



8359

TARTS AND SPECIAL PASTRIES  
(12A)

40S/40E/40M

A Baking and Pastry Arts Course



# 8359: TARTS AND SPECIAL PASTRIES (12A) 40S/40E/40M

## Course Description

This course is intended for students who are intending to pursue a career in baking and pastry arts. The emphasis is on French, international, modern, elegant, and fancy pastries and desserts.

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**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they apply to the baking and pastry arts.

**GLO 1.1:** Demonstrate appropriate **personal sanitation and hygiene** practices.

- SLO 12A.1.1.1: Demonstrate knowledge of proper handwashing practices.
  - SLO 12A.1.1.2: Demonstrate knowledge of correct dish and ware washing facilities and techniques, approved sanitizers, and proper utensil storage.
  - SLO 12A.1.1.3: Demonstrate the ability to adhere to the standards of dress, personal hygiene, and grooming for professional bakers.
  - SLO 12A.1.1.4: Demonstrate knowledge of proper personal hygiene practices.
  - SLO 12A.1.1.5: Demonstrate knowledge of types and uses of sanitizing agents such as chlorine-based and quaternary solutions.
  - SLO 12A.1.1.6: Demonstrate knowledge of sanitation specifications.
  - SLO 12A.1.1.7: Demonstrate knowledge of the importance of washing tools and equipment prior to sanitation.
  - SLO 12A.1.1.8: Demonstrate knowledge of the importance of following sanitizing product instructions.
  - SLO 12A.1.1.9: Demonstrate knowledge of the importance of storing sanitized tools, equipment, and sanitizing agent.
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**GLO 1.2:** Demonstrate safe **food-handling** practices.

- SLO 12A.1.2.1: Demonstrate safe food-handling practices.
  - SLO 12A.1.2.2: Demonstrate the ability to identify common food allergies and determine appropriate substitutions.
  - SLO 12A.1.2.3: Demonstrate knowledge of holding temperature for different products.
  - SLO 12A.1.2.4: Demonstrate knowledge of cooling procedures.
  - SLO 12A.1.2.5: Demonstrate knowledge of holding time.
  - SLO 12A.1.2.6: Demonstrate the ability to prepare product for holding.
  - SLO 12A.1.2.7: Demonstrate the steps to prevent cross-contamination, chemical contamination, physical contamination, and contamination by allergens.
  - SLO 12A.1.2.8: Demonstrate the ability to practise preventative measures to avoid food-borne illnesses.
  - SLO 12A.1.2.9: Demonstrate knowledge of basic food microbiology.
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**GLO 1.3:** Create and maintain a **safe work environment**.

- SLO 12A.1.3.1: Demonstrate the safe use and care of bakery utensils, machines, and equipment.
- SLO 12A.1.3.2: Demonstrate knowledge of the importance of emergency planning procedures.
- SLO 12A.1.3.3: Demonstrate knowledge of how the Workers Compensation Act relates to the profession of baker.
- SLO 12A.1.3.4: Demonstrate knowledge of proper fire extinguishing operations.
- SLO 12A.1.3.5: Demonstrate knowledge of the role of Workplace Safety and Health and the procedures to follow in case of an incident (e.g., slips and falls, improper lifting, etc.).
- SLO 12A.1.3.6: Demonstrate knowledge of the Workplace Hazardous Materials Information System (WHMIS) and safety regulations.
- SLO 12A.1.3.7: Demonstrate the ability to access WHMIS information.
- SLO 12A.1.3.8: Demonstrate knowledge of regulations and safety programs such as Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP), and the product recall process.
- SLO 12A.1.3.9: Demonstrate the ability to inform customers of health risks.
- SLO 12A.1.3.10: Demonstrate the ability to identify and report potential hazards.

- SLO 12A.1.3.11: Demonstrate the ability to identify and report problems related to rodents and other pests.
- SLO 12A.1.3.12: Demonstrate knowledge of PPE such as goggles, rubber gloves, shoes, oven mitts, and pads.
- SLO 12A.1.3.13: Demonstrate knowledge of safety equipment such as fire extinguishers, first aid kits, and eyewash stations.
- SLO 12A.1.3.14: Demonstrate the ability to locate PPE and safety equipment.
- SLO 12A.1.3.15: Demonstrate the ability to identify worn, defective, and expired PPE and safety equipment.
- SLO 12A.1.3.16: Demonstrate the ability to adjust PPE for individual use.
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**Goal 2: Demonstrate the safe and appropriate **operation, cleaning, maintenance, and storage of baking equipment and utensils.****

**GLO 2.1: Demonstrate the safe and appropriate **operation of baking equipment and utensils.****

- SLO 12A.2.1.1: Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with the production of tarts and special pastries.
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**GLO 2.2: Demonstrate the safe and appropriate **cleaning, maintenance, and storage of baking equipment and utensils.****

- SLO 12A.2.2.1: Demonstrate the safe and appropriate cleaning, maintenance, and storage of the equipment and tools associated with the production of tarts and special pastries.
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**Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.****

**GLO 3.1: Demonstrate an understanding of **bakery ingredients**, and how their characteristics are used to design **formulations** and prepare bakery products.**

- SLO 12A.3.1.1: Demonstrate knowledge of the effects of temperature on ingredients.
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**GLO 3.2:** Demonstrate an understanding of **recipes/formulations** used in baking.

SLO 12A.3.2.1: Demonstrate an understanding of the recipes/formulations used in tarts and special pastries

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**GLO 3.3:** Demonstrate an understanding of the characteristics of **bakery components and products.**

SLO 12A.3.3.1: Demonstrate knowledge of types of pastry such as puff pastry, sweet paste, pie pastry, and choux paste.

SLO 12A.3.3.2: Demonstrate knowledge of fillings and toppings such as meat, cheese, fruit, and cream.

SLO 12A.3.3.3: Demonstrate knowledge of types of products such as turnovers, pies, flans, and éclairs.

SLO 12A.3.3.4: Demonstrate knowledge of French pastry design and structure.

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**GLO 3.4:** Demonstrate an understanding of **nutrition.**

SLO 12A.3.4.1: Demonstrate the ability to identify the nutritional components of tarts and special pastries.

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**Goal 4:** Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

**GLO 4.1:** Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

SLO 12A.4.1.1: Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of tarts and special pastries.

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**Goal 5:** Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products.

**GLO 5.1:** Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products.

- SLO 12A.5.1.1: Demonstrate knowledge of mixing methods such as one-stage, two-stage, and creaming.
  - SLO 12A.5.1.2: Demonstrate knowledge of holding techniques.
  - SLO 12A.5.1.3: Demonstrate knowledge of dough-laminating methods.
  - SLO 12A.5.1.4: Demonstrate the ability to sheet dough.
  - SLO 12A.5.1.5: Demonstrate knowledge of hand and machine portioning methods such as stamping, scaling, dividing, and piping.
  - SLO 12A.5.1.6: Demonstrate the ability to apply portioning methods.
  - SLO 12A.5.1.7: Demonstrate the ability to portion according to yield.
  - SLO 12A.5.1.8: Demonstrate the ability to crimp.
  - SLO 12A.5.1.9: Demonstrate the ability to apply washes such as egg wash and water wash.
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**GLO 5.2:** Demonstrate the appropriate **baking** of various products.

- SLO 12A.5.2.1: Demonstrate the ability to bake tarts and special pastries.
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**GLO 5.3:** Demonstrate the appropriate **assembly, finishing, and decorating** of baked products.

- SLO 11C.5.3.1: Demonstrate the ability to finish and decorate tarts and special pastries.
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**GLO 5.4:** Demonstrate the appropriate **presentation** of baked products.

- SLO 12A.5.4.1: Demonstrate the appropriate presentation of tarts and special pastries.
  - SLO 12A.5.4.2: Demonstrate the ability to slice pastries.
  - SLO 12A.5.4.3: Demonstrate knowledge of the sequencing of components on a plate.
  - SLO 12A.5.4.4: Demonstrate the ability to follow a plate design plan.
  - SLO 12A.5.4.5: Demonstrate the ability to apply sauces and garnishes in an attractive manner.
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**Goal 6:** Understand **career opportunities** in baking.

**GLO 6.1:** Describe **apprenticeship, education, and career opportunities, as well as professional organizations** in the baking industry.

SLO 11C.6.1.1: Demonstrate the ability to research apprenticeship, education, and career opportunities, as well as professional organizations in baking and related areas.

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**Goal 7:** Describe and demonstrate the transferable, **cross-curricular** knowledge and skills as they pertain to baking.

**GLO 7.1: Read, interpret, and communicate** information relevant to baking.

SLO 12A.7.1.1: Demonstrate knowledge of the types of documents.

SLO 12A.7.1.2: Demonstrate the ability to read, understand, and follow recipes, formulations, and directions.

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**GLO 7.2:** Apply **mathematics** knowledge and skills relevant to baking.

No applicable SLOs.

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**GLO 7.3:** Apply **science** knowledge and skills relevant to baking.

No applicable SLOs

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**GLO 7.4:** Apply **other subject areas** (French, physical education/health education, information communication, and technology) knowledge and skills relevant to baking.

No applicable SLOs.

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**Goal 8:** Demonstrate awareness of **sustainability** as it pertains to the baking industry.

**GLO 8.1:** Describe the impact of **human sustainability** on the health and well-being of bakers and consumers of baked products.

SLO 12A.8.1.1: Demonstrate knowledge of the positive influence of baking and pastry products on a person's sense of well-being and enjoyment of life.

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**GLO 8.2:** Describe the baking industry's sustainability practices and impact on the **environment**.

No applicable SLOs.

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**GLO 8.3:** Describe **sustainable economic practices** within the baking industry.

No applicable SLOs.

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**Goal 9:** Demonstrate awareness of the **ethical and legal standards** as they pertain to baking.

**GLO 9.1:** Apply the **ethical and legal standards** as they pertain to baking.

SLO 12A.9.1.1: Demonstrate knowledge of basic regulations regarding substitution of ingredients.

SLO 12A.9.1.2: Demonstrate knowledge of regulations related to weights and measures.

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**Goal 10:** Demonstrate the **employability skills** related to the baking industry.

**GLO 10.1:** Demonstrate **fundamental employability skills**.

- SLO 12A.10.1.1: Demonstrate employability skills (e.g., being prepared for work on time, setting up workstations, staying on task, accepting responsibility for one's actions, etc.).
  - SLO 12A.10.1.2: Demonstrate professional dress code.
  - SLO 12A.10.1.3: Demonstrate the skills required to work as a member of a team.
  - SLO 12A.10.1.4: Demonstrate initiative in performing and completing tasks.
  - SLO 12A.10.1.5: Demonstrate the ability to communicate with professionals such as co-workers, suppliers, and service professionals.
  - SLO 12A.10.1.6: Demonstrate the ability to communicate with supervisors/teachers, co-workers, and customers in an effective manner.
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**GLO 10.2:** Demonstrate an understanding of the **business operation** of a bakeshop.

- SLO 12A.10.2.1: Demonstrate the ability to participate in the planning of the production of bakery products.
  - SLO 12A.10.2.2: Demonstrate the ability to coordinate time between plating and service.
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**Goal 11:** Understand the **evolution and technological progression of, and the emerging trends in** baking.

**GLO 11.1:** Describe the **evolution and technological progression of, and the emerging trends in** baking.

- SLO 12A.11.1.1: Demonstrate knowledge of the evolution and technological progression of, and the trends related to tarts and special pastries.
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