
Baking – 2020-21 Syllabus

Teacher Name: Thomas J. Noto

Teacher Phone Number: 352-2471 ext. 2211

Teacher E-mail: tnoto@monroe2boces.org

CTE Purpose Statement:

Monroe 2-Orleans BOCES Career and Technical Education develops tomorrow's workforce through programs that strengthen the technical, academic and career-readiness skills of today's high school students.

Course Description

- 1-year program
- Students learn the fundamentals of baking, customer relations, food handling, and sanitation. Classroom includes instruction in methods, ingredients, measurements, equipment, and merchandising. Theory instruction in safety, sanitation, and math/measuring skills that are needed for large scale bakery operations are reinforced through practical baking skills. Students operate a retail bakery in class that serves students, staff, and the general public. Students also prepare baked goods for special events separately, and in conjunction with the Culinary Arts classes.
- Based on the NYS sixteen career clusters, **Baking** falls under **Hospitality and Tourism**, and follows the **restaurant** and **food-beverage services pathway**.

Course Goals

- The primary goals of taking the Baking program is to prepare the student on career readiness skills to be career ready to go directly to work in the field of baking, and also post-secondary ready. Most college professors notice a major difference in the student who comes from this CTE program and a student who has not taken this program. Another goal is to achieve the credits given to the student who passes this course towards graduation (Credits received are 3.0 in the AM, and 4.0 in the PM). The students receive a certificate of completion with the passing of this program, a certificate for passing the NOCTI State testing given on Baking, and also they receive an employability profile for skills earned during the school year.

Units of Study

- Orientation and Shop Safety, Food Safety and Sanitation/Receiving/Storing, Science of Gluten, Food Service Tools and Equipment, Knife Cuts, Cookies, Weights/Measurements/Baking Math, Identification and Preparation of Ingredients, Cakes/Icings/Decoration, Yeast Breads/Pizza, Productivity and Quality, Merchandising of Products, Pies/Pastries/Fruit Fillings/Custards, Laminated/Sweet Dough, Quick Breads/Donuts, Dessert Plating, Portfolio's.

Major Projects

- The projects for this course are for both theory and lab. In theory the students do a portfolio that they get to take with them at the end of the year. It includes a resume, cover letter, thank you letter, written reflections, test scores, and employability profiles. Pictures of baked goods items are printed off during the last week of school as well.
- In lab we have a classroom competition, and the winner of that goes on to compete at Regional, State, and National competitions for scholarship money for college. They also get to choose any baked goods projects at certain times of the year.

Technical Assessment

- The NOCTI Retail and Commercial is the technical assessment for the Baking program. Written multiple choice questions, and also a Lab part, making 4 baked good products - Éclair Paste, One Crust Pie, 3 Braid Bread, and Double Knott Rolls.

Grading

CTE grades are divided into two main categories: knowledge and performance. Within the knowledge category there will be grades for knowledge activities and knowledge assessments. Knowledge activities and performance activities are weighted as 20% of the overall CTE grade and knowledge assessments are 30% of the overall CTE Grade. Within the performance category, there will be grades for performance activities and performance assessments. Performance activities are weighted as 20% of the overall CTE grade; and performance assessments are 30% of the overall CTE Grade. As a result, both knowledge and performance are equally weighted at 50% each.

Category	Knowledge	Performance
Activity	20%	20%
Assessment	30%	30%
Total	50%	50%

Attendance/Late policy

- Students will be able to have the opportunity to make up work missed (Knowledge and performance activities) up to the end of each quarter for excused absences (EA) and be awarded full credit of up to 100%.
- Students will be able to have the opportunity to make up work missed (Knowledge and performance activities) up to the end of each quarter for unexcused absences (UA) with the highest grade earned being an 80% if the work is completely correct and handed in up to 1 week of the due date, and a 50% if the work is completely correct and handed in after 1 week of the due date. Absences for UA or EA will be tracked through our class sign in sheet, and school tool student file. The date for makeup work due starts with the day the student returns to school.
- 100%, 80%, and 50% are the highest grade earned unless the work handed in is incomplete or inaccurate.
- Students are responsible for asking and picking up their work they have missed. The teacher will get all work together and hand it to them. The student is responsible to hand it in to teacher when done. The date will be