

Consumer Services, Hospitality and Tourism Cluster



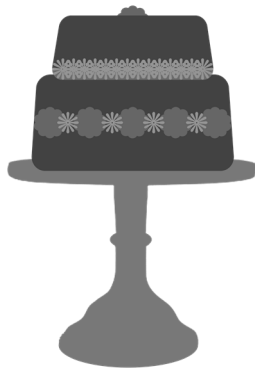
Baking and Pastry Program

PROGRAM OF STUDY OVERVIEW:

Students are instructed in the fundamentals of baking science, terminology, equipment, ingredients, weights and measurements, formula conversion, and costing of recipes. While maintaining the professional standards of the food service industry, students will prepare a variety of baked goods and participate in catering experiences.



Entrance Grades	Foundations of Professional Cooking	Professional Baking and Pastry	Work Study (Optional)
	2 Credits: Double-blocked for One Semester	2 Credits: Double-blocked for One Semester	
11th Grade Entrance	Fall Junior	Spring Junior	Senior
12th Grade Entrance	Fall Senior	Spring Senior	Senior PM



life is what you
bake
of it



IN THIS PROGRAM

Students will develop fundamental concepts and techniques in the baking process; perform baking math in recipe development and production; use industrial baking equipment appropriately; understand the chemical and mechanical processes of leavening dough; apply principles of pastry decorating; and learn the career opportunities within the profession.

COURSE SEQUENCE

- Foundations of Professional Cooking (A)
- Professional Baking and Pastry (A)
- Work Study: Baking & Pastry Internship (Optional)

(A) articulates college credit

For course descriptions, please see the WCPS Course Catalog @ <https://www.worcesterk12.com/>

STUDENT ORGANIZATION



CERTIFICATIONS

- ServSafe
- Junior Culinarian (CIC): ACF NOCTI

EARLY COLLEGE PROGRAM PARTNERS



The Restaurant School at Walnut Hill College



JOHNSON & WALES UNIVERSITY