



## Baking and Pastry 2018-19 State Results

Statistics data includes students taking exams in the original testing period and includes students retaking exams. The Score Distribution and Standards performance tables show results for original testing period only for accurate evaluation of live testing performance.

### Statistics

Categories	Performance
Participants	95
Pass Rate	72
Pass Percentage	75.8%
Average Score	72.8
Cut Score	68

### Score Distribution

% Range	# Scores in Range
0-18	0
18-28	0
28-38	0
38-48	2
48-58	8
58-68	21
68-78	35
78-88	29
88-98	0
98-100	0

## Baking and Pastry

### 1) CONTENT STANDARD 1.0: ANALYZE CAREER PATHWAYS AND EMPLOY INDUSTRY PROFESSIONAL STANDARDS



1) Performance Standard 1.1: Describe the History, Traditions, and Current Trends in the Baking and Pastry Industry



2) 1.1.2 Integrate current trends in the baking and pastry industry



2) Performance Standard 1.2: Analyze Career Paths and Opportunities in the Baking and Pastry Industry



1) 1.2.1 Differentiate between the job descriptions in the baking and pastry industry



4) 1.2.4 Perform different jobs in food production and service



3) Performance Standard 1.3: Develop and Model Professional and Ethical Workplace Behaviors



1) 1.3.1 Wear and maintain professional workplace attire



### 2) CONTENT STANDARD 2.0: INTEGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY



1) Performance Standard 2.1: Investigate Microorganisms Found in Food and Their Role in Food Borne Illnesses



1) 2.1.1 Analyze food borne symptoms, illnesses and their causes



2) 2.1.2 Practice safe food handling techniques and prevention of food borne illnesses



2) Performance Standard 2.2: Comply with Health Department Regulations



1) 2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness



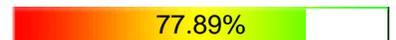
3) 2.2.3 Demonstrate an awareness of local health department regulations



3) Performance Standard 2.3: Utilize Safe Food-Handling Principles to Minimize the Risks of Food Borne Illnesses



1) 2.3.1 Identify and implement procedures for critical control points



2) 2.3.2 Implement safe food-handling procedures



4) Performance Standard 2.4: Utilize Proper Facility Management Techniques for Cleaning



3) 2.4.3 Practice proper facility cleaning and sanitation



4) 2.4.4 Follow cleaning schedules



5) Performance Standard 2.5: Demonstrate Basic First Aid Procedures to Injuries Common in the Baking and Pastry Industry



2) 2.5.2 Recognize and implement universal precautions for blood-borne

pathogens	43.16%
3) 2.5.3 Explain emergency procedures	88.42%
6) Performance Standard 2.6: Recognize Procedures and Precautions to Prevent Accidents and Injuries	75.79%
1) 2.6.1 Implement appropriate procedures and precautions to prevent accidents and injuries	75.79%
3) CONTENT STANDARD 3.0: APPLY SKILLS IN BAKING AND PASTRY EQUIPMENT AND PRODUCTION	83.03%
1) Performance Standard 3.1: Explore Baking and Pastry Tools and Standardized Equipment	85.68%
1) 3.1.1 Determine tools and equipment for appropriate use	86.32%
2) 3.1.2 Operate equipment appropriately while recognizing OSHA standards	89.47%
3) 3.1.3 Clean and maintain tools and equipment while recognizing OSHA standards	80%
2) Performance Standard 3.2: Establish Workplace Mise En Place	96.84%
1) 3.2.1 Demonstrate mise en place	96.84%
3) Performance Standard 3.3: Employ Proper Measuring Techniques	77.05%
1) 3.3.1 Utilize weights and measures to demonstrate proper scaling and measurement techniques	67.37%
2) 3.3.2 Select the appropriate measuring instrument for their intended uses	86.32%
3) 3.3.3 Describe the difference between weight and volume measuring	96.84%
4) Performance Standard 3.4: Utilize Recipe Standards	83.51%
1) 3.4.1 Convert recipes from one yield to another using the bakers percentage and the conversion factor	80.53%
2) 3.4.2 Utilize a standardized recipe	93.68%
4) 3.4.4 Examine the structure and functions of standardized recipes	85.26%
4) CONTENT STANDARD 4.0: DEMONSTRATE MENU PLANNING PRINCIPLES	65.58%
1) Performance Standard 4.1: Evaluate Nutrition Principles and Specialized Dietary Plans	82.95%
2) 4.1.2 Interpret and incorporate basic nutrition knowledge to menu planning and modification	65.26%
3) 4.1.3 Analyze and compare food for nutritional value	80%
4) 4.1.4 Explain special dietary needs and available modifications	91.58%
5) 4.1.5 Identify common food allergies (dairy, gluten, honey, nuts, sugar, etc.)	87.37%

6) 4.1.6 Modify recipes for disease management (celiac, diabetes, heart disease, etc.)	90.53%
2) Performance Standard 4.2: Explore Menu Writing Principles	52.11%
2) 4.2.2 Identify how menu prices are determined	52.11%
3) Performance Standard 4.3: Examine the Relationship Between Purchasing, Storeroom Operations and Cost Control	45.61%
2) 4.3.2 Complete a requisition form	45.26%
3) 4.3.3 Calculate the cost of a recipe	61.05%
4) 4.3.4 Utilize a purchase specification	30.53%
5) CONTENT STANDARD 5.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING BREADS	55.13%
1) Performance Standard 5.1: Demonstrate A Variety Of Techniques For Preparing Quick Breads	41.05%
1) 5.1.1 Differentiate common ingredients	17.89%
2) 5.1.2 Prepare quick breads using proper mixing methods	64.21%
2) Performance Standard 5.2: Demonstrate a Variety of Techniques for Preparing Yeast Breads	59.82%
1) 5.2.1 Differentiate common ingredients	34.74%
2) 5.2.2 Prepare enriched and lean yeast breads using proper mixing methods	97.89%
4) 5.2.4 Utilize portion control	54.74%
7) 5.2.7 Evaluate finished products and correct as needed	57.19%
6) CONTENT STANDARD 6.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING PASTRIES	77.59%
1) Performance Standard 6.1: Demonstrate a Variety of Techniques for Preparing Cookies	94.21%
1) 6.1.1 Differentiate common ingredients	96.84%
2) 6.1.2 Prepare cookies utilizing of variety of mixing methods	91.58%
2) Performance Standard 6.2: Demonstrate a Variety of Techniques for Preparing Pastry Doughs	71.58%
2) 6.2.2 Prepare a variety of sweet/savory pastries utilizing pie doughs, pate choux, short dough	48.42%
6) 6.2.6 Properly hold, store and transport pastries	72.63%
7) 6.2.7 Evaluate finished products and correct as needed	93.68%
3) Performance Standard 6.3: Demonstrate a Variety of Techniques for Preparing Laminated Doughs	90.53%

7) 6.3.7 Evaluate finished products and correct as needed	90.53%
4) Performance Standard 6.4: Demonstrate a Variety of Techniques for Preparing Petit Fours	49.47%
4) 6.4.4 Utilize portion control	49.47%
7) CONTENT STANDARD 7.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING CAKES/ICINGS/FILLINGS	65.55%
1) Performance Standard 7.1: Demonstrate a Variety of Techniques for Preparing Cake Batters	64.74%
1) 7.1.1 Differentiate common ingredients	44.21%
2) 7.1.2 Prepare a variety of cheesecake, high ratio and sponge cake batters	98.95%
4) 7.1.4 Utilize portion control	71.58%
2) Performance Standard 7.2: Demonstrate a Variety of Techniques for Preparing Icings/Buttercreams/Glazes	63.16%
7) 7.2.7 Evaluate finished products and correct as needed	63.16%
3) Performance Standard 7.3: Demonstrate a Variety of Techniques for Preparing Fillings/Sauces/Custards	66.32%
1) 7.3.1 Differentiate common ingredients	63.16%
4) 7.3.4 Prepare a variety of fruit fillings	78.95%
9) 7.3.9 Properly hold, store and transport fillings/sauces/custards	49.47%
10) 7.3.10 Evaluate finished products and correct as needed	73.68%
4) Performance Standard 7.4: Demonstrate a Variety of Techniques for Assembly and Finishing Cakes	66.84%
1) 7.4.1 Assemble by cutting, filling, icing and finishing of a variety of cakes	46.32%
3) 7.4.3 Demonstrate proper presentation	87.37%
8) CONTENT STANDARD 8.0: DEMONSTRATE A VARIETY OF TECHNIQUES FOR PREPARING SPECIALTY ITEMS	74.39%
2) Performance Standard 8.2: Demonstrate a Variety of Techniques and Uses for Sugar Work	64.21%
2) 8.2.2 Demonstrate cooking methods of sugar	64.21%
3) Performance Standard 8.3: Demonstrate a Variety of Techniques and Uses for Frozen Dessert	74.21%
1) 8.3.1 Differentiate common ingredients	92.63%
6) 8.3.6 Properly hold, store and transport frozen desserts	55.79%
4) Performance Standard 8.4: Demonstrate a Variety of Techniques and Uses for Fruit Desserts	77.89%

1) 8.4.1 Differentiate common ingredients	92.63%
2) 8.4.2 Prepare a variety of fruit desserts (parfait, flambe, stewed fruits, etc.)	71.58%
6) 8.4.6 Properly hold and transport fruit desserts	69.47%
<b>9) CONTENT STANDARD 9.0: SELECT AND UTILIZE FOOD PRODUCTS APPROPRIATELY</b>	<b>64.54%</b>
1) Performance Standard 9.1: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fruits	78.95%
4) 9.1.4 Properly hold, store and transport fruit	78.95%
2) Performance Standard 9.2: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Starches/Flours/Grains	50.53%
1) 9.2.1 Select appropriate starches, flours and grains for intended uses	50.53%
3) Performance Standard 9.3: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Specialty Products	62.11%
4) 9.3.4 Properly hold, store and transport specialty products	62.11%
4) Performance Standard 9.4: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Dairy Products	63.86%
3) 9.4.3 Utilize cost control methods in production	74.74%
5) 9.4.5 Properly hold, store and transport dairy products	58.42%
5) Performance Standard 9.5: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Eggs	72.98%
1) 9.5.1 Select appropriate products for intended uses	82.11%
2) 9.5.2 Differentiate the usage of fresh, older, and processed eggs	54.74%
7) Performance Standard 9.7: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fats and Oils	41.05%
2) 9.7.2 Differentiate between types of fats and oils products for appropriate uses	41.05%
8) Performance Standard 9.8: Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Leaveners	57.26%
1) 9.8.1 Select appropriate leaveners for intended uses	48.42%
2) 9.8.2 Differentiate between types of biological and chemical leaveners products for appropriate uses	63.16%
9) Performance Standard 9.9: Demonstrate Knowledge of Principles Regarding the Identification and Selection of Dry Storage Items	83.68%
1) 9.9.1 Select dry goods for appropriate uses	83.68%
<b>10) CONTENT STANDARD 10.0: DEMONSTRATE PROPER BAKING AND PASTRY FRONT-OF-THE-HOUSE PROCEDURES</b>	<b>90.53%</b>

1) Performance Standard 10.1: Explore Various Service Styles and Presentations



6) 10.1.6 Create appropriate finished products for service (cakes, pies, tarts, cookies, breads, pastries, petit fours, etc.)

