

# Minnesota

## Articulated College Credit Agreement

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### Articulated College Credit Agreement

Through Articulated College Credit (ACC), specific college curriculum learning outcomes and assessments are embedded in participating high school career and technical education (CTE) programs as specified in this agreement. Relevant knowledge, skills, and standards are taught by qualified CTE high school instructor(s) in one or more high school course. ACC is awarded if the student meets the college equivalency standards and later enrolls in the college(s) listed below requiring the course in a specific program.

**Agreement Name:** Baking and Pastry  
**Agreement Reviewed/Revised:** 2023 – 2024

These credits are valid for students in grades 9-12 for 5 years from the completion of this course.

College	College Course	College Programs	Articulated College Credit
Hennepin Technical College	CULA1126 – Foundations of Baking and Pastry	*Culinary Arts (A.A. S.– 65 cr.) *Culinary Entrepreneur (A.A.S. – 60 cr.) * Baking & Pastry Entrepreneur (A.A.S. – 60 cr.; Occ. Cert. – 20 cr.) *Culinary Assistant (Occ. Cert. – 17 cr.)	4 credits of 4 total credits (1 lecture + 3 lab)

### Course Description

This course is designed to give the student fundamental knowledge, skills and understanding of baking methods and techniques. Topics covered are yeast breads, quick breads, cakes, pies, cookies, various pastries, desserts and dessert sauces.

### Course Outcomes

100% of the curriculum learning outcomes will be covered in the high school course(s) by qualified CTE high school instructor(s).

The following outcomes will be addressed in the high school course:

1. Exhibit professional, safe and sanitary work practices
2. Define baking terms
3. Discuss equipment and utensils used in baking and their proper use and care
4. Demonstrate proper selection of ingredients, equipment and utensils for specific application
5. Apply basic math skill to recipe conversions
6. Demonstrate proper scaling and measurement techniques

7. Describe properties and function of various ingredients
8. Describe the variety of mixing methods utilized to produce bakery products
9. Prepare a variety of yeast-leavened and quick-breads
10. Make a variety of pies and tarts
11. Produce a variety of types of cookies
12. Prepare a variety of cakes
13. Demonstrate basic icing and decorating techniques
14. Prepare a variety of laminated dough products
15. Prepare a variety of pate choux products
16. Prepare a variety of meringue products
17. Prepare a variety of creams, custards, puddings and related sauces
18. Demonstrate the presentations of baked goods and desserts
19. Evaluate the quality of baked goods and desserts

#### **Relevant Points (Suggested by Faculty)**

1. Tools and equipment
2. Mixing methods
3. Identify dough
4. Baking times
5. Quality concerns
6. Proper service techniques
7. Convenience items

#### **Instruction:**

The scheduled hours of instruction include sixteen hours for each lecture credit, thirty-two hours for each lab credit and forty hours for each credit of supervised occupational experience (SOE). Lecture credit may include formal or impromptu lectures, demonstrations or discussions with the entire class or with small groups or individuals.

#### **Textbooks**

**Hennepin Technical College** - Gisslem, Wayne. *Professional Cooking*, 8<sup>th</sup> Edition. Wiley & Sons

#### **Course Assessments**

1. Successful completion of the course with an **80% or better**
2. Final exam completed with an **80% or better** - SAMPLE final exam can be found on the CTECreditMN.com website with the instructor key when you have an active account & signed up to offer articulated college credit (ACC).
3. Final observation checklist with instructor grade, **80% or better**

#### **Recommended Industry-Recognized Certification Or Comprehensive Assessment – College/High School**

<b>Comprehensive Assessment</b>	<b>Vendor</b>	<b>Other Information</b>
Retail Commercial Baking	NOCTI	<a href="http://www.nocti.org">www.nocti.org</a>