About This Resource

In May 2017, a planning session took place in Victoria, BC. It brought together educators involved in the baking field, professionals from the baking industry, and course developers. The purpose of the planning session was to create a Baker module for the Youth Explore Trades Skills 10–12 course. This project was tasked with the development of learning resources to support the BC Ministry of Education’s Youth Explore Trades Skills Program Guide and aligns in structure with other Youth Explore Trades resources. The activities in the Baker module exposes students to fundamental baking skills as well as knowledge and attitudes needed for careers in the baking profession.

During the planning session, the team identified that the resources and activities should be engaging and hands-on, to offer meaningful opportunities to explore the baking profession. This module introduces students to the field of professional baking and provides activities in baking theory and practice as well as kitchen and food safety and equipment identification. Each activity includes clear and easy-to-follow steps that will equip both new and experienced teachers with easily navigable, engaging and ready-to-use lessons. Each activity can be used as a standalone resource or many/most of the activities can be taught to complete the module. Teachers have the flexibility to order activities in a way that is meaningful and useful to their students.

At the end of this exploratory module, students should be able to answer the following question: “How does the professional baking career suit me as a possible career choice?” To address this question, a reflective portfolio is included as part of the assessment tools. The portfolio also serves to demonstrate how a baker might present his/her work to prospective employers.

In this module you will find this resource overview and nineteen detailed activity plans. These include an activity description, images, video links, terminology, lesson procedure, quizzes and assessment guidelines. All activities will be available as both PDFs and Word documents.

List of Activities

1. About this Resource
2. Basic Food and Kitchen Safety
3. Create and Maintain a Journal or Portfolio
4. Visit a Bakery
5. Essential Baking Equipment
6. Scale a Recipe
7. Compare Measures and Bake Cookies
8. Describe the Function of Ingredients
9. Research an Ingredient
10. Make Cupcakes
11. Make Biscuits by Hand
12. Bake Holiday or Themed Cookies
13. Make Modelling Chocolate Roses
14. Make White Pan Bread
15. Bake for Allergies
16. Make Flatbread with Toppings
17. Make and Bake a Hand Stretched Neapolitan Pizza
18. Decorate with Basic Garnishes
19. Create a Business Plan for a Bake Sale
20. Research a Day in the Life of a Baker

**Baker Module Learning Goals**

At the planning session that took place in Victoria in early May 2017, participants defined overarching learning goals that the Baker module would offer to students.

It is the intention that by the end of this 30-hour Youth Explore Trades Skills 10-12 module in professional baking, students will have explored the following knowledge, skills and attitudes. These should help students to answer the question “How does the professional baking career suit me as a possible career choice?”

**Knowledge**

- Describe jobs in the baking/pastry industry and their work environments
- Understand the function and behaviour of ingredients and how to measure them
- Prepare baked goods using safe food handling practices with appropriate equipment, according to recipe or formula
- Describe or calculate the cost of production and resale of baked goods
- Describe the classifications, origins and evolution of baked products
- Understand the effects of the physical environment in relation to production

**Skills**

- Accurately and safely identify and use bakery tools, equipment and ingredients
- Apply different mixing methods to produce a variety of baked goods
- Use standard baking criteria to evaluate their produces for doneness and quality
- Apply creative finishing techniques to their products
Attitudes

- Identify the attitudes, characteristics and skills necessary for a successful baker
- Understand and distinguish the difference in attitudes between home baking and being a professional baker
- Demonstrate the qualities of teamwork
- Create an artifact that demonstrates characteristics of a successful baker
- Evaluate individual fit with baking as a profession