

# Baking and Pastry Advanced

## Product Merchandising

### 1 Determine methods of promoting baked goods, including seasonal merchandising strategies. 1026.1

- 1 Research market trends and customer preferences for baked goods. 1026.1.1
  - 2 Identify popular seasonal themes and events that can be leveraged for promotions. 1026.1.2
  - 3 Develop promotional strategies for regular and seasonal baked goods. 1026.1.3
  - 4 Analyze the effectiveness of promotions. 1026.1.4
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### 2 Create menu item descriptions for bakery goods. 1026.2

- 1 Research and understand the ingredients and unique features of each product. 1026.2.1
  - 2 Develop concise and enticing menu item descriptions that highlight key ingredients, flavors, and textures. 1026.2.2
  - 3 Ensure that descriptions are accurate, appealing, and aligned with the brand image. 1026.2.3
  - 4 Consider dietary restrictions and preferences when crafting descriptions. 1026.2.4
  - 5 Consider the preparation and sourcing of ingredients in menu descriptions. 1026.2.5
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### 3 Demonstrate food presentation techniques. 1026.3

- 1 Demonstrate proper plating and display techniques for different products. 1026.3.1
  - 2 Emphasize the use of appealing colors, textures, and arrangements in product presentation. 1026.3.2
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### 4 Discuss proper labeling requirements. 1026.4

- 1 Research local and national food labeling regulations. 1026.4.1
  - 2 Create a comprehensive list of all ingredients used in baked goods. 1026.4.2
  - 3 Develop clear and accurate labels for each product, including allergen information. 1026.4.3
  - 4 Ensure compliance with nutritional labeling requirements, if applicable. 1026.4.4
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## Baking Preparation (Mise en Place)

### 5 Display understanding of basic bakery production and planning principles, including the importance of planning to the overall operation of a baking facility. 1026.5

- 1 Demonstrate health and safety guidelines in bakery production, including sanitation practices and compliance with food safety regulations. 1026.5.1
  - 2 Demonstrate fundamental principles of bakery productions including ingredient handling, mixing, fermentation, shaping, proofing, baking, and finishing. 1026.5.2
  - 3 Explore various baking techniques and methods employed in a bakery, such as artisanal baking, laminating dough, and creating specialty items. 1026.5.3
  - 4 Explain the importance of accurate scaling and measuring of ingredients to maintain consistency in bakery products. 1026.5.4
  - 5 Demonstrate proper and safe usage and maintenance of bakery equipment, such as mixers, ovens, proofers, and sheeters. 1026.5.5
  - 6 Demonstrate how to scale recipes based on production needs, considering batch sizes and yield requirements. 1026.5.6
  - 7 Explain basic principles of inventory management, including tracking ingredient levels, ordering supplies, and minimizing waste. 1026.5.7
  - 8 Explain cost control measures, including efficient use of ingredients, energy, and labor to maximize profitability. 1026.5.8
  - 9 Explain allergen management in bakery operations to address safety concerns and comply with regulations. 1026.5.9
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## Ice Cream and Frozen Desserts

### 6 Prepare commercial ice cream products and frozen desserts. 1026.6

- 1 Evaluate commercially prepared ice cream and frozen products. 1026.6.1
  - 2 Explain the churning method for making ice creams and sorbets. 1026.6.2
  - 3 Explain the still-freezing method for preparing frozen desserts. 1026.6.3
  - 4 Prepare a variety of ice creams, sorbets, and frozen desserts. 1026.6.4
  - 5 Prepare a variety of frozen soufflés, mousses, tortes, and bombes. 1026.6.5
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## Tortes and Specialty Cakes

### 7 Prepare tortes and specialty cakes. 1026.7

- 1 Prepare a variety of tortes. 1026.7.1
  - 2 Prepare a variety of specialty torte fillings. 1026.7.2
  - 3 Assemble tortes using basic and advanced icing techniques. 1026.7.3
  - 4 Assemble and decorate a variety of specialty cakes. 1026.7.4
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## Petits Fours and Confections

### 8 Prepare petit fours and confections. 1026.8

- 1 Explain the uses of petit fours. 1026.8.1
  - 2 Prepare an assortment of traditional petits fours and confections. 1026.8.2
  - 3 Create petits fours using different components. 1026.8.3
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## **Chocolate and Sugar Work**

### **9 Prepare chocolate and sugar products. 1026.9**

- 1 Identify a variety of chocolate products. 1026.9.1
- 2 Explain the various procedures for tempering chocolate. 1026.9.2
- 3 Prepare chocolate decorations and candies. 1026.9.3
- 4 Prepare marzipan and nougatine. 1026.9.4
- 5 Make and use pastillage. 1026.9.5
- 6 Prepare and use caramel to create spun sugar and caramel decorations. 1026.9.6
- 7 Prepare sugar showpieces. 1026.9.7