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| **Foods 3030 – Creative Baking Checklist** | | | | | |
| The Goal | | | What I did | | Teacher approval |
| **1. Prepare and Present a variety of specialty cakes, Pastries and yeast products that emphasize refinement of baking knowledge and skills** | | | | | |
| 1.1 Prepare and Evaluate: | | | | | |
| 1.1.1 a dessert from the world’s classic cuisine; e.g., specialty pastries, cakes, tortes, petites fours | | |  | |  |
| 1.1.2 an advanced choux product; e.g., croquembouche, gateau St. Honoré | | |  | |  |
| 1.1.3 a torte; e.g., Sacher Torte, Dobos Torte | | |  | |  |
| 1.1.4 specialties for seasonal celebrations; e.g., buche de Noël | | |  | |  |
| 1.2 calculate the cost of production of at least one specialty baked item, considering labour, materials, tools and equipment, and compare the cost to a similar purchased item | | |  | |  |
| **2. Demonstrate Knowledge and Skills in the planning, Preparing and Evaluating of a major Advanced Baking project** | | | | | |
| 2.1 design and create one major project that combines artistry and imagination, and that builds on the foundation of the student’s techniques and skills; e.g., wedding cake, birthday cake, gingerbread house, marzipan work (may reflect a multicultural or ethnic theme) | | |  | |  |
| 2.2 assess project; e.g., cost, preparation time, overall success | | |  | |  |
| **3. Identify and Demonstrate Safe and Sanitary Practices** | | | | | |
| 3.2 apply universal precautions related to: | | | | | |
| 3.2.1 personal protective equipment (PPE); e.g., hair coverings, aprons, gloves | | |  |  | |
| 3.2.2 hand-washing techniques | | |  | |  |
| 3.2.3 infectious diseases | | |  | |  |
| 3.2.4 blood-borne pathogens | | |  | |  |
| 3.2.5 bacteria, viruses, molds | | |  | |  |
| 3.2.6 safety and first-aid applications; e.g., back safety, cuts, slip and trip hazards | | |  | |  |
| 3.3 use all materials, products and implements appropriately | | |  | |  |
| 3.4 clean, sanitize and store materials, products and implements correctly | | |  | |  |
| 3.5 dispose of waste materials in an environmentally safe manner | | |  | |  |
| **4. Demonstrate Basic Competencies** | | | | | |
| 4.1 demonstrate fundamental skills to: | | | | | |
| 4.1.1 communicate | | |  | |  |
| 4.1.2 manage information | | |  | |  |
| 4.1.3 use numbers | | |  | |  |
| 4.1.4 think and solve problems | | |  | |  |
| 4.2 Demonstrate Personal Management Skills to: | | | | | |
| 4.2.1 demonstrate positive attitudes and behaviours | | |  | |  |
| 4.2.2 be responsible | | |  | |  |
| 4.2.3 be adaptable | |  | | |  |
| 4.2.4 learn continuously |  |  | | |  |
| 4.2.5 work safely | |  | | |  |
| 4.3 demonstrate teamwork skills to: | |  | | |  |
| 4.3.1 work with others | |  | | |  |
| **5. Create a transitional strategy to accommodate personal changes and build personal values** | | | | | |
| 5.1 identify short-term and long-term goals | |  | | |  |
| 5.2 identify steps to achieve goals | |  | | |  |