

**The School of Culinary Arts Competency List**  
**Baking and Pastry Diploma Program**

***Introduction to Baking***

- Explain the importance of baking ingredients
- Explain the factors that control the development of baked products
- Understand the characteristics and function of the major baking ingredients
- Identify the main types of wheat flours by sight and feel
- List and describe the twelve basic steps in the production of yeast goods

***Introduction to Pastry Techniques and Artistry***

- Prepare meringues, custard sauces, and pastry cream variation
- Perform basic cake mixing methods
- Produce foam-type cakes, including, sponge, chiffon, and angel food cakes
- Scale and bake cakes correctly
- Assemble and ice simple layer cakes and sheet cakes using a pastry bag to make simple decoration
- Differentiate between compound chocolate and couverture
- Produce a variety of chocolate decoration
- Prepare dessert sauces
- Cook sugar syrup to various stages of hardness
- Three basic components of plated desserts, main item, sauce, garnish
- Importance of neatness, simple presentation, carefully plated, and attractive composition

***Cake Mixing Methods and Decorating Skills***

- Various mixing methods, like biscuit method muffin method, and creaming method
- Produce high-fat or shortened cakes including high-ratio cakes and cakes mixed by creaming
- Basic Procedure to prepare butter creams and flat icings
- Make and use a paper decorating cone
- Use a pastry bag to make simple icing decoration
- Assembling and icing simple cakes
- Basic decorating techniques, neatness, good appearance
- Select from a variety of components to plan cakes that have well balance colors and decoration
- Planning and decorating cakes
- Piping practice on paper or with a stencil

***Chocolate Tempering and Confection Fabrication***

- Temper chocolate couverture
- Use temper chocolate for dipping molding
- Produce a variety of chocolate decorations
- Basic truffle techniques
- Use of basic molding procedure to make chocolate confection
- Know the history and manufacturing of chocolate
- List and explain the different varieties of chocolates: semi-sweet, milk, and white chocolate
- Demonstrate proper use of piping with paper cone

### ***European Cakes, Wedding Cakes, and Classic Tortes***

- Plan and assemble specialty and wedding cakes
- Select from a variety of components to plan cakes that have well-balanced flavors and textures
- Line Charlotte Rings or cake rings for specialty cakes
- Explain the different icings: butter cream, flat icing, and round icing
- Demonstrate proper use of butter cream
- Various types of wedding cakes: stacked and separated
- Assemble stacked wedding cake
- Decorate a wedding cake with a pastry bag or paper cone
- Cover a cake with rolled fondant, marzipan
- Make a specialty occasion cake: birthday, anniversary, good luck, etc.
- Demonstrate the proper use of fondant icing
- Understand the cause of crispness, moistness, chewiness, and spread in Migardise

### ***Artisan Breads***

- Prepare lean straight dough and sponge dough
- Make up a variety of specialty bread items with nonstandard makeup and baking techniques
- Make up a variety of loafs and roll types using lean dough
- Prepare natural starters and mix sourdough using them
- Prepare soft crusted bread and rye bread formulas
- Apply Techniques used to make crisp crusted breads

### ***Sugar Work Design***

- Boil sugar correctly to make decorative sugar work
- Make spun sugar
- Make poured sugar centerpiece
- Demonstrate proper technique for pulled sugar items
- Make mold for poured sugar centerpiece
- Assemble a pastillage centerpiece
- Design and make sugar centerpiece with blown, pulled and poured sugar

### ***Chocolate Centerpieces and Decoration***

- How to temper chocolate and how to handle tempered chocolate
- Properly select a technique, for your decoration, some of which take considerable practice
- Prepare a selection of piped chocolate ornaments
- Design and cut stencil out of cardboard for your centerpiece
- Pour, spread, and cut design out of chocolate
- Assemble display chocolate centerpiece

### ***Buffet Competition, Advanced Show Work Platters and Centerpieces***

- Produce a selection of Petit Four Sec for Buffet Composition
- Design a buffet centerpiece of your choice for display of your Petit Four Glace and Petit Four Sec
- Properly prepare your centerpiece using chocolate pastillage, sugarwork for portfolio presentation
- Demonstrate pastillage mixing, rolling, molding, drying and coloring