

EMPLOYABILITY PROFILE

Baking

3589 Big Ridge Rd
Spencerport, NY 14559

Student: _____
Academic Year: _____
Home District: _____

N/A - Not Applicable / No Exposure
1 - Unsatisfactory
2 - Needs Improvement
3 - Meets Expectations
4 - Exceeds Expectations

Career Readiness

Attendance _____
Punctuality _____
Appropriate Workplace appearance _____
Takes Initiative _____
High Quality of work _____
Knowledge of workplace ethics _____
Responsive to supervisor _____
Effective Communication skills _____
Solves problems _____
Makes decisions _____
Cooperates with others _____
Resolves conflict _____
Observes critically _____
Takes responsibility for learning _____
Reads with understanding _____
Solves problems using math _____
Complies with health and safety rules _____
Uses technology appropriately _____

Food Safety and Sanitation

Washing their work area correctly (wash, rinse, sanitize) _____
Following procedures to have good personal hygiene on a daily basis _____
Practice calibration of a bi-stem thermometer _____
Execute correct positioning (perishables and ready to eat food) in cooler to prevent contamination _____
Execute correct hand washing for 20 seconds _____
Execute putting away stock using the first in first out (FIFO) system _____
Wrapping and storage of products _____
Using health food safety procedures when handling ready to eat foods _____
Keeping allergens separate for people with food allergies and intolerance _____
Common allergens (peanuts, tree nuts, gluten, milk, soy, eggs, alcohol) and their effect on the body (anaphylaxis, intolerance) _____

Food Service Tools and Equipment

Practice handling various tools to teacher knowing the dangers of them _____
Practice handling various tools to teacher knowing the dangers of them _____
Cleaning and care of tools and equipment _____
Produce products with equipment of the trade _____
Execute using hands to wash with a three bay sink to clean tools and equipment _____
Execute putting tools and equipment in dishwasher and unloading correctly _____
Using various tools of the trade to make baking products _____

Shop Safety/Knife Cuts

Carry out cleaning procedures to prevent slips, trips, and falls _____
Carrying bowls, pots, kettles, pans, knives safely _____
Practice lifting procedures, how to lift heavy items _____
Making proper knife cuts with the claw technique _____
Taking product out of oven using pot holders and correct language _____

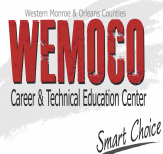
Baked Goods

Making a recipe with the correct mise en place _____
Mixing with correct mixing methods for each product for desired outcome _____
Baking at the correct temperatures with convection or rotating oven _____
Handling of baked goods for cooling, refrigerator/freezer storage and display _____
Mixing fruit fillings/custards in a steam kettle/stove top _____
Finishing products to display in showcase with glazes, frostings, and icings _____
Making different shapes and varieties of baked goods _____
Decorating with different techniques _____
Understanding concerns about food allergies and intolerances, as well as dietary preferences _____
Altering ingredients to: make lower fat and/or gluten free products, create recipes for those with other dietary restrictions, and avoid certain ingredients to create allergen-free products _____

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Identification and properties of ingredients/function of methods

Scaling out a recipe with the U.S. system of measure by weight and volume _____
Making a recipe that has abbreviations and bakers terms _____
Mixing dough's and batters knowing the right flour to use because of protein levels _____
Mixing ingredients with proper knowledge of how they react _____
Substituting different nutritional content to bake for people with food allergies and intolerance, and other dietary restrictions _____

Weights and Measures

Making recipes by volume measures not weight _____
Making recipes by weight not volume measures _____
Utilizing proper mise en place techniques _____
Demonstrate mixing with volume terminology (ie. liquid measure, tsp., Tbsp.) _____
Demonstrate mixing with weight terminology (ie. ounce bar, counter weights) _____
Weighing products with bakers balance beam/digital scale _____

Merchandising of Products

Demonstrating how to handle an irate customer _____
Demonstrating how to handle a happy/loyal customer _____
Ring up items on the register _____
Placing products in store showcase visually correct _____
Consolidating products in store showcase for better view _____
Displaying seasonal decorations in store area correctly _____

Analysis and Assessment

Putting steam in oven to make crustier bread _____
Wrapping and freezing products to stall staling _____
Mixing fat into products to see the affects the baking process has on it _____
Using the rotating oven and convection oven to see the different ways products bake _____

Work-Based Learning Experiences	Year	Comments	# of Hours
Total # of Work-Based Learning Experiences Hours			

Industry-Based Assessments	Year	Score
Approved CTE Program Technical Assessment		

Activity	Year	Notes
Recommended for Technical Endorsment		

Activity	Year	Notes
Certifications		