

# BAKING AND PASTRY



***This course is designed to educate students in the art of Baking and Pastry Arts.***

Students will learn the basics of mixing, shaping and baking for several baked goods including quick breads, cakes, pastry doughs, mousses, sauces, glazes, cookies, candies and confections. Plated desserts, international baked foods, chocolate work and decorated cakes are highlighted. This course includes classroom instruction and practical lab work in a commercial kitchen

## Topics Covered

- Safety
- Sanitation
- Measuring and math skills
- Yeast bread preparation skills
- Fillings for cakes and pastries
- Pastry dough preparation
- Cake preparation and finishes
- Variety of cookies

## Career Paths

- Executive Baker
- Baking Assistant
- Food Photographer
- Food Critic
- Food Scientist



To Register, submit a GTI Application (signed by parent).

Visit the GTI website or contact your school counselor for an application.

***This course offers National Restaurant Association Certification***

*Granite School District does not discriminate on the basis of race, color, sex, pregnancy, religion, national origin, marital status, disability, sexual orientation, gender identity, age, or any other legally protected classification in educational programs, activities, or access to facilities.*



## Location

Granite Technical Institute  
2500 S. State St.

## Transportation

School bus available to & from GTI

## Grade Level

12<sup>th</sup> grades

## Pre-Requisites

Culinary Arts 3/ Prostart 2

## Class Times

2-period Block

## Credits

1.0 CTE, Elective

## Length

Semester

## Fees

Lab fees required.  
Fee waivers available for qualifying students at their home high school.  
Covers required class fees only

## Certifications

National Restaurant Association  
Certification