

# **Sunflower Bakery**

## **Description for Phase 2 – Practicum: Pastry Arts Training**

After completing Phase 1, students are assessed on skill mastery and assigned tasks in the production kitchen based on skill level. This is when we start working with our students individually to match developing skills with possible employment opportunities within the food service industry.

Phase 2 provides the opportunity for refinement of the basic baking skill set still under the direct supervision of professional chef/instructors. This next-level learning provides students with continued training in a professional working bakery. During these 13 weeks, students experience real-life pressures that may occur in a job in the food industry and specifically in production baking.

Student hours are scheduled two weeks out and may be varied to give realistic expectations for what will be experienced at a job. As the task assignments of bakery items change from week to week, based upon customer orders, the volume, techniques, and work expectations gradually become more challenging through Phase 2.

Compared to Phase 1, where the training is class-based and all students work on the same task, Phase 2 is task- oriented and builds on individuals' strengths. More advanced skills are developed, such as making several different kinds of brownies, instead of just basic, or varieties of cakes, depending on the season. In the second phase, our program continues to provide individualized employment training focused on acquisition of employment.