

Pastry Arts Curriculum and EDT Outline by Week FY2018

Serve Safe and Food Handlers certification are integrated into the course.

Phase 1 consists of 10 weeks of instruction. In the first week, students are given an Employee Development Training Orientation by our Employment Specialist.

Phase 1: Instruction (Weeks 1-10)

Week 1:

Employee Development Training (EDT) Orientation

- Safety basics for students
- Sanitation rules for students
- Start with a great attitude
- What to wear

Section 1 of Pastry Arts [PA] Curriculum: Baking Basics

Basic Principles Overview

- Units of Measure
- Abbreviations of Units of Measure
- Liquid measurements
- Kitchen 101, volume conversions
- Mass and Volume equivalents
- Common bakery math
- Mis en place
- Measurement

Using a baker's scale

- How to use measuring cups and spoons
- Liquid measuring cups
- Measuring dry ingredients
- Tips for measuring liquid ingredients
- Tips for measuring unusual ingredients

Small Hand Tools

- Bench Scraper
- Cracking eggs
- Using a knife
- Anatomy of a knife
- Types of knives
- Basic knife cuts
- Peeler
- Plastic wrap
- Sifter
- Zester

Proper food handling and staling prevention

Protecting products from the air
Food Safety and Sanitation
Personal health
Food and utensil storage and handling
Cleaning & Sanitation

Week 2 (Section 2 PA Curriculum): Ingredients

Ingredients Overview

Wheat Flours
Other Flours and Starches
Sugars
Milk Products
Milk Substitutes (since bakery is non-dairy)
Eggs
Leavening Agents
Fruits
Nuts
Salt, Spices and Flavorings
Chocolate and Cocoa

Week 3: (Section 3 PA Curriculum) Cookies and Bars

Cookies and Bars Overview

Cookie Characteristics
Mixing Methods
Types and Makeup methods
Baking
Cooling and Storage
Baking chart (time & temperature)

Recipes list

Blondies
Chocolate chip cookies
Crinkle Cookies
Combo Mandel
Crumb Bars
Ginger Cookies
Oatmeal Raisin Cookies
Rolled Sugar Cookies
Sprinkle Dough
Supernatural Brownies

Week 4: (Section 4 PA Curriculum) Quick breads

Quick breads Overview

Mixing and Production Methods
Carrot Muffins
Chocolate Chunk Banana Bread
Crumb Cake Topping

Vanilla Cake for Crumb Cake
Plain Muffins
Pumpkin Bread
Scones

Week 5: (Section 5 PA Curriculum) Pies

Pies Overview

How to make the perfect pie crust
Hints and Tips
Baking
Apple Pie
Chocolate pecan Pie
Flaking Pie Crust
Rolling Pie Dough
Lattice Cherry Pie
Pumpkin Pie

Week 6: (Section 6 PA Curriculum) Pastries

Pastries Overview

Choux dough
Meringue- French
Meringue- Swiss
Cream puffs
Jam Dough-Thumbprints
French Macaron

Week 7: (Section 7 PA Curriculum) Cakes

Cake mixing and baking Overview

Cake mixing methods Chart
The Ingredients
Creaming method
Foaming method
Sponge method
Chiffon method
One Stage method
Two Stage Method
Pan Preparation
Scaling and filling cake pans
Baking
Cooling

Cake Recipes list

Angel Food Cake
Butter Layer Cake
Chocolate Chiffon Cake
Genoise
Vanilla Cake batter

Chocolate Cake batter

Week 8: (Section 8 PA Curriculum) Decorating Buttercream, Icings, Cake Assembly, Decorating Overview

- Buttercream
- Royal Icing
- Procedures for assembling layer cakes
- Procedure for Icing sheet cakes
- Basic decorating techniques
- Making a paper cone
- Piping a border

Frosting and Icing recipes

- Chocolate buttercream
- Chocolate Ganache
- Royal icing
- Vanilla buttercream

Week 9 & 10 (Section 9 PA Curriculum): Packing

Packing, Plattering, and Presentation Overview

- Presentation
- Packing lesson: evaluation
- Packing lesson: boxes
- Small Cookie platter
- Large Cookie platter

Phase 2: On-The-Job Training (8 weeks: weeks 11-18)

Getting Ready For The Working World Employee Development Lessons

Week 11	EDT Communication
Week 12	EDT Goal Setting
Week 13	EDT Work Ethic & Attitude
Week 14	EDT Time Management
Week 15	EDT Success & Setbacks
Week 16	EDT Problem Solving
Week 17	EDT Responsibility & Honesty
Week 18	EDT Efficiency & Productivity

Phase 3: Internship (8 weeks: weeks 19-26)

Preparing for your New Job

Week 19	EDT Positive Personal Profile
Week 20	EDT What Kind of Job do I want?
Week 21	EDT Resume & Cover Letter
Week 22	EDT Personal Portfolio Preparation
Week 23	EDT Job Searching
Week 24	EDT Interviewing & Mock interviews
Week 25	EDT Workplace Communications
Week 26	EDT Customer Service & First Week on the Job