

Advanced Pastry Arts (2016)

Adopted 2016

Review baking terms, equipment, and utensils

Review baking terms, equipment, and utensils

Review and demonstrate basic kitchen safety

Review and demonstrate basic kitchen safety

Identify ingredients used in baking and describe their properties and functions

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Discuss purchasing process and procedures for pastry creation

Discuss purchasing process and procedures for pastry creation

Outline presentation techniques

Outline presentation techniques

Discuss the uses of mixes and value added products in advanced baking

Discuss the uses of mixes and value added products in advanced baking

Describe nutritional concerns related to baking, including recipe modification

Describe nutritional concerns related to baking, including recipe modification

Discuss nutritional and religious and cultural issues related to recipes

Discuss nutritional and religious and cultural issues related to recipes

Convert recipes

Convert recipes

Select proper equipment and utensils

Select proper equipment and utensils for specific applications

for specific applications

Illustrate presentation techniques

Illustrate presentation techniques

Weigh and measure dry and liquid ingredients

Weigh and measure dry and liquid ingredients

Discuss terms related to advanced bread and baking

Discuss terms related to advanced bread and baking

Study history of bread making

Study history of bread making

Differentiate between types of yeast and yeast dough

Differentiate between types of yeast and yeast dough

Review production of yeast bread

Review production of yeast bread

Discuss mixing methods for yeast doughs

Discuss mixing methods for yeast doughs

Discuss specialty breads and yeast products

Discuss specialty breads and yeast products

Describe ways to enhance quick breads

Describe ways to enhance quick breads

Discuss spreads, fillings, and toppings for breads and baked goods

Discuss spreads, fillings, and toppings for breads and baked goods

Create a recipe for a specialty yeast product

Create a recipe for a specialty yeast product

Prepare and evaluate bread

Prepare and evaluate bread

Prepare and evaluate spreads, fillings, and toppings

Prepare and evaluate spreads, fillings, and toppings

Discuss terms related to chocolate and candies

Discuss terms related to chocolate and candies

Identify types of chocolate

Identify types of chocolate

Describe the uses of chocolate and how to determine the proper type to use

Describe the uses of chocolate and how to determine the proper type to use

List guidelines for using and storing chocolate

List guidelines for using and storing chocolate

Discuss standards of quality for chocolate

Discuss standards of quality for chocolate

Describe methods of tempering chocolate

Describe methods of tempering chocolate

Identify tools, equipment, and utensils in candy making

Identify tools, equipment, and utensils in candy making

List rules of candy making

List rules of candy making

Evaluate ingredients

Evaluate ingredients

Temper chocolate

Temper chocolate

Work with chocolate in various forms

Work with chocolate in various forms

Prepare and evaluate various types of candy

- Hard (sugar candy)
- Soft (marshmallow)
- Multi-ingredient

Prepare and evaluate various types of candy

- Hard (sugar candy)
- Soft (marshmallow)
- Multi-ingredient

Discuss terms related to decorative cakes, pastries, and confections

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Identify tools and equipment, and utensils used in preparing decorative cakes, pastries, and confections	Identify tools and equipment, and utensils used in preparing decorative cakes, pastries, and confections
Discuss types of decorative cakes and pastries and materials	Discuss types of decorative cakes and pastries and materials
Discuss sugar work	Discuss sugar work
Describe how to pull sugar	Describe how to pull sugar
Outline advanced cake decorating and finishing techniques	Outline advanced cake decorating and finishing techniques
Explain the uses of marzipan	Explain the uses of marzipan
Describe pastillage and how it is used	Describe pastillage and how it is used
Discuss ways to create decorative centerpieces and accents	Discuss ways to create decorative centerpieces and accents
Create fondant accents	Create fondant accents
Create basic sugar work	Create basic sugar work
Pull sugar	Pull sugar
Decorate a fancy cake	Decorate a fancy cake
Create marzipan fruits	Create marzipan fruits
Create centerpieces in chocolate, sugar, and pastillage	Create centerpieces in chocolate, sugar, and pastillage

Discuss terms related to advanced desserts	Discuss terms related to advanced desserts
Discuss fancy pies and tarts and how they are created	Discuss fancy pies and tarts and how they are created
Describe advanced cookie making techniques	Describe advanced cookie making techniques
Discuss the use of laminated doughs	Discuss the use of laminated doughs
Describe advanced Choux pastry techniques	Describe advanced Choux pastry techniques
Explain the use of meringues and toppings	Explain the use of meringues and toppings
Describe various types of sauces, puddings, and custards	Describe various types of sauces, puddings, and custards
Describe various frozen desserts and confections (ice cream, sorbets, and frozen desserts)	Describe various frozen desserts and confections (ice cream, sorbets, and frozen desserts)
List steps in creating frozen desserts and confections	List steps in creating frozen desserts and confections
State guidelines for creating hot and cold soufflés	State guidelines for creating hot and cold soufflés
Prepare and evaluate fancy pies and tarts	Prepare and evaluate fancy pies and tarts
Prepare and evaluate various types of cookies	Prepare and evaluate various types of cookies
Use laminated doughs	Use laminated doughs

Prepare and evaluate pastries

Prepare and evaluate pastries

Prepare and evaluate meringues and toppings

Prepare and evaluate meringues and toppings

Prepare and evaluate various sauces, puddings, and custards

Prepare and evaluate various sauces, puddings, and custards

Prepare and evaluate frozen desserts and confections

Prepare and evaluate frozen desserts and confections

Prepare and evaluate hot and cold soufflés

Prepare and evaluate hot and cold soufflés

Demonstrate dessert presentation techniques for various functions/events

Demonstrate dessert presentation techniques for various functions/events