subsection 1 of NAC 389.800)

EMPLOYABILITY SKILLS FOR CAREER READINESS STANDARDS

Employability skills, often referred to as “soft skills”, have for many years been a recognizable component of the standards and curriculum in career and technical education programs. The twenty-one standards are organized into three areas: (1) Personal Qualities and People Skills; (2) Professional Knowledge and Skills; and (3) Technology Knowledge and Skills. The standards are designed to ensure students graduate high school properly prepared with skills employers prioritize as the most important. Instruction on all twenty-one standards must be part of each course of the CTE program. (Paragraph (d) of Subsection 1 of NAC 389.800)

CURRICULUM FRAMEWORK

The Nevada CTE Curriculum Frameworks are organized utilizing the recommended course sequencing listed in the Program of Study and the CTE Course Catalog. The framework identifies the recommended content standards, performance standards, and performance indicators that should be taught in each course.

CAREER AND TECHNICAL STUDENT ORGANIZATIONS (CTSOS)

To further the development of leadership and technical skills, students must have opportunities to participate in one or more of the Career and Technical Student Organizations (CTSOS). CTSOs develop character, citizenship, and the technical, leadership and teamwork skills essential for the workforce and their further education. Their activities are considered a part of the instructional day when they are directly related to the competencies and objectives in the course. (Paragraph (a) of Subsection 3 of NAC 389.800)

WORKPLACE READINESS SKILLS ASSESSMENT

The Workplace Readiness Skills Assessment has been developed to align with the Nevada CTE Employability Skills for Career Readiness Standards. This assessment provides a measurement of student employability skills attainment. Students who complete a program will be assessed on their skill attainment during the completion level course. Completion level courses are identified by the letter “C”. (e.g., Level = L3C) (Paragraph (d) of Subsection 1 of NAC 389.800)

END-OF-PROGRAM TECHNICAL ASSESSMENT

An end-of-program technical assessment has been developed to align with the Nevada CTE Skill Standards for this program. This assessment provides a measurement of student technical skill attainment. Students who complete a program will be assessed on their skill attainment during the completion level course. Completion level courses are identified by the letter “C”. (e.g., Level = L3C) (Paragraph (e) of Subsection 1 of NAC 389.800)

CERTIFICATE OF SKILL ATTAINMENT

Each student who completes a course of study must be awarded a certificate which states that they have attained specific skills in the industry being studied and meets the following criteria: A student must maintain a 3.0 grade point average in their approved course of study, pass the Workplace Readiness Skills Assessment, and pass the end-of-program technical assessment. (Subsection 4 of NAC 389.800)

CTE ENDORSEMENT ON A HIGH SCHOOL DIPLOMA

A student qualifies for a CTE endorsement on their high school diploma after successfully completing the following criteria: 1) successful completion of a CTE course of study in a program area, 2) successful completion of academic requirements governing receipt of a standard diploma, and 3) meet all requirements for the issuance of the Certificate of Skill Attainment. (NAC 389.815)

CTE COLLEGE CREDIT

CTE College Credit is awarded to students based on articulation agreements established by each college for the CTE program, where the colleges will determine the credit value of a full high school CTE program based on course alignment. An articulation agreement will be established for each CTE program designating the number of articulated credits each college will award to students who complete the program.

CTE College Credit is awarded to students who: (1) complete the CTE course sequence with a grade-point average of 3.0 or higher; (2) pass the state end-of-program technical assessment for the program; and (3) pass the Workplace Readiness Assessment for employability skills.

Pre-existing articulation agreements will be recognized until new agreements are established according to current state policy and the criteria shown above.

Please refer to the local high school's course catalog or contact the local high school counselor for more information. (Paragraph (b) of Subsection 3 of NAC 389.800)

ACADEMIC CREDIT FOR CTE COURSEWORK

Career and technical education courses meet the credit requirements for high school graduation (1 unit of arts and humanities or career and technical education). Some career and technical education courses meet academic credit for high school graduation. Please refer to the local high school's course catalog or contact the local high school counselor for more information. (NAC 389.672)

**CORE COURSE:
RECOMMENDED STUDENT PERFORMANCE STANDARDS**

COURSE TITLE:	Baking and Pastry I
ABBREVIATED NAME:	BAKING I
CREDITS:	1
LEVEL:	L2
CIP CODE:	12.0501
PREREQUISITE:	Culinary Arts I
CTSO:	SkillsUSA
COURSE DESCRIPTION	
<p>This course is an option following Culinary Arts I. This course allows culinary students more in-depth study of baking and pastry arts. Areas of study include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and methods used in creating breads, pastries, cookies, and other desserts. The fundamentals of dough and basic decorating skills are covered. The appropriate use of technology and industry-standard equipment is an integral part of this course.</p>	

TECHNICAL STANDARDS

CONTENT STANDARD 1.0 : ANALYZE CAREER PATHWAYS AND EMPLOY INDUSTRY PROFESSIONAL STANDARDS

Performance Standard 1.1 : Describe the History, Traditions, and Current Trends in the Baking and Pastry Industry

Performance Indicators : 1.1.1-1.1.3

Performance Standard 1.2 : Analyze Career Paths and Opportunities in the Baking and Pastry Industry

Performance Indicators : 1.2.1-1.2.4

CONTENT STANDARD 2.0 : INTEGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY

Performance Standard 2.1 : Investigate Microorganisms Found in Food and their Role in Food Borne Illnesses

Performance Indicators : 2.1.1-2.1.2

Performance Standard 2.2 : Comply with Health Department Regulations

Performance Indicators : 2.2.1-2.2.3

Performance Standard 2.3 : Utilize Safe Food-Handling Principles to Minimize the Risks of Food Borne Illnesses

Performance Indicators : 2.3.1-2.3.3

Performance Standard 2.4 : Utilize Proper Facility Management Techniques for Cleaning

Performance Indicators : 2.4.1-2.4.5

Performance Standard 2.5 : Demonstrate Basic First Aid Procedures to Injuries Common in the Baking and Pastry Industry

Performance Indicators : 2.5.1-2.5.3

Performance Standard 2.6 : Recognize Procedures and Precautions to Prevent Accidents and Injuries

Performance Indicators : 2.6.1-2.6.2

CONTENT STANDARD 3.0 : APPLY SKILLS IN BAKING AND PASTRY EQUIPMENT AND PRODUCTION

Performance Standard 3.1 : Explore Baking and Pastry Tools and Standardized Equipment

Performance Indicators : 3.1.1-3.1.3

Performance Standard 3.2 : Establish Workplace Mise En Place

Performance Indicators : 3.2.1-3.2.2

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Performance Standard 3.3 : Employ Proper Measuring Techniques

Performance Indicators : 3.3.1-3.3.5

Performance Standard 3.4 : Utilize Recipe Standards

Performance Indicators : 3.4.1-3.4.4

CONTENT STANDARD 5.0 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING BREADS

Performance Standard 5.1 : Demonstrate a Variety of Techniques for Preparing Quick Breads

Performance Indicators : 5.1.1-5.1.7

Performance Standard 5.2 : Demonstrate a Variety of Techniques for Preparing Yeast Breads

Performance Indicators : 5.2.1-5.2.7

CONTENT STANDARD 6.0 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING PASTRIES

Performance Standard 6.1 : Demonstrate a Variety of Techniques for Preparing Cookies

Performance Indicators : 6.1.1-6.1.7

Performance Standard 6.2 : Demonstrate a Variety of Techniques for Preparing Pastry Doughs

Performance Indicators : 6.2.1-6.2.7

Performance Standard 6.3 : Demonstrate a Variety of Techniques for Preparing Laminated Doughs

Performance Indicators : 6.3.1-6.3.7

CONTENT STANDARD 7.0 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING CAKES/ICINGS/FILLINGS

Performance Standard 7.1 : Demonstrate a Variety of Techniques for Preparing Cake Batters

Performance Indicators : 7.1.1-7.1.6

Performance Standard 7.2 : Demonstrate a Variety of Techniques for Preparing Icings/Buttercreams/Glazes

Performance Indicators : 7.2.1-7.2.7

Performance Standard 7.3 : Demonstrate a Variety of Techniques for Preparing Fillings/Sauces/Custards

Performance Indicators : 7.3.1-7.3.10

Performance Standard 7.4 : Demonstrate a Variety of Techniques for Assembly and Finishing Cakes

Performance Indicators : 7.4.1-7.4.5

CONTENT STANDARD 9.0 : SELECT AND UTILIZE FOOD PRODUCTS APPROPRIATELY

Performance Standard 9.1 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fruits

Performance Indicators : 9.1.1-9.1.4

Performance Standard 9.2 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Starches/Flours/Grains

Performance Indicators : 9.2.1-9.2.4

Performance Standard 9.3 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Specialty Products

Performance Indicators : 9.3.1-9.3.4

Performance Standard 9.4 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Dairy Products

Performance Indicators : 9.4.1-9.4.5

Performance Standard 9.5 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Eggs

Performance Indicators : 9.5.1-9.5.5

Performance Standard 9.6 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Sweeteners

Performance Indicators : 9.6.1-9.6.5

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Performance Standard 9.7 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fats and Oils

Performance Indicators : 9.7.1-9.7.5

Performance Standard 9.8 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Leaveners

Performance Indicators : 9.8.1-9.8.5

Performance Standard 9.9 : Demonstrate Knowledge of Principles Regarding the Identification and Selection of Dry Storage Items

Performance Indicators : 9.9.1-9.9.3

CONTENT STANDARD 10.0 : DEMONSTRATE PROPER BAKING AND PASTRY FRONT-OF-THE-HOUSE PROCEDURES

Performance Standard 10.1 : Explore Various Service Styles and Presentations

Performance Indicators : 10.1.1-10.1.7

Performance Standard 10.2 : Demonstrate an Awareness of Beverage Service

Performance Indicators : 10.2.1-10.2.3

CONTENT STANDARD 11.0 : ANALYZE AND DEMONSTRATE BUSINESS OPERATIONS

Performance Standard 11.3 : Demonstrate an Awareness of Professional Organizations in the Baking and Pastry Industry

Performance Indicators : 11.3.1-11.3.2

EMPLOYABILITY SKILLS FOR CAREER READINESS STANDARDS

CONTENT STANDARD 1.0 : DEMONSTRATE EMPLOYABILITY SKILLS FOR CAREER READINESS

Performance Standard 1.1 : Demonstrate Personal Qualities and People Skills

Performance Indicators : 1.1.1-1.1.7

Performance Standard 1.2 : Demonstrate Professional Knowledge and Skills

Performance Indicators : 1.2.1-1.2.10

Performance Standard 1.3 : Demonstrate Technology Knowledge and Skills

Performance Indicators : 1.3.1-1.3.4

ALIGNMENT TO THE NEVADA ACADEMIC CONTENT STANDARDS*

English Language Arts: Reading Standards for Literacy in Science and Technical Subjects
Writing Standards for Literacy in Science and Technical Subjects
Speaking and Listening

Mathematics: Mathematical Practices

Science: Nature of Science
Life Science
Earth and Space

* Refer to the Baking and Pastry Standards for alignment by performance indicator

**CORE COURSE:
RECOMMENDED STUDENT PERFORMANCE STANDARDS**

COURSE TITLE:	Baking and Pastry II
ABBREVIATED NAME:	BAKING II
CREDITS:	1
LEVEL:	L3C
CIP CODE:	12.0501
PREREQUISITE:	Baking and Pastry I
CTSO:	SkillsUSA

COURSE DESCRIPTION

This course is a continuation of Baking and Pastry I. This course provides advanced baking students with instruction in advanced techniques and processes. They will continue to develop skills learned in Culinary Arts I and Baking and Pastry I. Upon successful completion of this course, students will have acquired entry-level skills for employment in this field. The appropriate use of technology and industry-standard equipment is an integral part of this course.

TECHNICAL STANDARDS**CONTENT STANDARD 2.0 : INTEGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY**

Performance Standard 2.3 : Utilize Safe Food-Handling Principles to Minimize the Risks of Food Borne Illnesses

Performance Indicators : 2.3.1-2.3.3

CONTENT STANDARD 4.0 : DEMONSTRATE MENU PLANNING PRINCIPLES

Performance Standard 4.1 : Evaluate Nutrition Principles and Specialized Dietary Plans

Performance Indicators : 4.1.1-4.1.7

Performance Standard 4.2 : Explore Menu Writing Principles

Performance Indicators : 4.2.1-4.2.4

Performance Standard 4.3 : Examine the Relationship Between Purchasing, Storeroom Operations and Cost Control

Performance Indicators : 4.3.1-4.3.6

CONTENT STANDARD 6.0 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING PASTRIES

Performance Standard 6.2 : Demonstrate a Variety of Techniques for Preparing Pastry Doughs

Performance Indicators : 6.2.1-6.2.7

Performance Standard 6.3 : Demonstrate a Variety of Techniques for Preparing Laminated Doughs

Performance Indicators : 6.3.1-6.3.7

Performance Standard 6.4 : Demonstrate a Variety of Techniques for Preparing Petit Fours

Performance Indicators : 6.4.1-6.4.7

CONTENT STANDARD 7.0 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING CAKES/ICINGS/FILLINGS

Performance Standard 7.1 : Demonstrate a Variety of Techniques for Preparing Cake Batters

Performance Indicators : 7.1.1-7.1.6

Performance Standard 7.2 : Demonstrate a Variety of Techniques for Preparing Icings/Buttercreams/Glazes

Performance Indicators : 7.2.1-7.2.7

Performance Standard 7.3 : Demonstrate a Variety of Techniques for Preparing Fillings/Sauces/Custards

Performance Indicators : 7.3.1-7.3.10

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Performance Standard 7.4 : Demonstrate a Variety of Techniques for Assembly and Finishing Cakes

Performance Indicators : 7.4.1-7.4.5

CONTENT STANDARD 8.0 : DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING SPECIALTY ITEMS

Performance Standard 8.1 : Demonstrate a Variety of Techniques and Uses for Chocolate

Performance Indicators : 8.1.1-8.1.8

Performance Standard 8.2 : Demonstrate a Variety of Techniques and Uses for Sugar Work

Performance Indicators : 8.2.1-8.2.8

Performance Standard 8.3 : Demonstrate a Variety of Techniques and Uses for Frozen Dessert

Performance Indicators: 8.3.1-8.3.7

Performance Standard 8.4 : Demonstrate a Variety of Techniques and Uses for Fruit Desserts

Performance Indicators : 8.4.1-8.4.7

CONTENT STANDARD 9.0 : SELECT AND UTILIZE FOOD PRODUCTS APPROPRIATELY

Performance Standard 9.1 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fruits

Performance Indicators : 9.1.1-9.1.4

Performance Standard 9.2 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Starches/Flours/Grains

Performance Indicators : 9.2.1-9.2.4

Performance Standard 9.3 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Specialty Products

Performance Indicators : 9.3.1-9.3.4

Performance Standard 9.4 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Dairy Products

Performance Indicators : 9.4.1-9.4.5

Performance Standard 9.5 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Eggs

Performance Indicators : 9.5.1-9.5.5

Performance Standard 9.6 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Sweeteners

Performance Indicators : 9.6.1-9.6.5

Performance Standard 9.7 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fats and Oils

Performance Indicators : 9.7.1-9.7.5

Performance Standard 9.8 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Leaveners

Performance Indicators : 9.8.1-9.8.5

Performance Standard 9.9 : Demonstrate Knowledge of Principles Regarding the Identification and Selection of Dry Storage Items

Performance Indicators : 9.9.1-9.9.3

CONTENT STANDARD 10.0 : DEMONSTRATE PROPER BAKING AND PASTRY FRONT-OF-THE-HOUSE PROCEDURES

Performance Standard 10.1 : Explore Various Service Styles and Presentations

Performance Indicators : 10.1.1-10.1.7

CONTENT STANDARD 11.0 : ANALYZE AND DEMONSTRATE BUSINESS OPERATIONS

Performance Standard 11.1 : Explore Entrepreneurship Opportunities in the Baking and Pastry Industry

Performance Indicators: 11.1.1-11.1.3

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Performance Standard 11.2 : Describe Marketing Strategies in the Baking and Pastry Industry

Performance Indicators: 11.2.1-11.2.3

Performance Standard 11.3 : Demonstrate an Awareness of Professional Organizations in the Baking and Pastry Industry

Performance Indicators: 11.3.1-11.3.2

EMPLOYABILITY SKILLS FOR CAREER READINESS STANDARDS

CONTENT STANDARD 1.0 : DEMONSTRATE EMPLOYABILITY SKILLS FOR CAREER READINESS

Performance Standard 1.1 : Demonstrate Personal Qualities and People Skills

Performance Indicators: 1.1.1-1.1.7

Performance Standard 1.2 : Demonstrate Professional Knowledge and Skills

Performance Indicators: 1.2.1-1.2.10

Performance Standard 1.3 : Demonstrate Technology Knowledge and Skills

Performance Indicators: 1.3.1-1.3.4

ALIGNMENT TO THE NEVADA ACADEMIC CONTENT STANDARDS*

English Language Arts: Reading Standards for Literacy in Science and Technical Subjects
Writing Standards for Literacy in Science and Technical Subjects
Speaking and Listening

Mathematics: Mathematical Practices

Science: Nature of Science
Life Science

* Refer to the Baking and Pastry Standards for alignment by performance indicator

COMPLEMENTARY COURSE(S):

Programs that utilize the complementary courses can include the following courses. The Advanced Studies course allows for additional study through investigation and in-depth research.

COURSE TITLE:	Baking and Pastry Advanced Studies
ABBREVIATED NAME:	BAKING AS
CREDITS:	1
LEVEL:	AS
CIP CODE:	12.0501
PREREQUISITE:	Baking and Pastry II
CTSO:	SkillsUSA
COURSE DESCRIPTION	
<p>This course is offered to students who have achieved all content standards in a program whose desire is to pursue advanced study through investigation and in-depth research. Students are expected to work independently or in a team and consult with their supervising teacher for guidance. The supervising teacher will give directions, monitor, and evaluate the students' topic of study. Coursework may include various work-based learning experiences such as internships and job shadowing, involvement in a school-based enterprise, completion of a capstone project, and/or portfolio development. This course may be repeated for additional instruction and credit.</p>	

TECHNICAL STANDARDS

Students have achieved all program content standards and will pursue advanced study through investigation and in-depth research.

EMPLOYABILITY SKILLS FOR CAREER READINESS STANDARDS

Students have achieved all program content standards and will pursue advanced study through investigation and in-depth research.

SAMPLE TOPICS

- Certification
 - Certified Professional Food Handler (ServSafe)
 - Health Department Food Service Safety
 - Certified Pastry Culinarian
 - Certified Food Associate
 - Certified Journey Baker
- Internships/mentorship
- Plated Dessert Presentation
- Showpieces
 - Bread
 - Chocolate
 - Sugar
- Specialty Cakes
- Themed Display

COMPLEMENTARY COURSE(S):

Programs that utilize the complementary courses can include the following courses. The lab courses allow additional time to be utilized in developing the processes, concepts, and principles as described in the classroom instruction. The standards and performance indicators for each lab course are shown in the corresponding course listed in the previous section.

COURSE TITLE:	Baking and Pastry I LAB
ABBREVIATED NAME:	BAKING I L
CREDITS:	1
LEVEL:	L2L
CIP CODE:	12.0501
PREREQUISITE:	Concurrent enrollment in Baking and Pastry I
CTSO:	SkillsUSA
COURSE DESCRIPTION	
This course is designed to expand the students' opportunities for applied learning. This course provides an in-depth lab experience that applies the processes, concepts, and principles as described in the classroom instruction. The coursework will encourage students to explore and develop advanced skills in their program area. The appropriate use of technology and industry-standard equipment is an integral part of this course.	

COURSE TITLE:	Baking and Pastry II LAB
ABBREVIATED NAME:	BAKING II L
CREDITS:	1
LEVEL:	L3L
CIP CODE:	12.0501
PREREQUISITE:	Concurrent enrollment in Baking and Pastry II
CTSO:	SkillsUSA
COURSE DESCRIPTION	
This course is designed to expand the students' opportunities for applied learning. This course provides an in-depth lab experience that applies the processes, concepts, and principles as described in the classroom instruction. The coursework will encourage students to explore and develop advanced skills in their program area. The appropriate use of technology and industry-standard equipment is an integral part of this course.	