



Grades 9 to 12 Baking and Pastry Arts

Manitoba Technical-Vocational
Curriculum Framework
of Outcomes

GRADES 9 TO 12
BAKING AND PASTRY ARTS

Manitoba Technical-Vocational Curriculum
Framework of Outcomes

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This resource is available on the Manitoba Education and Advanced
Learning website at <[www.edu.gov.mb.ca/k12/cur/teched/
sy_tech_program.html](http://www.edu.gov.mb.ca/k12/cur/teched/sy_tech_program.html)>.

Available in alternate formats upon request.

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TECHNICAL-VOCATIONAL EDUCATION OVERVIEW

In 2013, Manitoba Education released the document *Technical-Vocational Education Overview* to provide the philosophical and pedagogical underpinnings for curriculum development and the teaching of courses in the Senior Years Technology Education Program. This overview presents educators with the vision and goals of technical-vocational education (TVE) in Manitoba.

Topics include the following:

- curriculum revitalization and renewal
- curriculum framework and implementation
- articulation of programming
- assessment and reporting
- safety
- employability/essential skills and career development
- sustainable development

The TVE curriculum includes Grades 9 to 12 courses in a variety of areas, including baking and pastry arts.

BAKING AND PASTRY ARTS OVERVIEW

Introduction

Grades 9 to 12 Baking and Pastry Arts: Manitoba Technical-Vocational Curriculum Framework of Outcomes identifies the goals, general learning outcomes (GLOs), and specific learning outcomes (SLOs) for nine baking and pastry arts courses. This framework is intended for use in all Manitoba schools teaching baking and pastry arts courses as part of the Senior Years Technology Education Program.

All courses are intended for students pursuing a career in the baking and pastry industry. They focus on theoretical principles and their practical applications. Most courses include outcomes related to

- sanitation, health, and safety practices as they apply to baking and the pastry arts
- the operation, cleaning, maintenance, and storage of baking equipment and utensils
- an understanding of bakery ingredients, components, recipes/formulas, and products, as well as their nutritional qualities
- the receiving, handling, quality assurance, packaging, storage, and inventory control of baking ingredients and baked products
- the preparation (*mise en place*), mixing, make-up, baking, finishing (or decoration) and presentation of baking ingredients and products

- knowledge of career opportunities in baking
- transferable, cross-curricular knowledge and skills as they pertain to baking
- awareness of sustainability as it pertains to the baking industry
- the ethical and legal standards as they pertain to baking
- fundamental employability skills
- an understanding of the evolution and technological progression of, and the emerging trends in baking

To receive a Senior Years Technical Education diploma, a student must complete eight departmentally developed courses from an approved technical-vocational cluster, together with 16 compulsory credits and six optional credits. The grade level in which the courses are offered are a local, school-based decision, but it is highly recommended that the sequencing of credits align with the following schedule.

In the TVE curriculum, the emphasis is on applied activities. For instructional purposes, the sequence of learning outcomes can vary based on the activities within the course. Teachers are advised to select the activities best suited to teach the outcomes, based on a variety of factors, including access to resources, or regional needs.

- The curriculum is not sequential. In other words, outcomes might be taught in an order that differs from the one in this document.

- In light of rapidly changing trends in baking and pastry arts, teachers are encouraged to update their activities in order to meet the needs of students.

A student graduating from the Baking and Pastry Arts program can seek employment as an entry level baker or patissier in a variety of occupations including cake decorating, commercial baking, artisan baking, confectionery, chocolatier, and so forth. Related careers include, but are not limited to areas such as food science and research, nutritionist, dietician, hospitality management, bakery owner, baking teacher, and food stylist.

To help further their careers in Baking and Pastry Arts, graduates have the option of seeking post-secondary training. Apprenticeship opportunities are available in most jurisdictions outside of Manitoba.

Baking and Pastry Arts graduates are typically employed in a variety of locations including bakeries, hotels and convention centres, cafeterias, health care facilities, food production and research facilities, and so on.

Correlation with Level 1 of Red Seal Baker

The Specific Learning Outcomes in the 8 mandatory courses are based on objectives found in Level 1 of the Red Seal Curriculum for Baker. The most recent version of the Red Seal document can be viewed at <www.red-seal.ca>.

Goals and General Learning Outcomes (GLOs)

The Baking and Pastry Arts curriculum includes 11 goals, which are broken down into general learning outcomes, which are further broken down into specific learning outcomes.

Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts.

GLO 1.1: Demonstrate appropriate **personal sanitation and hygiene** practices.

GLO 1.2: Demonstrate safe **food-handling** practices.

GLO 1.3: Create and maintain a **safe work environment**.

Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils**.

GLO 2.1: Demonstrate the safe and appropriate **operation of baking equipment and utensils**.

GLO 2.2: Demonstrate the safe and appropriate **cleaning, maintenance, and storage of baking equipment and utensils**.

Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities**.

GLO 3.1: Demonstrate an understanding of **bakery ingredients**, and how their characteristics are used to design **formulations** and prepare bakery products.

GLO 3.2: Demonstrate an understanding of **recipes/formulations** used in baking.

GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products**.

GLO 3.4: Demonstrate an understanding of **nutrition**.

Goal 4: Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

GLO 4.1: Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decoration), and presentation** of baking ingredients and products.

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products.

GLO 5.2: Demonstrate the appropriate **baking** of various products.

GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decoration** of baked products.

GLO 5.4: Demonstrate the appropriate **presentation** of baked products.

Goal 6: Demonstrate an understanding of **career opportunities** in baking.

GLO 6.1: Describe **apprenticeship, education, and career opportunities, as well as professional organizations** in the baking industry.

Goal 7: Describe and demonstrate the transferable, **cross-curricular** knowledge and skills as they pertain to baking.

GLO 7.1: **Read, interpret, and communicate** information relevant to baking.

-
- GLO 7.2:** Apply **mathematics** knowledge and skills relevant to baking.
- GLO 7.3:** Apply **science** knowledge and skills relevant to baking.
- GLO 7.4:** Apply **other subject areas** (French, physical education/health education, information communication, and technology) knowledge and skills relevant to baking.
-

Goal 8: Demonstrate awareness of **sustainability** as it pertains to the baking industry.

- GLO 8.1:** Describe the impact of **human sustainability** on the health and well-being of bakers and consumers of baked products.
- GLO 8.2:** Describe the baking industry's sustainability practices and impact on the **environment**.
- GLO 8.3:** Describe **sustainable economic practices** within the baking industry.
-

Goal 9: Demonstrate awareness of the **ethical and legal standards** as they pertain to baking.

- GLO 9.1:** Apply the **ethical and legal standards** as they pertain to baking.
-

Goal 10: Demonstrate the **employability skills** related to the baking industry.

- GLO 10.1:** Demonstrate **fundamental employability skills**.
- GLO 10.2:** Demonstrate an understanding of the **business operation** of a bakeshop.
-

Goal 11: Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** baking.

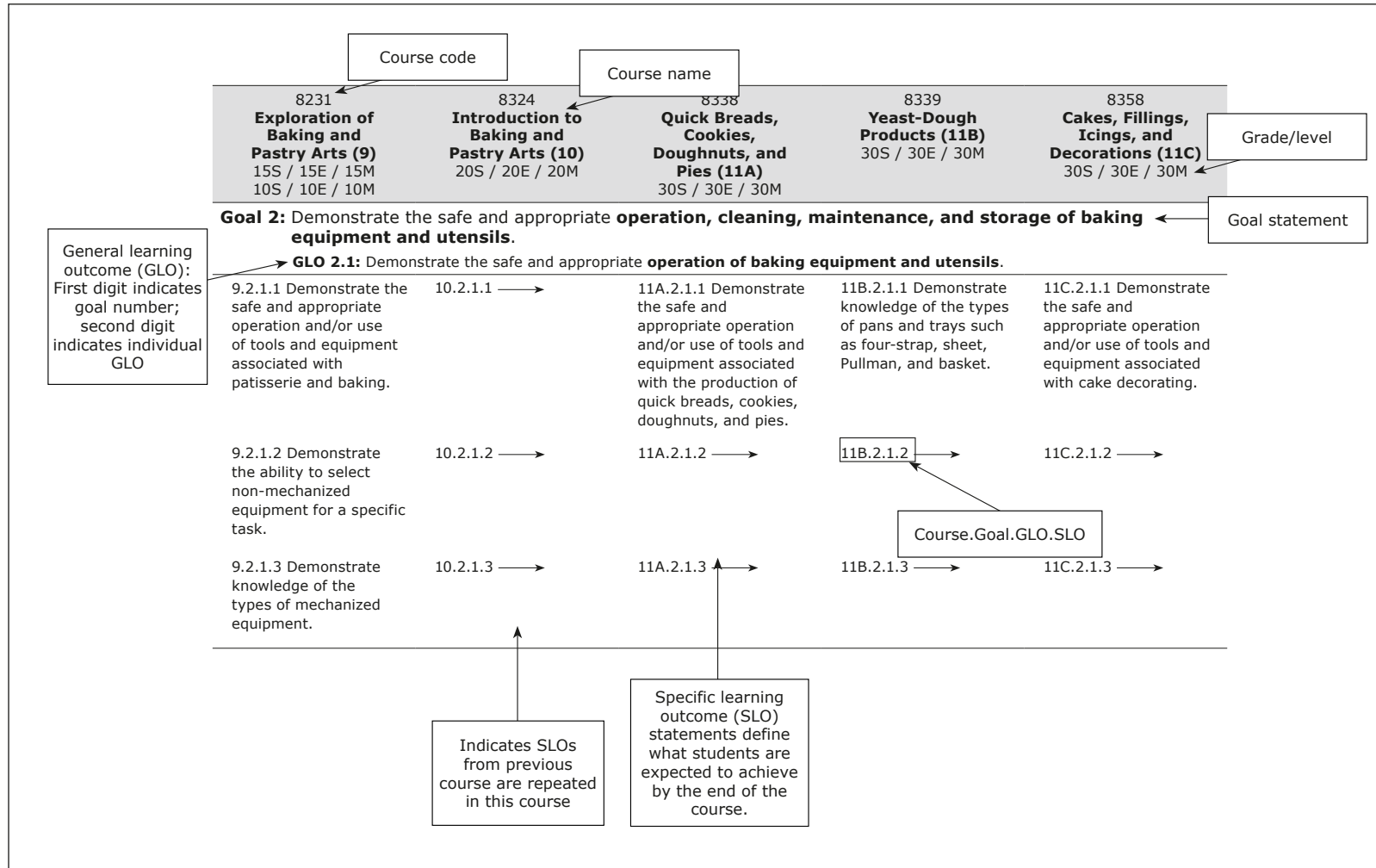
- GLO 11.1:** Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** baking.
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Specific Learning Outcomes (SLOs)

Grades 9 to 12 Baking and Pastry Arts: Manitoba Technical-Vocational Curriculum Framework of Outcomes identifies specific learning outcomes (SLOs) for use in all Manitoba schools teaching the Grades 9 to 12 baking and pastry arts courses as part of the Senior Years Technology Education Program. Specific learning outcome statements define what students are expected to achieve by the end of the course.

It is essential for students to learn and to demonstrate safety practices and employability skills; therefore, some SLOs related to safety and to employability skills are repeated in all the courses.

Guide to Reading the Baking and Pastry Arts Goals and Learning Outcomes



Course Descriptions

Course titles, descriptions, and codes for the nine baking and pastry arts courses follow. For an explanation of the codes, refer to the [Subject Table Handbook: Technology Education: Student Records System and Professional School Personnel System](#) (Manitoba Education and Advanced Learning).

8231 Exploration of Baking and Pastry Arts 15S/15E/15M 10S/10E/10M

This is an **optional** course intended for students wishing to explore the baking and pastry arts. The emphasis is on introductory, hands-on activities.

8324 Introduction to Baking and Pastry Arts 20S/20E/20M

This course is intended to introduce students to a potential career in baking and pastry arts. The emphasis is on hands-on activities, covering a wide spectrum of baking; including cookies, cakes, quick breads, yeast-dough products, pies, and pastries.

8338 Quick Breads, Cookies, Doughnuts, and Pies 30S/30E/30M

This course is intended for students who are considering a career in baking and pastry arts. The emphasis is on the preparation of quick breads, cookies, doughnuts, and pies.

8339 Yeast-Dough Products 30S/30E/30M

This course is intended for students who are considering a career in baking and pastry arts. The emphasis is on the preparation of yeast-dough products such as breads, rolls, cinnamon buns, and pretzels.

8358 Cakes, Fillings, Icings, and Decorations 30S/30E/30M

This course is intended for students who are considering a career in baking and pastry arts. The emphasis is on the preparation of cakes, pastry cream, mousse, icings, and decorations.

8359 Tarts and Special Pastries 40S/40E/40M

This course is intended for students who are intending to pursue a career in baking and pastry arts. The emphasis is on French, international, modern, elegant, and fancy pastries and desserts.

8374 Modern and Classic Desserts, and
Plating Techniques 40S/40E/40M

This course is intended for students who are intending to pursue a career in baking and pastry arts. The emphasis is on modern and classic desserts (including frozen desserts) and plating techniques.

8375 Advanced Bread Products 40S/40E/40M

This course is intended for students who are intending to pursue a career in baking and pastry arts. The emphasis is on artisan bread, rolls, crackers, unleavened bread, and bannock.

8998 Advanced Baking and Pastries 40S/40E/40M

This course is intended for students who are intending to pursue a career in baking and pastry arts. The emphasis is on specialty cakes, as well as chocolate, marzipan, and sugar decoration.

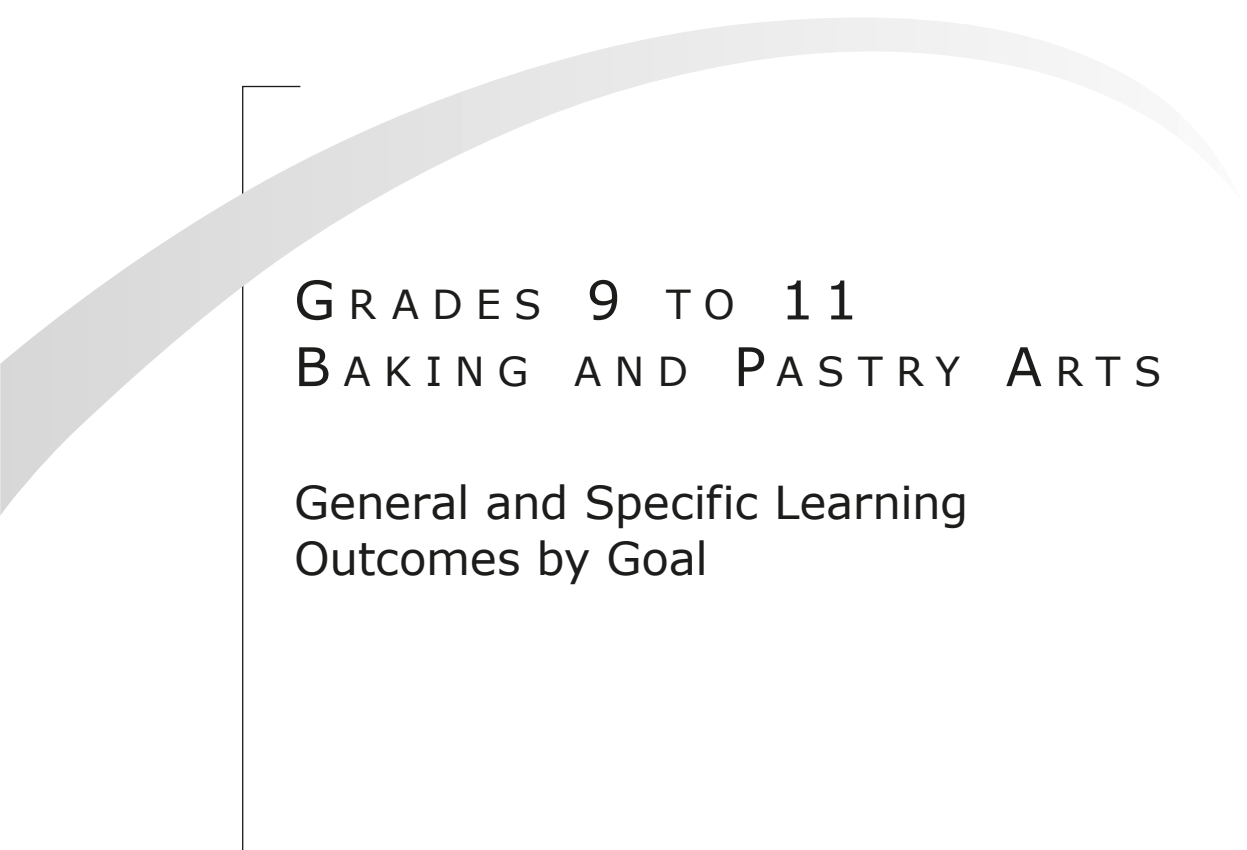
Curriculum Implementation Dates

During **voluntary implementation**, teachers have the option of teaching the entire new draft curriculum as soon as Manitoba Education and Advanced Learning releases it on the [Technology Education](#) website. They also have the option of teaching the courses from the previous curriculum. Teachers who implement courses before system-wide implementation need to ensure that students who are already taking courses from the previous curriculum achieve all SLOs with a minimum of redundancy.

Voluntary implementation of all baking and pastry arts courses began in the fall of 2012 and will continue until their respective system-wide implementation dates.

Date	System-Wide Implementation
Fall 2014	Grade 9 (optional)
Fall 2015	Grade 10
Fall 2016	Grade 11
Fall 2017	Grade 12

Under **system-wide implementation**, all teachers in Manitoba teach the new curriculum and use the new course codes. Teachers will no longer be able to use the previous course codes. Course codes are found in the [Subject Table Handbook: Technology Education](#).



GRADES 9 TO 11 BAKING AND PASTRY ARTS

General and Specific Learning
Outcomes by Goal

GRADES 9 TO 11 BAKING AND PASTRY ARTS: GENERAL AND SPECIFIC LEARNING OUTCOMES BY GOAL

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
Goal 1: Describe and apply appropriate sanitation, health, and safety practices as they apply to the baking and pastry arts.				
GLO 1.1: Demonstrate appropriate personal sanitation and hygiene practices.				
9.1.1.1 Demonstrate knowledge of proper handwashing practices.	10.1.1.1 →	11A.1.1.1 →	11B.1.1.1 →	11C.1.1.1 →
9.1.1.2 Demonstrate knowledge of correct dish and ware washing facilities and techniques, approved sanitizers, and proper utensil storage.	10.1.1.2 →	11A.1.1.2 →	11B.1.1.2 →	11C.1.1.2 →
9.1.1.3 Demonstrate the ability to adhere to the standards of dress, personal hygiene, and grooming for professional bakers.	10.1.1.3 →	11A.1.1.3 →	11B.1.1.3 →	11C.1.1.3 →
9.1.1.4 Demonstrate knowledge of proper personal hygiene practices.	10.1.1.4 →	11A.1.1.4 →	11B.1.1.4 →	11C.1.1.4 →

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.1: Demonstrate appropriate **personal sanitation and hygiene** practices. *(continued)*

9.1.1.5 Demonstrate knowledge of the types and uses of sanitizing agents such as chlorine-based and quaternary solutions.	10.1.1.5 →	11A.1.1.5 →	11B.1.1.5 →	11C.1.1.5 →
9.1.1.6 Demonstrate knowledge of sanitation specifications.	10.1.1.6 →	11A.1.1.6 →	11B.1.1.6 →	11C.1.1.6 →
9.1.1.7 Demonstrate knowledge of the importance of washing tools and equipment prior to sanitation.	10.1.1.7 →	11A.1.1.7 →	11B.1.1.7 →	11C.1.1.7 →
9.1.1.8 Demonstrate knowledge of the importance of following sanitizing product instructions.	10.1.1.8 →	11A.1.1.8 →	11B.1.1.8 →	11C.1.1.8 →
9.1.1.9 Demonstrate knowledge of the importance of storing sanitized tools, equipment, and sanitizing agent.	10.1.1.9 →	11A.1.1.9 →	11B.1.1.9 →	11C.1.1.9 →

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.2: Demonstrate safe **food-handling** practices.

9.1.2.1 Demonstrate the steps to prevent cross-contamination, chemical contamination, physical contamination, and contamination by allergens.	10.1.2.1 →	11A.1.2.1 →	11B.1.2.1 →	11C.1.2.1 →
9.1.2.2 Demonstrate the ability to practise preventative measures to avoid food-borne illnesses.	10.1.2.2 →	11A.1.2.2 →	11B.1.2.2 →	11C.1.2.2 →
9.1.2.3 Demonstrate knowledge of basic food microbiology.	10.1.2.3 →	11A.1.2.3 →	11B.1.2.3 →	11C.1.2.3 →
9.1.2.4 Demonstrate knowledge of holding temperature for different products.	10.1.2.4 →	11A.1.2.4 →	11B.1.2.4 →	11C.1.2.4 →
9.1.2.5 Demonstrate knowledge of cooling procedures.	10.1.2.5 →	11A.1.2.5 →	11B.1.2.5 →	11C.1.2.5 →

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.2: Demonstrate safe **food-handling** practices. *(continued)*

9.1.2.6 Demonstrate knowledge of holding time.	10.1.2.6 →	11A.1.2.6 →	11B.1.2.6 →	11C.1.2.6 →
9.1.2.7 Demonstrate the ability to prepare product for holding.	10.1.2.7 →	11A.1.2.7 →	11B.1.2.7 →	11C.1.2.7 →
	10.1.2.8 Demonstrate safe food-handling practices.	11A.1.2.8 Demonstrate safe food-handling practices for quick breads, cookies, doughnuts, and pies.	11B.1.2.8 Demonstrate safe food-handling practices for yeast-dough products.	11C.1.2.8 Demonstrate safe food-handling practices for cakes, fillings, icings, and decorations.
	10.1.2.9 Demonstrate the ability to identify common food allergies and determine appropriate substitutions.			11C.1.2.9 Demonstrate knowledge of glaze holding requirements.

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.3: Create and maintain a **safe work environment**.

9.1.3.1 Demonstrate the safe use and care of bakery utensils and equipment.	10.1.3.1 →	11A.1.3.1 →	11B.1.3.1 →	11C.1.3.1 →
9.1.3.2 Demonstrate knowledge of the importance of emergency planning procedures.	10.1.3.2 →	11A.1.3.2 →	11B.1.3.2 →	11C.1.3.2 →
9.1.3.3 Demonstrate knowledge of how the Workers Compensation Act relates to the profession of baker.	10.1.3.3 →	11A.1.3.3 →	11B.1.3.3 →	11C.1.3.3 →
9.1.3.4 Demonstrate knowledge of proper fire extinguishing operations.	10.1.3.4 →	11A.1.3.4 →	11B.1.3.4 →	11C.1.3.4 →

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.3: Create and maintain a **safe work environment**. *(continued)*

9.1.3.5 Demonstrate knowledge of the role of Workplace Safety and Health and the procedures to follow in case of an incident (e.g., slips and falls, improper lifting, etc.).	10.1.3.5 →	11A.1.3.5 →	11B.1.3.5 →	11C.1.3.5 →
9.1.3.6 Demonstrate knowledge of the Workplace Hazardous Materials Information System (WHMIS) and safety regulations.	10.1.3.6 →	11A.1.3.6 →	11B.1.3.6 →	11C.1.3.6 →
9.1.3.7 Demonstrate the ability to access WHMIS information.	10.1.3.7 →	11A.1.3.7 →	11B.1.3.7 →	11C.1.3.7 →

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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.3: Create and maintain a **safe work environment**. *(continued)*

9.1.3.8 Demonstrate knowledge of regulations and safety programs such as Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP), and the product recall process.	10.1.3.8 →	11A.1.3.8 →	11B.1.3.8 →	11C.1.3.8 →
9.1.3.9 Demonstrate the ability to inform customers of health risks.	10.1.3.9 →	11A.1.3.9 →	11B.1.3.9 →	11C.1.3.9 →
9.1.3.10 Demonstrate the ability to identify and report potential hazards.	10.1.3.10 →	11A.1.3.10 →	11B.1.3.10 →	11C.1.3.10 →
9.1.3.11 Demonstrate the ability to identify and report problems related to rodents and other pests.	10.1.3.11 →	11A.1.3.11 →	11B.1.3.11 →	11C.1.3.11 →

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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.3: Create and maintain a **safe work environment**. *(continued)*

9.1.3.12 Demonstrate knowledge of PPE such as goggles, rubber gloves, shoes, oven mitts, and pads.	10.1.3.12 →	11A.1.3.12 →	11B.1.3.12 →	11C.1.3.12 →
9.1.3.13 Demonstrate knowledge of safety equipment such as fire extinguishers, first aid kits, and eyewash stations.	10.1.3.13 →	11A.1.3.13 →	11B.1.3.13 →	11C.1.3.13 →
9.1.3.14 Demonstrate the ability to locate PPE and safety equipment.	10.1.3.14 →	11A.1.3.14 →	11B.1.3.14 →	11C.1.3.14 →
9.1.3.15 Demonstrate the ability to identify worn, defective, and expired PPE and safety equipment.	10.1.3.15 →	11A.1.3.15 →	11B.1.3.15 →	11C.1.3.15 →
9.1.3.16 Demonstrate the ability to adjust PPE for individual use.	10.1.3.16 →	11A.1.3.16 →	11B.1.3.16 →	11C.1.3.16 →

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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.**

GLO 2.1: Demonstrate the safe and appropriate **operation of baking equipment and utensils.**

9.2.1.1 Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with patisserie and baking.	10.2.1.1 →	11A.2.1.1 Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with the production of quick breads, cookies, doughnuts, and pies.	11B.2.1.1 Demonstrate knowledge of the types of pans and trays such as four-strap, sheet, Pullman, and basket.	11C.2.1.1 Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with cake decorating.
9.2.1.2 Demonstrate the ability to select non-mechanized equipment for a specific task.	10.2.1.2 →	11A.2.1.2 →	11B.2.1.2 →	11C.2.1.2 →
9.2.1.3 Demonstrate knowledge of the types of mechanized equipment.	10.2.1.3 →	11A.2.1.3 →	11B.2.1.3 →	11C.2.1.3 →

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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

GLO 2.1: Demonstrate the safe and appropriate **operation of baking equipment and utensils.** *(continued)*

9.2.1.4 Demonstrate the ability to select equipment for specific tasks such as mixing, baking, and packaging.	10.2.1.4 →	11A.2.1.4 →	11B.2.1.4 →	11C.2.1.4 →
9.2.1.5 Demonstrate the ability to assemble and disassemble equipment such as mixers and depositors.	10.2.1.5 →	11A.2.1.5 →	11B.2.1.5 →	11C.2.1.5 →
9.2.1.16 Demonstrate knowledge of the types of measuring devices such as scoops and measuring cups.	10.2.1.6 →	11A.2.1.6 →	11B.2.1.6 →	11C.2.1.6 →
9.2.1.7 Demonstrate knowledge of temperature measuring devices such as thermometers and water meters.	10.2.1.7 →	11A.2.1.7 →	11B.2.1.7 →	11C.2.1.7 →

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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

GLO 2.1: Demonstrate the safe and appropriate **operation of baking equipment and utensils.** *(continued)*

9.2.1.8 Demonstrate the ability to select measuring devices for a task.	10.2.1.8 →	11A.2.1.8 →	11B.2.1.8 →	11C.2.1.8 →
9.2.1.9 Demonstrate the ability to set measuring devices.	10.2.1.9 →	11A.2.1.9 →	11B.2.1.9 →	11C.2.1.9 →
9.2.1.10 Demonstrate the ability to verify the accuracy of measuring devices.	10.2.1.10 →	11A.2.1.10 →	11B.2.1.10 →	11C.2.1.10 →
9.2.1.11 Demonstrate the ability to use a balance scale.	10.2.1.11 →	11A.2.1.11 →	11B.2.1.11 →	11C.2.1.11 →
9.2.1.12 Demonstrate knowledge of the composition of pans such as aluminum, steel, silicone, and plastic.	10.2.1.12 →	11A.2.1.12 →	11B.2.1.12 →	11C.2.1.12 →

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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

GLO 2.1: Demonstrate the safe and appropriate **operation of baking equipment and utensils.** *(continued)*

9.2.1.13 Demonstrate knowledge of pan shapes such as ring, spring form, and Bundt.	10.2.1.13 —→	11A.2.1.13 —→	11B.2.1.13 —→	11C.2.1.13 —→
9.2.1.14 Demonstrate knowledge of linings such as silicone, paper, and muffin cups.	10.2.1.14 —→	11A.2.1.14 —→	11B.2.1.14 —→	11C.2.1.14 —→
9.2.1.15 Demonstrate the ability to identify the pan and coating to be used.	10.2.1.15 —→	11A.2.1.15 —→	11B.2.1.15 —→	11C.2.1.15 —→
9.2.1.16 Demonstrate the ability to monitor cooler and freezer temperatures.	10.2.1.16 —→	11A.2.1.16 —→	11B.2.1.16 —→	11C.2.1.16 —→

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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

GLO 2.1: Demonstrate the safe and appropriate **operation of baking equipment and utensils.** *(continued)*

9.2.1.17 Demonstrate the safe and appropriate cleaning and maintenance of the equipment and utensils used in the preparation of patisserie and baking.	10.2.1.17 →	11A.2.1.17 Demonstrate knowledge of the types of ovens, such as convection, rack, and deck.	11B.2.1.17 Demonstrate knowledge of the purpose of types of pans.
9.2.1.18 Demonstrate knowledge of the purpose of assorted hand tools; including piping bags, various tips, rolling pins, and various palette knives.	10.2.1.18 →	11A.2.1.18 Demonstrate the ability to pre-set the temperature of a deep fryer.	11B.2.1.18 Demonstrate knowledge of proofers/retarders.
9.2.1.19 Demonstrate knowledge of the purpose of various non-mechanized equipment.	10.2.1.19 →	11A.2.1.19 Demonstrate knowledge of baking devices such as ovens, deep fryers, and griddles.	11B.2.1.19 Demonstrate the ability to set proofers for temperature and humidity.
9.2.1.20 Demonstrate the ability to select a hand tool for a specific task such as cutting, scraping, or finishing.	10.2.1.20 →	11A.2.1.20 →	11B.2.1.20 Demonstrate the ability to pre-set oven temperature.

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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

GLO 2.2: Demonstrate the safe and appropriate **cleaning, maintenance, and storage of baking equipment and utensils.**

9.2.2.1 Demonstrate the safe and appropriate cleaning, maintenance, and storage of the equipment and utensils used in the baking and pastry arts.	10.2.2.1 —→	11A.2.2.1 Demonstrate the safe and appropriate cleaning, maintenance, and storage of the equipment and utensils used in the production of quick breads, cookies, doughnuts, and pies.	11B.2.2.1 Demonstrate the safe and appropriate cleaning, maintenance, and storage of the equipment and utensils used in the production of yeast-dough products.	11C.2.2.1 Demonstrate the safe and appropriate cleaning, maintenance, and storage of the equipment and utensils used in the production of cakes, fillings, icings, and decorations.
9.2.2.2 Demonstrate awareness of the processes for sharpening tools and equipment such as knives and scrapers.	10.2.2.2 —→	11A.2.2.2 Demonstrate the ability to sharpen tools and equipment such as knives and scrapers.		
9.2.2.3 Demonstrate the ability to keep the workplace clean.	10.2.2.3 —→			
9.2.2.4 Demonstrate the ability to care for pans.	10.2.2.4 —→			

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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

GLO 2.2: Demonstrate the safe and appropriate **cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

9.2.2.5 Demonstrate knowledge of the maintenance requirements of tools and equipment. 10.2.2.5 —→

9.2.2.6 Demonstrate the ability to clean tools and equipment such as mixers, hand tools, and proofers. 10.2.2.6 —→

9.2.2.7 Demonstrate awareness of the lubrication of components such as oven chains, rack wheels, and moulder gears. 10.2.2.7 —→

9.2.2.8 Demonstrate the ability to filter and replace deep fryer oil. 10.2.2.8 —→

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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

GLO 2.2: Demonstrate the safe and appropriate **cleaning, maintenance, and storage of baking equipment and utensils.** *(continued)*

9.2.2.9 Demonstrate the ability to store tools and equipment. 10.2.2.9 —→

9.2.2.10 Demonstrate knowledge of the calibration of tools and equipment such as thermometers and slicing blades. 10.2.2.10 —→

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.**

GLO 3.1: Demonstrate an understanding of **bakery ingredients**, and how their characteristics are used to design **formulations** and prepare bakery products.

9.3.1.1 Demonstrate a basic understanding of baking ingredients and their functions.	10.3.1.1 —→	11A.3.1.1 Demonstrate knowledge of oil characteristics (smoke point, flash point, breakdown).	11B.3.1.1 Demonstrate knowledge of the temperature of flour.	11C.3.1.1 Demonstrate knowledge of baking ingredients and their functions.
9.3.1.2 Demonstrate the ability to label products with information.	10.3.1.2 —→		11B.3.1.2 Demonstrate knowledge of the effect of room temperature on dough temperature.	11C.3.1.2 Demonstrate the ability to select and prepare ingredients.
9.3.1.3 Demonstrate knowledge of ingredients in recipes/formulations.	10.3.1.3 —→		11B.3.1.3 Demonstrate knowledge of ingredients and their effects.	11C.3.1.3 Demonstrate knowledge of factors that affect spread, shape, size, colour, and texture.
9.3.1.4 Demonstrate knowledge of pan coatings such as butter, oil/shortening, release agents, and flour.	10.3.1.4 —→		11B.3.1.4 Demonstrate knowledge of mixing time for proper gluten development.	

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.1: Demonstrate an understanding of **bakery ingredients**, and how their characteristics are used to design **formulations** and prepare bakery products. *(continued)*

9.3.1.5 Demonstrate knowledge of cocoa and cocoa powder content.	10.3.1.5 —→	11B.3.1.5 Demonstrate knowledge of fermentation.
9.3.1.6 Demonstrate an understanding of the differences between couverture and compound.	10.3.1.6 —→	11B.3.1.6 Demonstrate knowledge of gluten development.
9.3.1.7 Demonstrate knowledge of melting points and maximum temperatures for compound chocolate.	10.3.1.7 —→	
9.3.1.8 Demonstrate knowledge of effects of moisture on compound chocolate.	10.3.1.8 —→	

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.2: Demonstrate an understanding of **recipes/formulations** used in baking.

9.3.2.1 Demonstrate an understanding of recipes/formulations.	10.3.2.1 →	11A.3.2.1 Demonstrate the ability to assemble ingredients according to formulation.	11B.3.2.1 Demonstrate the ability to assemble ingredients according to formulation.	11C.3.2.1 Demonstrate an understanding of the recipes / formulations used in cakes, fillings, icings, and decorations.
		11A.3.2.2 Demonstrate the ability to apply portioning methods.	11B.3.2.2 Demonstrate knowledge of desired portion of dough.	

GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products.**

9.3.3.1 Demonstrate the use of convenience products.	10.3.3.1 →	11A.3.3.1 Demonstrate knowledge of products requiring deep-frying such as doughnuts and fritters.	11C.3.3.1 Demonstrate knowledge of creams such as whipping cream, butter creams, and confectionery fillings.
			11C.3.3.2 Demonstrate knowledge of custards such as pudding and pastry creams.

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products.** *(continued)*

11C.3.3.3 Demonstrate knowledge of fillings such as fruits, almond paste, and ganache.

11C.3.3.4 Demonstrate knowledge of icings such as water icing and royal icing.

11C.3.3.5 Demonstrate knowledge of final use of product.

11C.3.3.6 Demonstrate knowledge of glazes such as apricot, chocolate, clear, and water icing.

11C.3.3.7 Demonstrate knowledge of different uses of glazes.

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products.** *(continued)*

11C.3.3.8 Demonstrate knowledge of thickness and temperature of glazes and icings.

11C.3.3.9 Demonstrate knowledge of interaction of flavours.

11C.3.3.10 Demonstrate knowledge of when to apply glaze.

11C.3.3.11 Demonstrate knowledge of desired end product in relation to cakes, fillings, icings, and decorations.

11C.3.3.12 Demonstrate knowledge of cake design and structure.

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.4: Demonstrate an understanding of **nutrition.**

9.3.4.1 Demonstrate an awareness of health and nutritional information.	10.3.4.1 —→	11A.3.4.1 Demonstrate knowledge of the nutritional components of quick breads, cookies, doughnuts, and pies, and their place in a healthy lifestyle.	11B.3.4.1 Demonstrate an awareness of health and nutritional information as it relates to yeast-dough products.	11C.3.4.1 Demonstrate an awareness of health and nutritional information as it relates to cakes, fillings, icings, and decorations.
9.3.4.2 Demonstrate knowledge of health risks (e.g., allergens, unhealthy levels of fats) of some bakery products.	10.3.4.2 —→			
9.3.4.3 Demonstrate knowledge of the nutritional components of patisserie and baking products, and their place in a healthy lifestyle.	10.3.4.3 —→			

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Goal 4: Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

GLO 4.1: Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

9.4.1.1 Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of baking ingredients and baked products.	10.4.1.1 →	11A.4.1.1 Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of quick breads, cookies, doughnuts, and pies.	11B.4.1.1 Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of yeast-dough products.	11C.4.1.1 Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of cakes, fillings, icings, and decorations.
9.4.1.2 Demonstrate the ability to rotate inventory using the “first in, first out” (FIFO) method.	10.4.1.2 →			
9.4.1.3 Demonstrate the ability to label and date storage containers.	10.4.1.3 →			
9.4.1.4 Demonstrate the ability to hold and store compound chocolate.	10.4.1.4 →			

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products.

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products.

9.5.1.1 Demonstrate the appropriate preparation (mise en place) of baking products.	10.5.1.1 →	11A.5.1.1 Demonstrate knowledge of mixing methods such as creaming, sponging, and one-stage method.	11B.5.1.1 Demonstrate the ability to perform the window test.	11C.5.1.1 Demonstrate knowledge of mixing methods such as one-stage, creaming, and foaming.
9.5.1.2 Demonstrate the ability to apply coatings.	10.5.1.2 →	11A.5.1.2 Demonstrate knowledge of factors that affect spread, shape, size, colour, crispness, and texture of quick breads, cookies, doughnuts, and pies.	11B.5.1.2 Demonstrate knowledge of the effect of rest time on the final product.	11C.5.1.2 Demonstrate the ability to determine mixing completion.
9.5.1.3 Demonstrate the ability to melt compound chocolate.	10.5.1.3 →	11A.5.1.3 Demonstrate the ability to determine mixing completion of quick breads, cookies, doughnuts, and pies.	11B.5.1.3 Demonstrate knowledge of rest periods such as bench time and intermediate proof.	11C.5.1.3 Demonstrate the ability to assemble ingredients according to formulation such as sifting dry ingredients.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products. *(continued)*

	11A.5.1.4 Demonstrate the ability to assemble ingredients according to formulation for quick breads, cookies, doughnuts, and pies.	11B.5.1.4 Demonstrate the ability to monitor dough temperature.	11C.5.1.4 Demonstrate knowledge of hand and machine portioning such as depositing, piping, dropping, and scaling.
	11A.5.1.5 Demonstrate knowledge of hand and machine portioning methods such as dividing, moulding, piping, dropping, cutting, and forming.	11B.5.1.5 Demonstrate the ability to test dough by sight and feel.	11C.5.1.5 Demonstrate the ability to portion equal amounts.
	11A.5.1.6 Demonstrate knowledge of cookie designs such as pinwheel, checkerboard, and florentine.	11B.5.1.6 Demonstrate the ability to care for dough by using methods such as dusting and covering.	11C.5.1.6 Demonstrate the ability to level batter.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products. *(continued)*

	11A.5.1.7 Demonstrate knowledge of types of fillings such as cream, jam, fruits, and nuts.	11B.5.1.7 Demonstrate the ability to expel gas using methods such as punching down the dough.	11C.5.1.7 Demonstrate knowledge of mixing and cooking procedures.
	11A.5.1.8 Demonstrate knowledge of assembly techniques such as layering, folding, and rolling.	11B.5.1.8 Demonstrate the ability to round dough.	11C.5.1.8 Demonstrate the ability to monitor temperature.
	11A.5.1.9 Demonstrate the ability to sheet.	11B.5.1.9 Demonstrate knowledge of dough-laminating methods.	11C.5.1.9 Demonstrate the ability to taste and flavour products.
	11A.5.1.10 Demonstrate the ability to assemble.	11B.5.1.10 Demonstrate the ability to sheet dough.	11C.5.1.10 Demonstrate knowledge of the sugar boiling process.
	11A.5.1.11 Demonstrate the ability to apply filling.	11B.5.1.11 Demonstrate knowledge of shapes for bread types such as free-form, baguette, and pan.	11C.5.1.11 Demonstrate knowledge of mixing and cooking procedures.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products. *(continued)*

11A.5.1.12 Demonstrate the ability to pan cookies and quick breads.

11A.5.1.13 Demonstrate knowledge of mixing techniques.

11A.5.1.14 Demonstrate knowledge of types of cookies, quick breads, doughnuts, and pies.

11A.5.1.15 Demonstrate knowledge of types of fillings such as creams, fruits, and nuts.

11B.5.1.12 Demonstrate knowledge of the effects of time on dough.

11B.5.1.13 Demonstrate knowledge of the effects of handling on dough.

11B.5.1.14 Demonstrate knowledge of bun shapes such as dinner, hot dog, and panini.

11B.5.1.15 Demonstrate the ability to shape dough.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products. *(continued)*

11A.5.1.16 Demonstrate knowledge of assembly techniques such as folding fruit, piping filling, and applying toppings.

11A.5.1.17 Demonstrate the ability to apply fillings and toppings.

11A.5.1.18 Demonstrate knowledge of factors affecting fat distribution.

11A.5.1.19 Demonstrate knowledge of pastry development.

11A.5.1.20 Demonstrate the ability to determine mixing completion.

11B.5.1.16 Demonstrate the ability to cut dough for products such as doughnuts, danishes, and croissants.

11B.5.1.17 Demonstrate the ability to dust dough.

11B.5.1.18 Demonstrate the ability to place and space dough on pans.

11B.5.1.19 Demonstrate the ability to transfer pans to proofing racks.

11B.5.1.20 Demonstrate knowledge of proofing time required for various yeast-dough products.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products. *(continued)*

	11A.5.1.21 Demonstrate the ability to work pastry.	11B.5.1.21 Demonstrate knowledge of the effects of temperature and humidity on proofing time.
	11A.5.1.22 Demonstrate the ability to apply fillings and toppings.	11B.5.1.22 Demonstrate the ability to determine proofed-dough characteristics by sight and feel.
	11A.5.1.23 Demonstrate the ability to crimp.	11B.5.1.23 Demonstrate knowledge of the types of finishes such as dusting and egg wash.
	11A.5.1.24 Demonstrate the ability to apply washes such as egg wash and water wash.	11B.5.1.24 Demonstrate knowledge of when to apply specific finishes.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products. *(continued)*

11B.5.1.25 Demonstrate knowledge of the primary purpose of specific finishes such as docking.

11B.5.1.26 Demonstrate the ability to make finishes such as egg wash, water wash, and starch paste.

11B.5.1.27 Demonstrate the ability to use techniques for applying finishes such as brushing, rolling, and topping.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.2: Demonstrate the appropriate **baking** of various products.

9.5.2.1 Demonstrate the ability to prepare a variety of baked goods.	10.5.2.1 →	11A.5.2.1 Demonstrate knowledge of baking temperature.	11B.5.2.1 Demonstrate knowledge of the effect of steam on baked goods.	11C.5.2.1 Demonstrate knowledge of baking time and temperature.
9.5.2.2 Demonstrate the ability to prepare a variety of cookies.	10.5.2.2 →	11A.5.2.2 Demonstrate knowledge of baking time.	11B.5.2.2 Demonstrate knowledge of the amount of oven spring of various goods.	11C.5.2.2 Demonstrate knowledge of heat transfer.
9.5.2.3 Demonstrate the ability to prepare a variety of quick breads.	10.5.2.3 →	11A.5.2.3 Demonstrate knowledge of cooling requirements.	11B.5.2.3 Demonstrate knowledge of the required time and temperature for different products.	11C.5.2.3 Demonstrate knowledge of cooling requirements.
9.5.2.4 Demonstrate the ability to prepare a variety of yeast products.	10.5.2.4 →	11A.5.2.4 Demonstrate the ability to load and unload ovens and deep fryers.	11B.5.2.4 Demonstrate knowledge of when to de-pan various products.	11C.5.2.4 Demonstrate knowledge of de-panning techniques.
9.5.2.5 Demonstrate the ability to prepare a variety of pies, tarts, and flans.	10.5.2.5 →	11A.5.2.5 Demonstrate the ability to unload pans.	11B.5.2.5 Demonstrate the ability to ensure proper placement of pans and racks in oven.	11C.5.2.5 Demonstrate the ability to determine doneness or readiness of products.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.2: Demonstrate the appropriate **baking** of various products. *(continued)*

9.5.2.6 Demonstrate the ability to prepare a variety of cakes.	10.5.2.6 —→	11A.5.2.6 Demonstrate the ability to deep-fry yeast-raised goods.	11B.5.2.6 Demonstrate the ability to determine stages of doneness of product by various methods such as tapping and observing the crust colour.	11C.5.2.6 Demonstrate the ability to load and unload oven.
9.5.2.7 Demonstrate the ability to determine doneness of product.	10.5.2.7 —→	11A.5.2.7 Demonstrate knowledge of frying time for various products.	11B.5.2.7 Demonstrate knowledge of the effect of water and steam to control crust formation.	11C.5.2.7 Demonstrate the ability to unload from various pan types.
		11A.5.2.8 Demonstrate the ability to determine when product is ready to be deep-fried.	11B.5.2.8 Demonstrate the ability to remove products from oven at appropriate time.	11C.5.2.8 Demonstrate the ability to determine readiness of product.
		11A.5.2.9 Demonstrate the ability to determine when to flip and remove products.	11B.5.2.9 Demonstrate the ability to loosen product from pan.	

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.2: Demonstrate the appropriate **baking** of various products. *(continued)*

11A.5.2.10 Demonstrate the ability to immerse and remove products.

11B.5.2.10 Demonstrate the ability to transfer product from pans to cooling racks.

11A.5.2.11 Demonstrate knowledge of baking time and temperature.

11B.5.2.11 Demonstrate the ability to space product on cooling rack.

11A.5.2.12 Demonstrate knowledge of blind-baking pastry.

11A.5.2.13 Demonstrate the ability to determine doneness of product.

11A.5.2.14 Demonstrate knowledge of baking/frying processes.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.2: Demonstrate the appropriate **baking** of various products. *(continued)*

11A.5.2.15 Demonstrate knowledge of baking time and temperature.

11A.5.2.16 Demonstrate knowledge of de-panning techniques for muffins.

11A.5.2.17 Demonstrate knowledge of cooling techniques.

11A.5.2.18 Demonstrate the ability to use different baking techniques such as deep-frying and oven baking.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products.

9.5.3.1 Demonstrate knowledge of finishing or decorating a variety of baked goods.	10.5.3.1 —→	11A.5.3.1 Demonstrate knowledge of types of finishes such as fondant, chocolate, and jam.	11B.5.3.1 Demonstrate the appropriate finishing and decorating of yeast-dough products.	11C.5.3.1 Demonstrate the ability to use techniques such as spraying, brushing, ladling, and dipping.
9.5.3.2 Demonstrate knowledge of types of finishes such as icing, chocolate, and sugar.	10.5.3.2 —→	11A.5.3.2 Demonstrate knowledge of types of fillings (cream, jam, fruits, nuts).		11C.5.3.2 Demonstrate the ability to construct a paper piping bag.
9.5.3.3 Demonstrate the ability to select finishes for specific products.	10.5.3.3 —→	11A.5.3.3 Demonstrate the ability to apply finishes using techniques such as piping, drizzling, dipping, and dusting.		11C.5.3.3 Demonstrate the ability to apply finishes using techniques such as piping, drizzling, enrobing, dipping, and dusting.
9.5.3.4 Demonstrate knowledge of finishing or decorating a variety of cookies.	10.5.3.4 —→	11A.5.3.4 Demonstrate the ability to assemble cookies such as gingerbread houses and sandwiching.		11C.5.3.4 Demonstrate the ability to place finishes such as nuts, coconut, and chocolate shavings.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products. *(continued)*

9.5.3.5 Demonstrate knowledge of finishing or decorating a variety of quick breads.	10.5.3.5 —→	11A.5.3.5 Demonstrate the ability to apply fillings and toppings.	11C.5.3.5 Demonstrate knowledge of torting and slicing techniques.
9.5.3.6 Demonstrate knowledge of finishing or decorating a variety of yeast products.	10.5.3.6 —→		11C.5.3.6 Demonstrate knowledge of knife preparation for cutting.
9.5.3.7 Demonstrate knowledge of finishing or decorating a variety of pies, tarts, or flans.	10.5.3.7 —→		11C.5.3.7 Demonstrate the ability to torte cake.
9.3.5.8 Demonstrate knowledge of finishing or decorating a variety of cakes.	10.5.3.8 —→		11C.5.3.8 Demonstrate knowledge of syrup application techniques such as brushing and soaking.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products. *(continued)*

11C.5.3.9 Demonstrate knowledge of filling application techniques such as bridging, piping, spreading, and spooning.

11C.5.3.10 Demonstrate the ability to control the amount of syrup and filling.

11C.5.3.11 Demonstrate knowledge of desired end product in relation to cakes, fillings, icings, and decorations.

11C.5.3.12 Demonstrate knowledge of masking techniques.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products. *(continued)*

11C.5.3.13 Demonstrate knowledge of final finishes such as fondant, marzipan, butter cream, and ganache.

11C.5.3.14 Demonstrate the ability to adjust icing temperature and consistency.

11C.5.3.15 Demonstrate the ability to apply crumb coat.

11C.5.3.16 Demonstrate the ability to apply final finish such as coconut, butter cream, fondant, piping borders, rosettes, and inscriptions.

11C.5.3.17 Demonstrate knowledge of tiered cake design and structure.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products. *(continued)*

11C.5.3.18 Demonstrate knowledge of assembly components such as cake boards, dowels, pillars, plates, and cake stands.

11C.5.3.19 Demonstrate the ability to portion into desired shapes and sizes.

11C.5.3.20 Demonstrate the ability to use assembly components.

11C.5.3.21 Demonstrate the ability to avoid damage when moving and transporting products.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.4: Demonstrate the appropriate **presentation** of baked products.

9.5.4.1 Demonstrate the appropriate presentation of baked goods.	10.5.4.1 —→	11A.5.4.1 Demonstrate the appropriate presentation of quick breads, cookies, doughnuts, and pies.	11B.5.4.1 Demonstrate the appropriate presentation of yeast-dough products.	11C.5.4.1 Demonstrate the appropriate presentation of cakes, fillings, icings, and decorations.
9.5.4.2 Demonstrate knowledge of final use of product.	10.5.4.2 —→			
9.5.4.3 Demonstrate the ability to score products to indicate desired portions.	10.5.4.3 —→			
9.5.4.4 Demonstrate the ability to portion in desired shapes and sizes.	10.5.4.4 —→			

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Goal 6: Demonstrate an understanding of **career opportunities** in baking.

GLO 6.1: Describe **apprenticeship, education, and career opportunities, as well as professional organizations** in the baking industry.

9.6.1.1 Demonstrate knowledge of apprenticeship, education, and career opportunities as well as professional organizations in baking.	10.6.1.1 Demonstrate knowledge of apprenticeship, education and career opportunities, as well as professional organizations in baking and related careers.	11A.6.1.1 Demonstrate knowledge of the attributes required to work in the baking industry.	11B.6.1.1 Demonstrate knowledge of career opportunities and working conditions for bread bakers.	11C.6.1.1 Demonstrate knowledge of the trend toward specialization in baking and related careers.
9.6.1.2 Demonstrate knowledge of career opportunities related to baking (e.g., food science and research, nutritionist, dietician, hospitality management, baking teacher, food stylist, etc.).	10.6.1.2 Demonstrate knowledge of employment standards as they apply to all employees in general, as well as to those working in the area of baking and the pastry arts.		11B.6.1.2 Demonstrate knowledge of the physical attributes required to work as a bread baker.	11C.6.1.2 Demonstrate knowledge of career opportunities in cake decorating.
			11B.6.1.3 Demonstrate knowledge of employment standards as they apply to bread bakers.	

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Goal 7: Describe and demonstrate the transferable, **cross-curricular** knowledge and skills as they pertain to baking.

GLO 7.1: Read, interpret, and communicate information relevant to baking.

9.7.1.1 Demonstrate knowledge of types of documents.	10.7.1.1 →	11A.7.1.1 →	11B.7.1.1 →	11C.7.1.1 →
9.7.1.2 Demonstrate the ability to read, understand, and follow recipes, formulations, and directions.	10.7.1.2 →	11A.7.1.2 →	11B.7.1.2 →	11C.7.1.2 →

GLO 7.2: Apply mathematics knowledge and skills relevant to baking.

9.7.2.1 Demonstrate knowledge of basic mathematics.	10.7.2.1 →	11A.7.2.1 Demonstrate the ability to portion according to yield and specifications.	11B.7.2.1 →	11C.7.2.1 Demonstrate the ability to portion cakes according to yield and specifications.
9.7.2.2 Demonstrate the ability to convert metric and imperial measurements.	10.7.2.2 →	11A.7.2.2 Demonstrate an understanding of the differences between Fahrenheit and Celsius and how they are used in a commercial bakery.	11B.7.2.2 Demonstrate the ability to use bakers' percentage.	

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Goal 7: Describe and demonstrate the transferable, **cross-curricular** knowledge and skills as they pertain to baking.
(continued)

GLO 7.3: Apply **science** knowledge and skills relevant to baking.

9.7.3.1 Demonstrate an understanding of chemical leavening agents.	10.7.3.1 →	11A.7.3.1 Demonstrate an understanding of chemical and physical leavening agents.	11B.7.3.1 Demonstrate an understanding of biological leavening agents.	11C.7.3.1 Demonstrate an understanding of the need for structural integrity required in the construction of themed, tiered, or carved cakes.
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GLO 7.4: Apply **other subject areas** (French, physical education/health education, information communication, and technology) knowledge and skills relevant to baking.

9.7.4.1 Demonstrate familiarity with French terms used in relation to baking and the pastry arts.	10.7.4.1 →	11A.7.4.1 Demonstrate familiarity with French terms used in relation to quick breads, cookies, doughnuts, and pies.	11B.7.4.1 Demonstrate familiarity with French terms used in relation to yeast-dough products.	11C.7.4.1 Demonstrate familiarity with French terms used in relation to cakes, fillings, icings, and decorations.
9.7.4.2 Demonstrate knowledge of types of computerized equipment.	10.7.4.2 →			

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Goal 7: Describe and demonstrate the transferable, **cross-curricular** knowledge and skills as they pertain to baking. *(continued)*

GLO 7.4: Apply **other subject areas** (French, physical education/health education, information communication, and technology) knowledge and skills relevant to baking. *(continued)*

9.7.4.3 Demonstrate the ability to use a digital/computer scale. 10.7.4.3 —→

9.7.4.4 Demonstrate knowledge of methods of communication such as verbal, written, and electronic. 10.7.4.4 —→

9.7.4.5 Demonstrate the ability to use communication equipment such as computers, fax machines, and telephones. 10.7.4.5 —→

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 8: Demonstrate awareness of **sustainability** as it pertains to the baking industry.

GLO 8.1: Describe the impact of **human sustainability** on the health and well-being of bakers and consumers of baked products.

9.8.1.1 Demonstrate the ability to define sustainability as it relates to human health and well-being.	10.8.1.1 →	11A.8.1.1 Demonstrate the ability to appreciate the impact of sustainable practices on human health and well-being.	11B.8.1.1 Demonstrate knowledge of the sustainability of the bread bakers' working conditions, including working hours.	11C.8.1.1 Demonstrate knowledge of the effect of baking on emotional health and well-being.
9.8.1.2 Demonstrate the ability to identify sustainable factors that influence human health and well-being for bakers and consumers of baked products.	10.8.1.2 →	11A.8.1.2 Demonstrate knowledge of sustainable factors in the baking industry that influence human health and well-being.		

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 8: Demonstrate awareness of **sustainability** as it pertains to the baking industry. *(continued)*

GLO 8.2: Describe the baking industry’s sustainability practices and impact on the **environment**.

9.8.2.1 Demonstrate knowledge of the importance of reducing the amount of resources used and waste generated.	10.8.2.1 →	11A.8.2.1 Demonstrate the ability to minimize the amount of resources used and waste generated.	11B.8.2.1 Demonstrate knowledge of the importance of, when appropriate, reusing materials used in baking.	11C.8.2.1 Demonstrate knowledge of the advantages of recycling within the baking industry.
		11A.8.2.2 Demonstrate knowledge of sustainable packaging options and trends in the baking industry.	11B.8.2.2 →	11C.8.2.2 Demonstrate knowledge of the reutilization of excess baking products (e.g., using excess bread for bread pudding).
		11A.8.2.3 Demonstrate knowledge of the use of locally grown ingredients, such as canola, flax, wild rice, hemp, and so on, in the production of quick breads, cookies, doughnuts, and pies.	11B.8.2.3 Demonstrate knowledge of the use of locally-grown ingredients in the production of yeast-dough products such as canola, flax, cavena nuda, wild rice, hemp, etc.	

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 8: Demonstrate awareness of **sustainability** as it pertains to the baking industry. *(continued)*

GLO 8.3: Describe **sustainable economic practices** within the baking industry.

9.8.3.1 Demonstrate knowledge of the importance of economic sustainability to a bakery and the community.	10.8.3.1 →	11A.8.3.1 Demonstrate knowledge of the diversification of bakery product lines in order to adapt to a changing economy or demographic. 11A.8.3.2 Demonstrate the ability to adapt to changing clientele, trends, and demographics.	11B.8.3.1 Demonstrate knowledge of the diversification of yeast-dough product lines in order to adapt to a changing economy or demographic.	11C.8.3.1 Demonstrate knowledge of the diversification of cake production in order to adapt to a changing economy or demographic.
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8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 9: Demonstrate awareness of the **ethical and legal standards** as they pertain to baking.

GLO 9.1: Apply the **ethical and legal standards** as they pertain to baking.

9.9.1.1 Demonstrate knowledge of basic regulations regarding substitution of ingredients.	10.9.1.1 →	11A.9.1.1 →	11B.9.1.1 →	11C.9.1.1 →
9.1.1.2 Demonstrate knowledge of regulations related to weights and measures.	10.9.1.2 →	11A.9.1.2 →	11B.9.1.2 →	11C.9.1.2 →
9.1.1.3 Demonstrate knowledge of the importance of ethical standards in the baking industry.	10.9.1.3 →	11A.9.1.3 Demonstrate knowledge of ethical concerns related to weights and measures.	11B.9.1.3 Demonstrate knowledge of packaging and labelling requirements of bakery products.	11C.9.1.3 Demonstrate knowledge of the importance of honesty in describing ingredients found in cakes, fillings, icings, and decorations.

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Goal 9: Demonstrate awareness of the **ethical and legal standards** as they pertain to baking. *(continued)*

GLO 9.1: Apply the **ethical and legal standards** as they pertain to baking. *(continued)*

9.9.1.4 Demonstrate knowledge of health inspections.	10.9.1.4 →	11A.9.1.4 Demonstrate knowledge of storage regulations.	11B.9.1.4 Demonstrate knowledge of ethics as they relate to health and sanitation.	11C.9.1.4 Demonstrate knowledge of ethical behaviour related to dietary restrictions (e.g., kosher, vegan, etc.).
		11A.9.1.5 Demonstrate knowledge of ethical behaviour related to the labelling of possible allergens in baked goods.	11B.9.1.5 Demonstrate knowledge of employee theft.	

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 10: Demonstrate the **employability skills** related to the baking industry.

GLO 10.1: Demonstrate **fundamental employability skills**.

9.10.1.1 Demonstrate employability skills (e.g., being prepared for work on time, setting up workstations, staying on task, accepting responsibility for their actions, etc.).	10.10.1.1 →	11A.10.1.1 →	11B.10.1.1 →	11C.10.1.1 →
9.10.1.2 Demonstrate professional dress code.	10.10.1.2 →	11A.10.1.2 →	11B.10.1.2 →	11C.10.1.2 →
9.10.1.3 Demonstrate the skills required to work as a member of a team.	10.10.1.3 →	11A.10.1.3 →	11B.10.1.3 →	11C.10.1.3 →
9.10.1.4 Demonstrate initiative in performing tasks.	10.10.1.4 →	11A.10.1.4 →	11B.10.1.4 →	11C.10.1.4 →

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 10: Demonstrate the **employability skills** related to the baking industry. *(continued)*

GLO 10.1: Demonstrate **fundamental employability skills**. *(continued)*

9.10.1.5 Demonstrate the ability to communicate with professionals such as co-workers, suppliers, and service professionals.	10.10.1.5 →	11A.10.1.5 →	11B.10.1.5 →	11C.10.1.5 →
9.10.1.6 Demonstrate the ability to communicate with supervisors/teachers, co-workers, and customers in an effective manner.	10.10.1.6 →	11A.10.1.6 →	11B.10.1.6 →	11C.10.1.6 →
			11B.10.1.7 Demonstrate knowledge of the attributes required to work as a bread baker (e.g., the ability to work alone).	

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 10: Demonstrate the **employability skills** related to the baking industry. *(continued)*

GLO 10.2: Demonstrate an understanding of the **business operation** of a bakeshop.

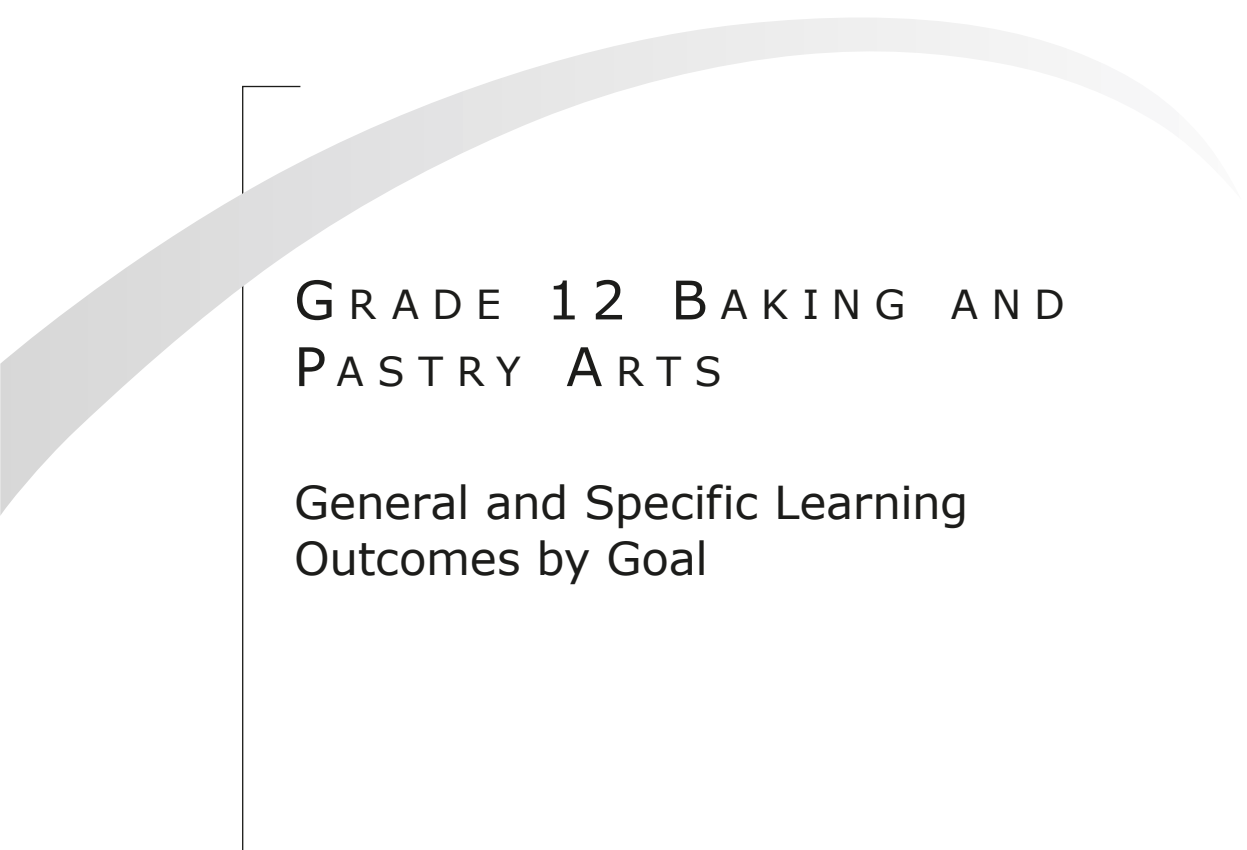
10.10.2.1 Demonstrate knowledge of the importance of planning in the production of bakery products.	11A.10.2.1 Demonstrate knowledge of the importance of following plans in the production of bakery products.	11B.10.2.1 Demonstrate knowledge of the importance of managing overhead costs that are within one's control.	11C.10.2.1 Demonstrate knowledge of the business opportunities and challenges related to specialty bakeries.
10.10.2.2 Demonstrate awareness of production.	11A.10.2.2 Demonstrate knowledge of overhead costs within a bakeshop.	11B.10.2.2 Demonstrate knowledge of the importance of advertising and marketing to the baking industry.	
10.10.2.3 Demonstrate the ability to organize a personal workspace.	11A.10.2.3 Demonstrate knowledge of the importance of portion control of cookies, muffins, and doughnuts in order to manage costs.	11B.10.2.3 Demonstrate knowledge of the importance of controlling labour and ingredient costs to a bakeshop.	
10.10.2.4 Demonstrate knowledge of tasks required to meet production schedule.	11A.10.2.4 Demonstrate the ability to keep maintenance logs.		
10.10.2.5 Demonstrate the ability to follow a basic production schedule.			

8231 Exploration of Baking and Pastry Arts (9) 15S / 15E / 15M 10S / 10E / 10M	8324 Introduction to Baking and Pastry Arts (10) 20S / 20E / 20M	8338 Quick Breads, Cookies, Doughnuts, and Pies (11A) 30S / 30E / 30M	8339 Yeast-Dough Products (11B) 30S / 30E / 30M	8358 Cakes, Fillings, Icings, and Decorations (11C) 30S / 30E / 30M
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Goal 11: Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** baking.

GLO 11.1: Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** baking.

10.11.1.1 Demonstrate knowledge of the evolution of baking.	11A.11.1.1 Demonstrate knowledge of the evolution of quick breads, cookies, doughnuts, and pies.	11B.11.1.1 Demonstrate knowledge of the evolution of yeast-dough products.	11C.11.1.1 Demonstrate knowledge of the evolution of cakes, fillings, icings, and decorations.
10.11.1.2 Demonstrate knowledge of the technological progression of, and the emerging trends in baking.	11A.11.1.2 Demonstrate knowledge of the technological progression of, and the emerging trends in quick breads, cookies, doughnuts, and pies.	11B.11.1.2 Demonstrate knowledge of the technological progression of, and the emerging trends in yeast-dough products (e.g., artisan breads).	11C.11.1.2 Demonstrate knowledge of the technological progression of, and the emerging trends in cakes, fillings, icings, and decorations (e.g., theme cakes and specialty cakes).



GRADE 12 BAKING AND PASTRY ARTS

General and Specific Learning
Outcomes by Goal

GRADE 12 BAKING AND PASTRY ARTS: GENERAL AND SPECIFIC LEARNING OUTCOMES BY GOAL

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
Goal 1: Describe and apply appropriate sanitation, health, and safety practices as they apply to the baking and pastry arts.			
GLO 1.1: Demonstrate appropriate personal sanitation and hygiene practices.			
12A.1.1.1 Demonstrate knowledge of proper handwashing practices.	12B.1.1.1 →	12C.1.1.1 →	12D.1.1.1 →
12A.1.1.2 Demonstrate knowledge of correct dish and ware washing facilities and techniques, approved sanitizers, and proper utensil storage.	12B.1.1.2 →	12C.1.1.2 →	12D.1.1.2 →
12A.1.1.3 Demonstrate the ability to adhere to the standards of dress, personal hygiene, and grooming for professional bakers.	12B.1.1.3 →	12C.1.1.3 →	12D.1.1.3 →
12A.1.1.4 Demonstrate knowledge of proper personal hygiene practices.	12B.1.1.4 →	12C.1.1.4 →	12D.1.1.4 →

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.1: Demonstrate appropriate **personal sanitation and hygiene** practices. *(continued)*

12A.1.1.5 Demonstrate knowledge of types and uses of sanitizing agents such as chlorine-based and quaternary solutions.	12B.1.1.5 —→	12C.1.1.5 —→	12D.1.1.5 —→
12A.1.1.6 Demonstrate knowledge of sanitation specifications.	12B.1.1.6 —→	12C.1.1.6 —→	12D.1.1.6 —→
12A.1.1.7 Demonstrate knowledge of the importance of washing tools and equipment prior to sanitation.	12B.1.1.7 —→	12C.1.1.7 —→	12D.1.1.7 —→
12A.1.1.8 Demonstrate knowledge of the importance of following sanitizing product instructions.	12B.1.1.8 —→	12C.1.1.8 —→	2D.1.1.8 —→
12A.1.1.9 Demonstrate knowledge of the importance of storing sanitized tools, equipment, and sanitizing agent.	12B.1.1.9 —→	12C.1.1.9 —→	2D.1.1.9 —→

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. (*continued*)

GLO 1.2: Demonstrate safe **food-handling** practices.

12A.1.2.1 Demonstrate safe food-handling practices.	12B.1.2.1 —→	12C.1.2.1 —→	12D.1.2.1 —→
12A.1.2.2 Demonstrate the ability to identify common food allergies and determine appropriate substitutions.	12B.1.2.2 —→	12C.1.2.2 —→	12D.1.2.2 —→
12A.1.2.3 Demonstrate knowledge of holding temperature for different products.	12B.1.2.3 —→	12C.1.2.3 —→	12D.1.2.3 —→
12A.1.2.4 Demonstrate knowledge of cooling procedures.	12B.1.2.4 —→	12C.1.2.4 —→	12D.1.2.4 —→
12A.1.2.5 Demonstrate knowledge of holding time.	12B.1.2.5 —→	12C.1.2.5 —→	12D.1.2.5 —→
12A.1.2.6 Demonstrate the ability to prepare product for holding.	12B.1.2.6 —→	12C.1.2.6 —→	12D.1.2.6 —→

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.2: Demonstrate safe **food-handling** practices. *(continued)*

12A.1.2.7 Demonstrate the steps to prevent cross-contamination, chemical contamination, physical contamination, and contamination by allergens.	12B.1.2.7 —→	12C.1.2.7 —→	12D.1.2.7 —→
12A.1.2.8 Demonstrate the ability to practise preventative measures to avoid food-borne illnesses.	12B.1.2.8 —→	12C.1.2.8 —→	12D.1.2.8 —→
12A.1.2.9 Demonstrate knowledge of basic food microbiology.	12B.1.2.9 —→	12C.1.2.9 —→	12D.1.2.9 —→
	12B.1.2.10 Demonstrate knowledge of safe holding and long-term storage temperature.	12C.1.2.10 Demonstrate the ability to discuss the health concerns related to starter dough/sourdough.	
	12B.1.2.11 Demonstrate knowledge of sauce-holding requirements.		

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. (*continued*)

GLO 1.3: Create and maintain a **safe work environment**.

12A.1.3.1 Demonstrate the safe use and care of bakery utensils, machines, and equipment.	12B.1.3.1 →	12C.1.3.1 →	12D.1.3.1 →
12A.1.3.2 Demonstrate knowledge of the importance of emergency planning procedures.	12B.1.3.2 →	12C.1.3.2 →	12D.1.3.2 →
12A.1.3.3 Demonstrate knowledge of how the Workers Compensation Act relates to the profession of baker.	12B.1.3.3 →	12C.1.3.3 →	12D.1.3.3 →
12A.1.3.4 Demonstrate knowledge of proper fire extinguishing operations.	12B.1.3.4 →	12C.1.3.4 →	12D.1.3.4 →
12A.1.3.5 Demonstrate knowledge of the role of Workplace Safety and Health and the procedures to follow in case of an incident (e.g., slips and falls, improper lifting, etc.).	12B.1.3.5 →	12C.1.3.5 →	12D.1.3.5 →

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.3: Create and maintain a **safe work environment**. *(continued)*

12A.1.3.6 Demonstrate knowledge of the Workplace Hazardous Materials Information System (WHMIS) and safety regulations.	12B.1.3.6 →	12C.1.3.6 →	12D.1.3.6 →
12A.1.3.7 Demonstrate the ability to access WHMIS information.	12B.1.3.7 →	12C.1.3.7 →	12D.1.3.7 →
12A.1.3.8 Demonstrate knowledge of regulations and safety programs such as Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP), and the product recall process.	12B.1.3.8 →	12C.1.3.8 →	12D.1.3.8 →
12A.1.3.9 Demonstrate the ability to inform customers of health risks.	12B.1.3.9 →	12C.1.3.9 →	12D.1.3.9 →
12A.1.3.10 Demonstrate the ability to identify and report potential hazards.	12B.1.3.10 →	12C.1.3.10 →	12D.1.3.10 →

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts. *(continued)*

GLO 1.3: Create and maintain a **safe work environment**. *(continued)*

12A.1.3.11 Demonstrate the ability to identify and report problems related to rodents and other pests.	12B.1.3.11 →	12C.1.3.11 →	12D.1.3.11 →
12A.1.3.12 Demonstrate knowledge of PPE such as goggles, rubber gloves, shoes, oven mitts, and pads.	12B.1.3.12 →	12C.1.3.12 →	12D.1.3.12 →
12A.1.3.13 Demonstrate knowledge of safety equipment such as fire extinguishers, first aid kits, and eyewash stations.	12B.1.3.13 →	12C.1.3.13 →	12D.1.3.13 →
12A.1.3.14 Demonstrate the ability to locate PPE and safety equipment.	12B.1.3.14 →	12C.1.3.14 →	12D.1.3.14 →
12A.1.3.15 Demonstrate the ability to identify worn, defective, and expired PPE and safety equipment.	12B.1.3.15 →	12C.1.3.15 →	12D.1.3.15 →
12A.1.3.16 Demonstrate the ability to adjust PPE for individual use.	12B.1.3.16 →	12C.1.3.16 →	12D.1.3.16 →

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.**

GLO 2.1: Demonstrate the safe and appropriate **operation of baking equipment and utensils.**

12A.2.1.1 Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with the production of tarts and special pastries.	12B.2.1.1 Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with the production of modern and classic desserts and plating techniques.	12C.2.1.1 Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with the production of advanced bread products.	12D.2.1.1 Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with the production of advanced baked goods and pastries.
	12B.2.1.2 Demonstrate the ability to select sauce container and conveyance method.	12C.2.1.2 Demonstrate an awareness of a variety of commercial bread ovens.	12D.2.1.2 Demonstrate the ability to use modeling tools.

GLO 2.2: Demonstrate the safe and appropriate **cleaning, maintenance, and storage of baking equipment and utensils.**

12A.2.2.1 Demonstrate the safe and appropriate cleaning, maintenance, and storage of the equipment and tools associated with the production of tarts and special pastries.	12B.2.2.1 Demonstrate the safe and appropriate cleaning, maintenance, and storage of tools and equipment associated with the production of modern and classic desserts and plating techniques.	12C.2.2.1 Demonstrate the safe and appropriate cleaning, maintenance, and storage of tools and equipment associated with the production of advanced bread products.	12D.2.2.1 Demonstrate the safe and appropriate cleaning, maintenance, and storage of tools and equipment associated with the production of advanced baked goods and pastries.
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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.**

GLO 3.1: Demonstrate an understanding of **bakery ingredients**, and how their characteristics are used to design **formulations** and prepare bakery products.

12A.3.1.1 Demonstrate knowledge of the effects of temperature on ingredients.	12B.3.1.1 Demonstrate knowledge of alcohol, sugar, and fat content.	12C.3.1.1 Demonstrate an understanding of the ingredients used in advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.	12D.3.1.1 Demonstrate knowledge of ingredients and their functions as used in advanced baking and pastries.
	12B.3.1.2 Demonstrate the ability to select flavourings for bases.	12C.3.1.2 Demonstrate the ability to compensate for the temperature of other ingredients.	12D.3.1.2 Demonstrate knowledge of gelatin and gum characteristics.
	12B.3.1.3 Demonstrate knowledge of ingredients and their functions.	12C.3.1.3 Demonstrate the ability to prepare and use starter dough and sourdough in bread products.	12D.3.1.3 Demonstrate knowledge of white chocolate.
	12B.3.1.4 Demonstrate the ability to monitor temperature.	12C.3.1.4 Demonstrate the ability to select appropriate flour for use in advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.	12D.3.1.4 Demonstrate knowledge of milk chocolate.

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.1: Demonstrate an understanding of **bakery ingredients**, and how their characteristics are used to design **formulations** and prepare bakery products. *(continued)*

12D.3.1.5 Demonstrate knowledge of dark chocolate such as semi-sweet, bittersweet, and cocoa mass.

12D.3.1.6 Demonstrate knowledge of properties and applications of chocolate and cocoa powder.

12D.3.1.7 Demonstrate knowledge of melting points and maximum allowable temperature for chocolate.

12D.3.1.8 Demonstrate knowledge of effects of moisture on chocolate.

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.2: Demonstrate an understanding of **recipes/formulations** used in baking.

12A.3.2.1 Demonstrate an understanding of the recipes/formulations used in tarts and special pastries.	12B.3.2.1 Demonstrate an understanding of the recipes/formulations used in modern and classic desserts, and plating techniques.	12C.3.2.1 Demonstrate an understanding of the recipes/formulations used in advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.	12D.3.2.1 Demonstrate an understanding of the recipes/formulations used in advanced baking and pastries.
	12B.3.2.2 Demonstrate the ability to select formulations for syrup and custard bases.	12C.3.2.2 Demonstrate the ability to apply the water temperature formula for desired dough temperature.	

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products.**

12A.3.3.1 Demonstrate knowledge of types of pastry such as puff pastry, sweet paste, pie pastry, and choux paste.	12B.3.3.1 Demonstrate knowledge of the sequencing of components on a plate.	12C.3.3.1 Demonstrate knowledge of desired dough temperature.	12D.3.3.1 Demonstrate knowledge of types of garnishes such as rolled fondants, marzipans, pastillage, and croquants.
12A.3.3.2 Demonstrate knowledge of fillings and toppings such as meat, cheese, fruit, and cream.	12B.3.3.2 Demonstrate the ability to select sauces according to flavour, colour, and thickness.	12C.3.3.2 Demonstrate an understanding of the components used in the production of advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.	12D.3.3.2 Demonstrate knowledge of available decorations such as commercially produced items and items produced on site.
12A.3.3.3 Demonstrate knowledge of types of products such as turnovers, pies, flans, and éclairs.	12B.3.3.3 Demonstrate knowledge of desired end product.		12D.3.3.3 Demonstrate knowledge of final use of advanced baking and pastry products.
12A.3.3.4 Demonstrate knowledge of French pastry design and structure.	12B.3.3.4 Demonstrate knowledge of types of frozen desserts such as parfaits, frozen soufflés, and bombes.		12D.3.3.4 Demonstrate knowledge of different uses of garnishes.

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products.** *(continued)*

12B.3.3.5 Demonstrate knowledge of frozen dessert components.

12B.3.3.6 Demonstrate knowledge of the effects of freezing on food product characteristics such as texture and flavour.

12B.3.3.7 Demonstrate knowledge of available convenience products.

12B.3.3.8 Demonstrate knowledge of frozen dessert components.

12B.3.3.9 Demonstrate knowledge of types of sauces such as coulis, crème fraîche, crème anglaise, and starch-based sauce.

12B.3.3.10 Demonstrate knowledge of the final use of sauces and garnishes.

12D.3.3.5 Demonstrate knowledge of applications of boiled sugar.

12D.3.3.6 Demonstrate knowledge of soaking syrup and caramel.

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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products.** *(continued)*

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- 12B.3.3.11 Demonstrate knowledge of the different uses of sauces.
 - 12B.3.3.12 Demonstrate knowledge of the thickness and temperature of sauces.
 - 12B.3.3.13 Demonstrate knowledge of the interaction of flavours of sauces.
 - 12B.3.3.14 Demonstrate knowledge of the types of garnishes such as rolled fondants, marzipans, and croquants.
 - 12B.3.3.15 Demonstrate knowledge of the thickness and temperature of garnishes.
 - 12B.3.3.16 Demonstrate knowledge of the interaction of garnish flavours and garnished items.
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8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.** *(continued)*

GLO 3.4: Demonstrate an understanding of **nutrition.**

12A.3.4.1 Demonstrate the ability to identify the nutritional components of tarts and special pastries.	12B.3.4.1 Demonstrate the ability to identify the nutritional components of modern and classic desserts.	12C.3.4.1 Demonstrate the ability to identify the nutritional components of advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.	12D.3.4.1 Demonstrate an awareness of health and nutritional information as it relates to advanced baked goods and pastries.
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Goal 4: Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

GLO 4.1: Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

12A.4.1.1 Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of tarts and special pastries.	12B.4.1.1 Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of modern and classic desserts.	12C.4.1.1 Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.	12D.4.1.1 Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of advanced baked goods and pastries.
	12B.4.1.2 Demonstrate the ability to safely store finished products.		12D.4.1.2 Demonstrate knowledge of garnish holding requirements.
			12D.4.1.3 Demonstrate the ability to hold and store chocolates.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products.

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products.

12A.5.1.1 Demonstrate knowledge of mixing methods such as one-stage, two-stage, and creaming.	12B.5.1.1 Demonstrate the ability to organize and store mise-en-place.	12C.5.1.1 Demonstrate the ability to prepare, mix, and make-up advanced bread products, including bannock, flatbread, crackers, artisan/ specialty breads.	12D.5.1.1 Demonstrate knowledge of the sugar-boiling process.
12A.5.1.2 Demonstrate knowledge of holding techniques.	12B.5.1.2 Demonstrate knowledge of overrun.		12D.5.1.2 Demonstrate knowledge of mixing and cooking procedures.
12A.5.1.3 Demonstrate knowledge of dough-laminating methods.	12B.5.1.3 Demonstrate the ability to combine ice cream with other ingredients.		12D.5.1.3 Demonstrate the ability to monitor temperature.
12A.5.1.4 Demonstrate the ability to sheet dough.	12B.5.1.4 Demonstrate the ability to prepare mise-en-place.		12D.5.1.4 Demonstrate the ability to select and prepare ingredients.
12A.5.1.5 Demonstrate knowledge of hand and machine portioning methods such as stamping, scaling, dividing, and piping.	12B.5.1.5 Demonstrate knowledge of mixing and cooking procedures.		12D.5.1.5 Demonstrate the ability to determine readiness of product.
12A.5.1.6 Demonstrate the ability to apply portioning methods.	12B.5.1.6 Demonstrate the ability to select and prepare ingredients.		12D.5.1.6 Demonstrate the ability to adjust the thickness and colour of garnishes.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products. *(continued)*

12A.5.1.7 Demonstrate the ability to portion according to yield.	12B.5.1.7 Demonstrate the ability to determine readiness of product.	12D.5.1.7 Demonstrate the ability to adjust the colour of decorating pastes.
12A.5.1.8 Demonstrate the ability to crimp.	12B.5.1.8 Demonstrate the ability to adjust thickness and colour of sauces.	12D.5.1.8 Demonstrate the ability to taste and flavour garnishes and decorating pastes.
12A.5.1.9 Demonstrate the ability to apply washes such as egg wash and water wash.	12B.5.1.9 Demonstrate the ability to taste and flavour sauce.	12D.5.1.9 Demonstrate the ability to model and work with pastes such as gum paste and modeling chocolate.
		12D.5.1.10 Demonstrate the ability to change physical characteristics of garnishes using methods such as grinding, cutting, and grating.
		12D.5.1.11 Demonstrate knowledge of chocolate-tempering methods.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products. *(continued)*

12D.5.1.12 Demonstrate the ability to temper chocolates.

12D.5.1.13 Demonstrate knowledge of boiling stages and temperatures of sugar.

GLO 5.2: Demonstrate the appropriate **baking** of various products.

12A.5.2.1 Demonstrate the ability to bake tarts and special pastries.

12B.5.2.1 Demonstrate the ability to bake modern and classic desserts.

12C.5.2.1 Demonstrate the ability to bake advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.

12C.5.2.2 Demonstrate the ability to apply water and steam to control crust formation.

12D.5.2.1 Demonstrate the ability to bake advanced baking and pastry products such as specialty cakes.

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products.

12A.5.3.1 Demonstrate the ability to finish and decorate tarts and special pastries.	12B.5.3.1 Demonstrate knowledge of cutting techniques.	12C.5.3.1 Demonstrate the ability to finish and decorate advanced bread products.	12D.5.3.1 Demonstrate the ability to assemble, finish, and decorate cakes, gateaux, and tortes.
	12B.5.3.2 Demonstrate the ability to portion into desired shapes and sizes.	12C.5.3.2 Demonstrate the ability to select finishes for specific yeast-dough products.	12D.5.3.2 Demonstrate the ability to create various garnishes such as rolled fondants, marzipans, and croquants.
	12B.5.3.3 Demonstrate the ability to combine components for finished products.		
	12B.5.3.4 Demonstrate the ability to use techniques such as piping, ladling, and drizzling of sauces.		
	12B.5.3.5 Demonstrate the ability to use techniques such as rolling, dusting, cutting, and piping in creating garnishes.		

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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.4: Demonstrate the appropriate **presentation** of baked products.

12A.5.4.1 Demonstrate the appropriate presentation of tarts and special pastries.	12B.5.4.1 Demonstrate the appropriate presentation of modern and classic desserts.	12C.5.4.1 Demonstrate the appropriate presentation of advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.	12D.5.4.1 Demonstrate the appropriate presentation of advanced baking and pastry products.
12A.5.4.2 Demonstrate the ability to slice pastries.	12B.5.4.2 Demonstrate the ability to select presentation media such as platters, stands, and plates.		
12A.5.4.3 Demonstrate knowledge of the sequencing of components on a plate.	12B.5.4.3 Demonstrate the ability to prepare presentation medium.		
12A.5.4.4 Demonstrate the ability to follow a plate design plan.	12B.5.4.4 Demonstrate the ability to unmould frozen desserts.		
12A.5.4.5 Demonstrate the ability to apply sauces and garnishes in an attractive manner.	12B.5.4.5 Demonstrate knowledge of the presentation of sauces.		

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products. *(continued)*

GLO 5.4: Demonstrate the appropriate **presentation** of baked products. *(continued)*

12B.5.4.6 Demonstrate knowledge of the final use of sauces.

12B.5.4.7 Demonstrate knowledge of the presentation of garnishes.

Goal 6: Demonstrate an understanding of **career opportunities** in baking.

GLO 6.1: Describe **apprenticeship, education, and career opportunities, as well as professional organizations** in the baking industry.

12A.6.1.1 Demonstrate the ability to research apprenticeship, education, and career opportunities, as well as professional organizations in baking and related areas.

12C.6.1.1 Demonstrate knowledge of career opportunities related to advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.

12D.6.1.1 Demonstrate knowledge of career opportunities related to advanced baking and pastries, including the professions of chocolatier, confectioner, cake decorator, etc.

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Goal 7: Describe and demonstrate the transferable, **cross-curricular** knowledge and skills as they pertain to baking.

GLO 7.1: Read, interpret, and communicate information relevant to baking.

12A.7.1.1 Demonstrate knowledge of the types of documents.	12C.7.1.1 →	12D.7.1.1 →
12A.7.1.2 Demonstrate the ability to read, understand, and follow recipes, formulations, and directions.	12C.7.1.2 →	12D.7.1.2 →

GLO 7.2: Apply mathematics knowledge and skills relevant to baking.

12B.7.2.1 Demonstrate knowledge of portion control.	12C.7.2.1 Demonstrate the ability to use bakers' percentage.	12D.7.2.1 Demonstrate the ability to convert between Celsius and Fahrenheit.
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Goal 7: Describe and demonstrate the transferable, **cross-curricular** knowledge and skills as they pertain to baking. (*continued*)

GLO 7.3: Apply **science** knowledge and skills relevant to baking.

	12B.7.3.1 Demonstrate knowledge of the appropriate viscosity of sauces, creams, and fillings.	12C.7.3.1 Demonstrate knowledge of the production of biological leavening agents such as starters and sourdough. 12C.7.3.2 Demonstrate knowledge of chemical and biological leavening agents as they relate to advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.	12D.7.3.1 Demonstrate an understanding of changes of states of matter.
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GLO 7.4: Apply **other subject areas** (art, French, physical education/health education, information communication, technology, and social studies) knowledge and skills relevant to baking.

	12B.7.4.1 Demonstrate knowledge of plate balance such as height, focal point, textures, flavours, and number of components. 12B.7.4.2 Demonstrate the ability to express creativity in relation to garnishes.	12C.7.4.1 Demonstrate knowledge of the significance of bannock to the history of Manitoba. 12C.7.4.2 Demonstrate knowledge of the variety of bread products found within different cultures.	12D.7.4.1 Demonstrate an awareness of the creativity required in cake decorating, plating techniques, and chocolate work. 12D.7.4.2 Demonstrate an awareness of the French words used in advanced baking and pastries.
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8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 8: Demonstrate awareness of **sustainability** as it pertains to the baking industry.

GLO 8.1: Describe the impact of **human sustainability** on the health and well-being of bakers and consumers of baked products.

12A.8.1.1 Demonstrate knowledge of the positive influence of baking and pastry products on a person's sense of well-being and enjoyment of life.

12C.8.1.1 Demonstrate knowledge of gluten intolerance as it relates to advanced bread products, including bannock, flatbread, crackers, and artisan/specialty breads.

GLO 8.2: Describe the baking industry's sustainability practices and impact on the **environment**.

12C.8.2.1 Demonstrate awareness of organic, non-organic, and genetically modified flours.

12C.8.2.2 Demonstrate knowledge of ancient grains used in breads such as kamut, spelt, and amaranth.

12D.8.2.1 Demonstrate knowledge of the effects of the cultivation of cocoa beans on the environment.

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Goal 8: Demonstrate awareness of **sustainability** as it pertains to the baking industry. (*continued*)

GLO 8.3: Describe **sustainable economic practices** within the baking industry.

		12C.8.3.1 Demonstrate knowledge of the importance of western Canadian wheat on the local and world economy.	12D.8.3.1 Demonstrate an awareness of fair-trade practices as they relate to the cultivation of cocoa beans.
		12C.8.3.2 Demonstrate knowledge of the contribution of artisan bakeries to local economies.	12D.8.3.2 Demonstrate knowledge of the economic viability of specialized baking and chocolate shops.

Goal 9: Demonstrate awareness of the **ethical and legal standards** as they pertain to baking.

GLO 9.1: Apply the **ethical and legal standards** as they pertain to baking.

12A.9.1.1 Demonstrate knowledge of basic regulations regarding substitution of ingredients.	12B.9.1.1 →	12C.9.1.1 →	12D.9.1.1 →
12A.9.1.2 Demonstrate knowledge of regulations related to weights and measures.	12B.9.1.2 →	12C.9.1.2 →	12D.9.1.2 →
			12D.9.1.3 Demonstrate awareness of employment conditions as they relate to the cultivation of cocoa beans.

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Goal 10: Demonstrate the **employability skills** related to the baking industry.

GLO 10.1: Demonstrate **fundamental employability skills**.

12A.10.1.1 Demonstrate employability skills (e.g., being prepared for work on time, setting up workstations, staying on task, accepting responsibility for one's actions, etc.).	12B.10.1.1 →	12C.10.1.1 →	12D.10.1.1 →
12A.10.1.2 Demonstrate professional dress code.	12B.10.1.2 →	12C.10.1.2 →	12D.10.1.2 →
12A.10.1.3 Demonstrate the skills required to work as a member of a team.	12B.10.1.3 →	12C.10.1.3 →	12D.10.1.3 →
12A.10.1.4 Demonstrate initiative in performing and completing tasks.	12B.10.1.4 →	12C.10.1.4 →	12D.10.1.4 →
12A.10.1.5 Demonstrate the ability to communicate with professionals such as co-workers, suppliers, and service professionals.	12B.10.1.5 →	12C.10.1.5 →	12D.10.1.5 →
12A.10.1.6 Demonstrate the ability to communicate with supervisors/teachers, co-workers, and customers in an effective manner.	12B.10.1.6 →	12C.10.1.6 →	12D.10.1.6 →

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Goal 10: Demonstrate the **employability skills** related to the baking industry. *(continued)*

GLO 10.2: Demonstrate an understanding of the **business operation** of a bakeshop.

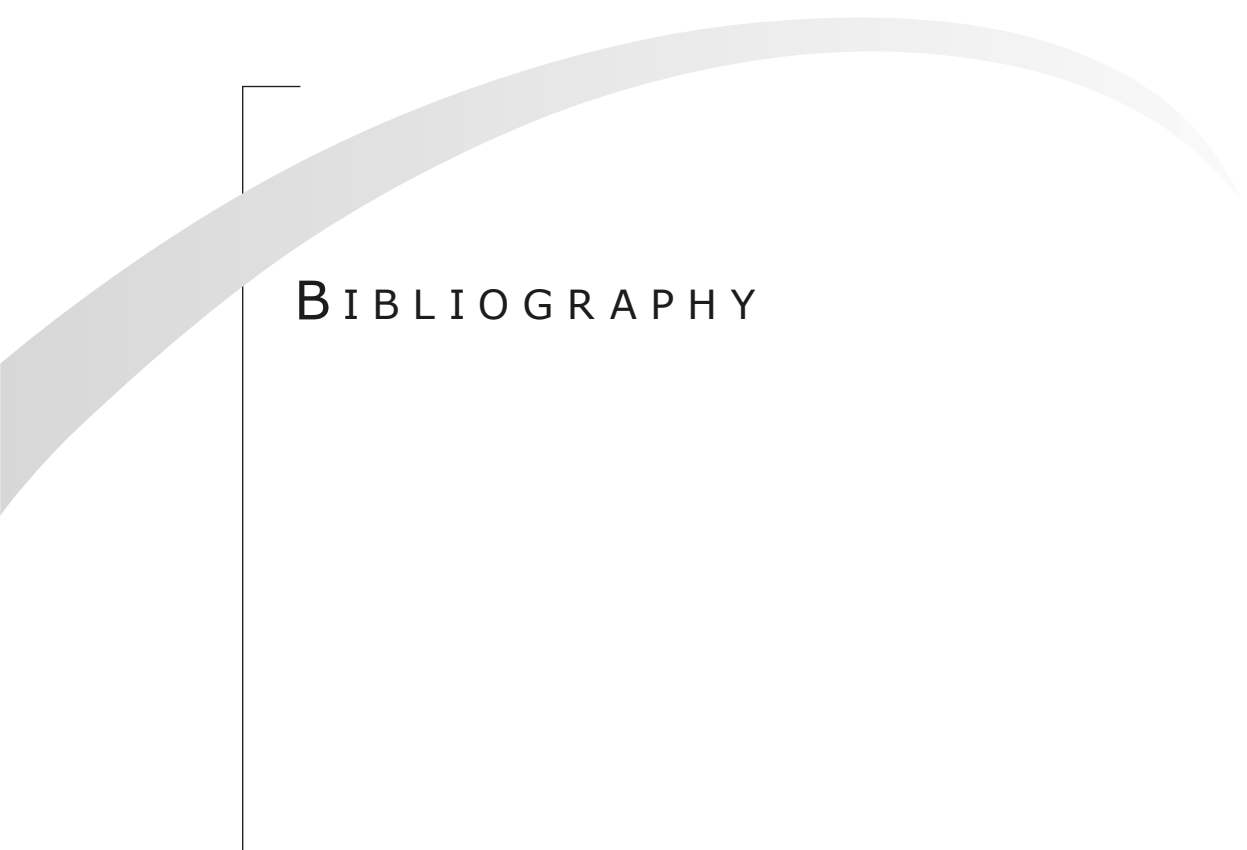
12A.10.2.1 Demonstrate the ability to participate in the planning of the production of bakery products.	12C.10.2.1 Demonstrate knowledge of the business operation of a bread bakery.	12D.10.2.1 Demonstrate knowledge of the different temperature requirements for chocolate production and baking.
12A.10.2.2 Demonstrate the ability to coordinate time between plating and service.		

8359 Tarts and Special Pastries (12A) 40S / 40E / 40M	8374 Modern and Classic Desserts, and Plating Techniques (12B) 40S / 40E / 40M	8375 Advanced Bread Products (12C) 40S / 40E / 40M	8998 Advanced Baking and Pastries (12D) 40S / 40E / 40M
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Goal 11: Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** baking.

GLO 11.1: Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** baking.

12A.11.1.1 Demonstrate knowledge of the evolution and technological progression of, and the trends related to tarts and special pastries.	12B.11.1.1 Demonstrate knowledge of the evolution of modern and classic desserts.	12C.11.1.1 Demonstrate knowledge of the evolution of bread baking around the world.	12D.11.1.1 Demonstrate knowledge of the evolution of advanced baking and pastries.
	12B.11.1.2 Demonstrate knowledge of the technological progression of, and the emerging trends in modern and classic desserts and plating techniques.	12C.11.1.2 Demonstrate knowledge of the technological progression of bread baking.	12D.11.1.2 Demonstrate knowledge of the technological progression of, and the emerging trends in advanced baking and pastries.
		12C.11.1.3 Demonstrate knowledge of the emerging trends in artisan/specialty products.	



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