

Baking & Pastry Arts

Syllabus

2018-2019

Required Materials



Chrome Book



Pen & Paper



Uniform

Class Expectations

Be **KIND**, stay **ENGAGED**, & work **HARD**

- Clock in & out each day
- Dress in uniform
- Wait for job duty sheet
- Act professional at all times

Technology



Join Google Classroom:

1st Block - **5ir3h45**

3rd Block - **a7gec2**

4th Block - **kf942**

Required Forms



Contact Info

Chef Paula Shute

REMIND 101- Text To 81010 Message @a7gec2

Email: shutep@troyschools.net

FaceBook: [Charles Henderson Culinary](#)

Phone: (334) 566-3510 Ext. 5604

Class Overview

Class fee \$30.00 per semester (required)

Baking and Pastry Arts is a one-credit course taught in grades 9-12. This course is designed to provide students with the principles of baking and pastry techniques. The course includes baking technologies, equipment, preparation procedures, production methods, pastry methods, science of bread baking, confections and desserts, showpieces, cost control, food safety, and presentation techniques to create fundamental baking to the latest baking and pastry trends. If seeking articulated credit, the Hospitality and Tourism, Culinary Arts I, and Culinary Arts II courses are required prerequisites for this course. If Baking and Pastry Arts is not being used for articulated credit, Hospitality and Tourism and Culinary Arts I are required prerequisites to the course.



Grades



Your grades are broken up into 3 categories:

- Projects 30%
- Daily Participation/Activities 20%
- Culinary Labs 50%

