

Power Standard Card - Bakery

Grade	Trimester #1	Grade	Trimester #2	Grade	Trimester #3
9	9.1 Define shop safety standards with regards to tools, equipment, fire safety and evacuation.	9	9.1 Demonstrate Shop Safety Standards with tools, equipment, Fire Safety & Evacuation.	9	9.1 Define safe handling and storage of Chemicals.
	9.2 Define personal hygiene standards in relation to state health code.		9.2 Demonstrate food safety standards in relation to the state health code.		9.2 Apply advanced fire safety, use of fire blankets and detailed evacuation procedure in the event of a fire.
	9.3 List and label kitchen tools and equipment.		9.3 Select and show the principles of math in Bakery production.		9.3 Illustrate Intermediate Bakery Math - extended recipe development.
	9.4 Demonstrate proper handling of kitchen tool and equipment.		9.4 Practice and apply tool and equipment production		9.4 Conclude advanced tool and equipment use for Phase 3 production Assignments.
	9.5 Phase 1 - list production assignments		9.5 Analyze and distinguish proper use of kitchen equipment.		9.5 Apply and experiment with Production Assignments
			9.6 Phase 2- Demonstrate production assignments		9.6 Participate in product evaluation rating scale rubric.
	No Trimester Exam for 9th Grade		No Trimester Exam for 9th Grade		Trimester Assessment Date TBD
10	10.1 Review and evaluate shop safety delivered in the ninth grade.	10	10.1 Practice trade related techniques and evaluate their own work for further development.	10	10.1 Be able to list the twelve steps in the Bread production process.
	10.2 Define and explain Medical Safety Data Sheets		10.2 Be able to name the abbreviations used in bakeshop production.		10.2 Describe and demonstrate the three mixing methods used to produce yeast raised dough.
	10.3 Review and evaluate fire safety and evacuation route in the event of a fire.		10.3 The student will be able to set the Balance Scale for recipe accuracy.		10.3 Be able to prepare the eight basic types of cookies from mixed and rolled dough methods.
	10.4 Applied safety to appropriate clothing.		10.4 Name and define the effects of each stage in the Baking process.		10.4 Be able to produce Quick Breads.
	10.5 Perform basic mathematical functions when increasing or decreasing a recipe.		10.5 Be able to name and describe Ingredient functions in the baking process.		10.5 Demonstrate the ability to make,portion, roll out and fill a fruit pie.
	10.6 Practice methods of product storage according to the State Health Code				
	10.7 Use the basic tools to enable them to complete their production assignment				
*The numbered Power Standards above represent essential and enduring core knowledge and skills. View entire curriculum @ www.cttech.org 2009					