

Baking & Pastry



Career & Technical Education Class www.graniteschools.org/cte

Course Information

Location: Check with your Career Center Coordinator
Offered to: 11-12 grades
Registration: GTI Application (signed by parent)
Class Times: 2-period block
Length: Semester
Credits: .5 credit
Prerequisites: Culinary 1 & 2 or ProStart 1 & 2



Course Description:

This course is for Culinary Arts students that want to explore another aspect of the industry, Baking and Pastry. Students will use baking terminology, equipment, formula conversions, and practice industry workplace skills, food safety, and explore careers within the baking and pastry industry. Students will create yeast breads, pastries, fillings, cakes, cookies, and other baked products.



Topics Include:

- Cakes and finishing techniques
- Careers
- Cookies
- Cream fillings
- Equipment
- Food safety and sanitation
- Fruit fillings
- Measuring techniques
- Pastry dough
- Yeast breads

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