

**STUDENT PERFORMANCE EXPECTATIONS**

**THE ART OF BAKING AND CAKE DECORATING**

**SEMESTER COURSE**

**At the completion of this course the student will be able to:**

- A. Identify and explain the appropriate use and care of selected kitchen equipment and cake decorating tools.
- B. Identify appropriate abbreviation, terminology, techniques, calculate recipe adjustments and demonstrate proper measuring techniques.
- C. Students will demonstrate kitchen safety procedures and sanitation techniques.
- D. Explain basic food preparation terminology and demonstrate skills involved in each
- E. Explain the basic principles of baking and microwave cooking as applied to cakes, cookies, bread and pastries.
- F. Understand the technology used for food preservation in preparing and storing of cakes, frostings and other foods.
- G. Understand the different leavening agents used in baking and be able to demonstrate their use.
- H. Demonstrate the different techniques of cake making.
- I. Understand the different ways to make frosting and their uses.
- J. Demonstrate and practice decorating and presenting different cakes.
- K. Understand the main nutrients found in cakes and their functions
- L. Practice and become familiar with the different techniques using a variety of equipment.
- M. Demonstrate the different techniques of making cookies and decorating techniques.
- N. Understand the different techniques and varieties of making pastries and decorating.
- O. Become aware of the importance and growth of the food industry and the related careers.
- P. Understand how technology has changed the industry.
- Q. Demonstrate imagination, creativity, individuality, professionalism and teamwork.