

A top-down photograph of various baking ingredients and tools arranged on a dark, textured surface. In the center-left is a white ceramic bowl filled with white flour. To its right are two brown eggs. Above the eggs is a wooden spoon with a hole in its handle. Below the flour bowl is a metal whisk. To the right of the eggs is a metal sifter containing some flour. The background is dark with scattered flour dust.

Baking and Pastry

Career Technology
Education Program
2020-2021

Mrs. Ammons
Mrs. McHenry

Course Selection

These are the current classes available in the Baking and Pastry Program.

- 1980 Baking and Pastry Foundations
- 1024 Baking and Pastry I
- 1025 Baking and Pastry II
- 1026 Baking and Pastry Advanced



*****Note from teacher....these are Baking courses, not an all you can eat buffet....**

Baking and Pastry

A wooden rolling pin lies horizontally across the upper right portion of the image. Below it, several round dough balls are arranged on a surface dusted with flour. The lighting is soft, highlighting the texture of the dough and the grain of the wood.

- 4-course CTE Program
- Hands-on projects and labs
- Preferential consideration will be given to students who can complete the program**

*****Completer = students who successfully complete all 4 courses and portfolio submission***



Freshmen and Sophomore Students

Freshmen and Sophomore Students

If you are a 9th/10th student that is interested in Baking and Pastry, you can take the following class:

1980 Baking and Pastry Foundations

******This course is a***

**PRE-REQUISITE for
the other courses in the
program.**

- Learn basic baking techniques
- Demonstrate safe and sanitary procedures
- Identify causes and signs of contamination
- Weigh and measure accurately
- Discuss various diets and dietary guidelines
- Interpret food labels
- Demonstrate effective communication skills, employment skills, personal traits, and interpersonal skills
- Identify career opportunities in the baking industry

Junior and Senior Students



Junior and Senior Students

If you have taken **1980 Baking and Pastry Foundations**, you can take the following courses:

- **1024 Baking and Pastry I**
- **1025 Baking and Pastry II****
- **1026 Baking and Pastry Advanced****

*****Preferential consideration will be given to students that can complete the program***

*****Pre-Req 1013 and 1024 (can be enrolled at the same time)***

******Pre-Req 1013, 1024, 1025 (can be enrolled at the same time)***

If you have **not taken any courses in Baking and Pastry**, you can take the following course:

- **1980 Baking and Pastry Foundations**

*****Preferential consideration will be given to students that can complete the program.***

Questions??

If you have any questions,
please email Mrs. Ammons
at bammons@k12.wv.us or
stop by room 318 or 322!!

