

Program Information & Skill Alignment Chart for:

Baking and Pastry Arts – CIP Code 12.0501

Mount Joy Campus

Form to be submitted to IU 13 with PIF

Program Description	<ul style="list-style-type: none"> • Work in a state-of-the-art facility with a professional pastry chef. • Combine creativity and skills to design specialty cakes, breads, pies, and pastries. • Produce baked goods and plated desserts for our restaurant, store, and catering events.
Program Information (costs, certification, uniform)	<p>Textbooks- (Provided to Students)</p> <ul style="list-style-type: none"> • Professional Baking 7th edition, Wiley • ServSafe Coursebook 8th edition • Culinary Math, Principles and Applications <p>Uniforms</p> <ul style="list-style-type: none"> • Two chefs' coats • Two white aprons • Two white hats • Two black chefs' pants • Black, non-slip shoes <p>Program Opportunities/Certifications</p> <ul style="list-style-type: none"> • ServSafe Manager Certification or ServSafe Food Handler Certification • Certified Fundamentals Pastry Cook (ACF)
Program Outline & Pathways	<p><u>State Program of Study Task Outline</u></p> <p>The Baking and Pastry Arts program at LCCTC, Mount Joy Campus, follows PDE's program of study. This Program of Study provides a combination of knowledge and hands-on skills. The skills are divided within the following main categories:</p> <ul style="list-style-type: none"> • Introduction to the Hospitality and Baking Industry • Sanitation and Safety • Business and Math Skills • Baking Preparation • Baking Fundamentals • Purchasing, Receiving, Inventory and Storage • Nutrition • Baking Planning • Human Relations Skills <p>To see the complete program of study, use the following link:</p> <p>https://www.education.pa.gov/Documents/K-12/Career%20and%20Technical%20Education/Programs%20of%20Study/Framework/VerETasklist/120501%20Baking%20and%20Pastry.docx</p> <p><u>Pathways</u></p> <ul style="list-style-type: none"> • Baker • Baker's Helper • Bakery Manager • Cake Designer/Decorator • Pastry Cook • Pastry Chef <p><u>Post-Secondary Options and Continuing Education</u></p> <ul style="list-style-type: none"> • Culinary Arts School (2 to 4 years) • Baking and Pastry Arts School (2 to 4 years) • Hospitality and Tourism Management • Restaurant and Service Manager • Local/state post-secondary schools <ul style="list-style-type: none"> ○ Penn College of Technology ○ HACC ○ Indiana University of Pennsylvania ○ Johnson and Wales University ○ Culinary Institute of America ○ The Restaurant School at Walnut Hill

Other Information <i>Include Articulation Agreements</i>	<p>Student/Teacher Ratio 20:1</p> <p><u>SOAR Articulations</u></p> <p>SOAR is a Pennsylvania Department of Education (PDE) program which enables high school students who successfully complete a PDE approved career and technical program to earn college credits. The number of credits available varies by school, program and from one school year to another. Please discuss these options with your counselor.</p> <ul style="list-style-type: none"> • Montgomery County Community College (10 credits) • Delaware County Community College (9 credits) • Westmoreland County Community College (9 credits) • Pennsylvania Highland Community College (11 credits) • Luzerne County Community College (10 Credits)
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Student Name: _____ **District:** _____

Skill Alignment Chart for:
Baking and Pastry Arts – CIP Code: 12.0501

Educational and Physical Attributes	Program Expectations	Present Education Level and Current Supports
Program Safety / Physical Considerations	<ul style="list-style-type: none"> • A willingness and ability to follow industry safety standards when working with large and small kitchen equipment. • The ability to work in a fast-paced environment and complete tasks with a sense of urgency. • Must adapt to the industry standard for personal hygiene and uniform standards. (i.e., no piercings or artificial eye lashes) • Stamina to stand on feet for long periods of time • Lift and carry items that weigh up to 50 pounds. • Ability to work in an environment with a high temperature, loud noise, and flame • Proper knife handling • Ability to safely remove hot products from large hot ovens. 	

Action/Need:

Program Environment <i>Indoor/outdoor</i> <i>Dust/dirt/fume/noise etc</i> <i>Layout of room – theory/lab</i>	<ul style="list-style-type: none"> • Seated deskwork 20 to 25 percent • Lab work 75 to 80 percent • Loud noises from equipment and cookware • Working with hot equipment and food items • Working with an open flame 	
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	<ul style="list-style-type: none"> • Working in a hot environment • Work independently and stay in designated area and on task in multi-area facility 	
Action/Need:		
Typical level of support	<p>At CTC, we have itinerant IU13 support teachers and paraeducators. In the itinerant model, the support teachers have multiple programs and provide check-ins during the day. The itinerant model does not include co-taught classes where teachers are in classes for extended periods of time. IU13 paraeducators also support several teachers, spreading out their day between multiple programs.</p> <p>The learning center is available at scheduled times for testing accommodations, study/instructional groups, and work completion support. Since time there takes away from lab time, students are encouraged to use it strategically.</p>	
Action/Need:		
Reading / ELA levels	<ul style="list-style-type: none"> • The Professional Baking Textbook - reading level 9-14 • Read, understand, and follow a complex multi-step procedure independently. • Learn and apply industry-specific symbols, terminology, and acronyms correctly • Use and apply content-specific vocabulary correctly including French, and other ethnic, culinary terms • Compare and contrast information in a text. 	
Action/Need:		
Writing	<ul style="list-style-type: none"> • Write with a distinct focus on identifying the topic, task, and audience. 	

	<ul style="list-style-type: none"> • Use precise language, domain-specific vocabulary. • Understand and use technology to produce, publish and share writing. 	
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Action/Need:

Math Examples

If milk costs \$4.89 per gallon, the AP unit cost of milk is _____ per fluid ounce.

The following recipe will produce 1 loaf of bread. Please calculate the amount of each ingredient needed to produce 6 loaves of bread.

39 oz Water
.75 oz yeast
60 oz Bread Flour
1.25 oz salt

Numbers and Operations

- Fluency in operations with whole numbers and decimals
- Fraction computations
- Fraction to decimal conversion
- Percent and ratio problems
- Decimals to rational number (fraction) conversion
- Problem-solving with real-world units (conversions)
- Measuring with US and Metric Units
- Quantitative Reasoning Skills (addition, subtraction, multiplication, division)

A solid foundation of basic math skills (multiplication, division, fractions, decimals) is imperative to be successful in this program.

Action/Need:

Theory time

- ServSafe - first 8 days after Labor Day break – full day theory
- Theory on Monday. Small blocks on most days of the week
- Group projects
- Estimated 6 to 8 hours weekly

Action/Need:

Homework

Amount per night

- ServSafe daily – 2 hours per day
- After ServSafe – 3 hours per week plus study time
- Weekly professional baking, culinary math homework with additional

	assignments scheduled throughout the school year	
Action/Need:		
Lab Time <i>Guided vs Independent Work</i>	<ul style="list-style-type: none"> • 18 to 20 hours per week • Students may work in teams or individually • Teacher demonstrations 	
Action/Need:		
Tests <i>NOCTI testing – Y/N</i> <i>Frequency of tests/quizzes</i>	<ul style="list-style-type: none"> • Weekly exam on chapter work • Weekly math quiz • Bi-weekly nutrition quizzes • Projects • NOCTI • ServSafe certification (September) 	
Action/Need:		
Behavioral Expectations <i>Executive Function</i> <i>Organizational skills</i>	<ul style="list-style-type: none"> • Work independently after instructions have been given • Work well within a team environment • Work well with others in leadership, or subordinate rolls • Work quickly and with a sense of urgency • Time Management planning on a daily and weekly basis. • Active Listening and Learning • Priority on Attendance • Critical Thinking skills • Problem Solving • Respect all peers and Staff • Completion of prep list and tasks with minimal supervision 	
Action/Need:		

Other <i>Technology skills specific to the program</i>	<ul style="list-style-type: none"> ● Use and navigate the school-issued laptop. ● Learn and understand student portal. ● Download and use Remind app ● Use and understand Canvas learning management platform. ● Use of Word or google docs to complete assignments 	
Action/Need:		

District Representative Signature _____ *Date* _____