

CULINARY ARTS INTRODUCTION TO BAKING (CPTC)

Pierce County Careers Connection
Dual Credit Articulation Agreement

Upon completion of a full year of high school or equivalent to the following competencies:

□ Quick Breads

Leavening Agents

- Baking soda
- Baking powder
 - Single acting
 - Double acting
- Baking Ammonia

Biscuit Method

Muffin Method

Creaming Method

Proficient in producing:

- Biscuits
- Muffins
- Scones
- Coffee cake
- Streusel
- Breads (banana, zucchini)

Troubleshooting

□ Yeast Breads

Types of Yeast

- Compressed
- Active dry
- Instant dry (quick rise)
- Natural Yeast

Scaling Ingredients

Mixing and Kneading

Straight method

- Straight method
- Sponge method

Fermenting the Dough

Punching Down, Portioning and Shaping

Proofing

Baking Methods

- Egg washes
- Scoring
- Steam

Troubleshooting

Proficient in producing

- White bread
- Dinner rolls
- Cinnamon rolls
- Wheat bread
- Focaccia
- French bread

□ Roll-in Doughs

Croissants

Danishes

Pies (proficient in all items)

Crust

- Flaky
- Mealy
- Crumb
- Sweat dough

Apple Pie, Custard Pie, Tart

□ Pate a choux (proficient in all items)

Basic Cakes

Frosting – butter cream, royal icing, ganache

□ Custards (proficient in all items)

Vanilla custard sauce

Pasty cream

Sabayon

Baked custards (crème brulee)

A student earning a "C" grade or better may earn college credit at the following college:

<u>College</u>	<u>Course</u>	<u>Credits</u>
Clover Park Tech College	CUL 113(CIP Code: 12.0503)	3