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**CULINARY ARTS
INTRODUCTION TO BAKING CARTS 111
BATES TECHNICAL COLLEGE**

Pierce County Careers Connection
Dual Credit Articulation Agreement

Upon completion of a full year of high school or equivalent to the following competencies:

□ Identify ingredients and methods for Preparing Quick

Breads

Leavening Agents

- Baking soda
- Baking powder
 - Single acting
 - Double acting
- Baking Ammonia

Biscuit Method

Muffin Method

Creaming Method

Proficient in identifying

- Biscuits
- Muffins
- Scones
- Breads (Fruit breads)
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Identify yeast dough products

- Dinner rolls
- Cinnamon rolls
- Focaccia
- Roll-In Doughs
- Danishes

Identify Pie Doughs and Fillings

- Crust
- Flaky
- Mealy
- Crumb Topped
- Fruit Filling
- Cream Filling

Identify ingredients and methods for preparing Yeast

Breads

□ Types of Yeast

- Compressed
- Active dry
- Instant dry (quick rise)

Identify Scaling Procedures

Mixing and Kneading

Straight method

- Sponge method
- Fermenting the Dough

Punching Down, Portioning and Shaping

Proofing Stages

Baking Methods

Egg washes

- Scoring
- Stream

A student earning a "C" grade or better may earn college credit at the following college:

<u>College</u>	<u>Course</u>	<u>Credits</u>
Bates Technical College	0865 CARTS 111	5