

Baking and Pastry (2023)

Demonstrate foundational food preparation skills used in the baking and pastry industry. [BMM.HS.6.1](#)

- a** Identify and describe the function of common ingredients used in baking (including but not limited to: leavening agents, flours, sugars, fats, eggs, dairy, gluten alternatives, thickening agents, dough conditioners, and coloring and flavoring agents). [BMM.HS.6.1.A](#)

- b** Identify and describe physical, chemical, and biological leaveners. [BMM.HS.6.1.B](#)

- c** Describe proper gluten development in relationship to product outcomes. [BMM.HS.6.1.C](#)

- d** Identify specific ingredients and/or substitutions appropriate to method and desired product outcome. [BMM.HS.6.1.D](#)

- e** Demonstrate foundational baking and pastry techniques (measuring, mixing, folding, creaming, whisking, kneading, proofing, shaping, portioning etc.). [BMM.HS.6.1.E](#)

Demonstrate the preparation of various doughs, batters, and pastries. [BMM.HS.6.2](#)

- a** Explain the strengthening or weakening effect of ingredients in the production of doughs and batters. [BMM.HS.6.2.A](#)

- b** Compare and contrast yeast and laminate dough types and quick breads (muffin and biscuit dough types) and related methods and processes. [BMM.HS.6.2.B](#)

- c** Prepare yeast and laminate dough types and quick breads (muffin and biscuit dough types). [BMM.HS.6.2.C](#)

- d** Prepare Pâte à Choux and products derived from it. [BMM.HS.6.2.D](#)

- e** Prepare pies, including various dough types and related methods and processes and fruit pie filling methods. [BMM.HS.6.2.E](#)

Demonstrate the ability to prepare various cakes, cookies, and other baked goods. [BMM.HS.6.3](#)

- a** Demonstrate creaming and two-stage methods as they relate to cakes, cookies, brownies, and short pastry dough. [BMM.HS.6.3.A](#)

- b** Demonstrate egg foaming methods as it relates to sponge, chiffon, souffles, génoise, angel food, meringues, and mousse. [BMM.HS.6.3.B](#)

- c** Demonstrate the use of alternative foams (aquafaba, dolgona). [BMM.HS.6.3.C](#)

- d** Prepare various types of frosting, icing, and glaze. [BMM.HS.6.3.D](#)

e Prepare various custard types. BMM.HS.6.3.E

f Demonstrate various cake decorating techniques including: royal icing, rolled fondant, gum paste, airbrush designs and/or edible images. BMM.HS.6.3.F

Implement baking and pastry industry management principles. BMM.HS.6.4

a Develop a budget, business management and marketing plan for baking and pastry operations. BMM.HS.6.4.A

b Calculate profitability and target margins of a baked good or pastry product. BMM.HS.6.4.B

c Interpret impact of costs incurred by a baking and pastry business. BMM.HS.6.4.C

d Analyze a profit-and-loss report/income statement verifying invoices sent and received. BMM.HS.6.4.D

e Describe the opportunities for entrepreneurship in the baking and pastry industry. BMM.HS.6.4.E