



LEARNING OBJECTIVES

The following represents competencies important to all Baking and Pastry Arts students. These competencies are divided into primary and secondary skills sets, which relate to the proper sequencing of skills that our School identifies as necessary components in classes following the student’s internship experience.

We ask that you focus your attention on the primary skill sets for the student’s experience in our endeavor to allow the transition to advanced course work to be meaningful, relative, and successful.

Since experiences vary from position to position, we ask that each employer review the Primary list of skill sets and check off those that can be provided in the experience. Please sign off on the spaces provided under each primary skill set. It is understood that all of the competencies may not be covered during the work experience.

The secondary list of skills is an added bonus for our students and can be checked off following the experience.

At the conclusion of the work experience, we request that the employer (or employer’s representative) evaluate student performance in the primary skill sets using the following scale:

- (4) High professional competence and confidence
- (3) Above average competence and confidence
- (2) Possesses basic skills-in need of additional experience/mentoring
- (1) In need of additional exposure and training to reach satisfactory level of performance

PRIMARY SKILL SETS

I. Sanitation and Safety

Objectives	Employer Pre-Check/Signature	Employer Final Evaluation (4-1)
Develop and demonstrate sanitary work habits Clean, perform temperature checks, and maintain organization of storage and work areas		

Student name _____

Internship site _____

Chef/Supervisor name and title _____

Semester _____

<p>Assist with cleaning and preventive maintenance of kitchen equipment</p> <p>Assist with manual pot and ware washing</p> <p>Operate and maintain a dishwasher</p> <p>Practices safety measures consistently</p>	<p><i>Signature</i> _____</p>	
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II. Food Production: Baking and Pastry

Objectives	Employer Pre-Check/Signature	Employer Final Evaluation (4-1)
<p>Mise en place product, tools, and equipment</p> <p>Open, maintain, and close a production station</p> <p>Identify Basic Baking Ingredients</p> <p>Utilize the following mixing methods and procedures:</p> <p>Biscuit/Pastry Method</p> <p>Creaming Method</p> <p>Foam Method</p> <p>Modified Straight Dough Method</p> <p>Muffin Method</p> <p>One Stage Method</p> <p>Stirred and Baked Custards</p> <p>Straight Dough Method</p>		

<p>Two-Stage Method</p> <p>Prepare the following products:</p> <p>American Style Cakes</p> <p>Banquet Dessert Service</p> <p>Breakfast Pastries</p> <p>Cookies</p> <p>Creams and Icings</p> <p>Croissants</p> <p>Dessert Sauces</p> <p>Desserts Hot/Cold</p> <p>European Style Cakes</p> <p>Hard Crusted Breads and Rolls</p> <p>Pastries and Petit Fours</p> <p>Pies/Tarts</p> <p>Quick Breads</p> <p>Restaurant Plated Desserts</p> <p>Set up and Replenish Buffet</p> <p>Set up line for service</p> <p>Soft Crusted Breads and Rolls</p>	<p><i>Signature</i> _____</p>	
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III. Professionalism

Objectives	Employer Pre-Check/Signature	Employer Final Evaluation (4-1)
<p>Demonstrates punctuality</p> <p>Demonstrates professionalism through a positive attitude and proper attire (Full clean uniform)</p> <p>Demonstrates a team work ethic</p> <p>Demonstrates consistent work performance</p> <p>Demonstrates professional image</p> <p>Demonstrates an overall awareness of the work environment-physical and interpersonal relations</p> <p>Develop energy conservation awareness</p>	<p><i>Signature</i> _____</p>	

SECONDARY SKILL SETS

I. Management Shadowing and Additional Competencies

Objectives	Employer Check
<p>Perform inventories</p> <p>Assist in the development of purchasing requirements</p> <p>Receive and store a delivery</p> <p>Assist in planning employees schedule</p> <p>Perform pricing calculations of select menu items and specials</p>	

II. Additional Competencies (*please identify*) (use back of page if additional space is needed)

Objectives	Employer Check

At the conclusion of the experience and when the final evaluation of competencies is completed, please sign and date:

Signature of Evaluator _____ **Title** _____ **Date** _____