



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	_____
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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	_____

