Unit 3: Commerical Baking

Content Area: **Art**
Course(s):
Time Period: **MP2**
Length: **15 days**
Status: **Published**

Targeted Standards

9.1.2.CAP	Career Awareness and Planning
	Different types of jobs require different knowledge and skills.
9.1.2.CAP.1	Make a list of different types of jobs and describe the skills associated with each job.
	Income is received from work in different ways including regular payments, tips, commissions, and benefits.
9.1.2.CAP.2	Explain why employers are willing to pay individuals to work.
	There are benefits and drawbacks to being an entrepreneur.
9.1.2.CAP.3	Define entrepreneurship and social entrepreneurship.
9.1.2.CAP.4	List the potential rewards and risks to starting a business.

Rationale

Commercial baking is an essential component of the hospitality and food service industry. This unit provides students with advanced baking experiences that simulate professional bakery operations. Students move beyond basic baking skills to develop the ability to produce consistent, high-quality products while managing production schedules, scaling recipes, controlling costs, and maintaining industry sanitation standards.

Through hands-on production labs, students develop technical baking skills while strengthening workplace behaviors including communication, leadership, teamwork, problem solving, and time management. These skills prepare students for careers in bakeries, restaurants, hotels, catering operations, and entrepreneurship within the hospitality industry.

Essential Questions

Content Specific	Skills Specific
• How do ingredients affect the structure, texture, flavor, and appearance of baked products? • Why is accuracy more important in baking than many other areas of cooking? • How do professional bakeries maintain consistency when producing large quantities? • How do mixing methods influence the final	• How do professional bakers organize their workflow to maximize efficiency? • Why are teamwork and communication essential in a commercial bakery? • How can quality control improve customer satisfaction? • How can chefs use reflection to improve their skills?

baked product? • How can bakers troubleshoot common baking problems?	• What behaviors and skills are necessary for success in the hospitality industry?

Spiraling for Mastery

Content or Skill for this Unit	Spiral Focus from Previous Unit
• Bakery sanitation procedures • Equipment cleaning • Safe ingredient storage • Temperature awareness • Commercial bakery workflow • Production scheduling • Team-based preparation	• Reading standardized recipes • Measuring accurately • Basic conversions

Career Readiness, Life Literacies, and Key Skills

Please tag the appropriate **2020 NJSLS-CLKS** standards that align with the grade band and content/skills of this unit. This is done by clicking "actions" and then "add standards".

9.4.12.CI.2	Identify career pathways that highlight personal talents, skills, and abilities (e.g., 1.4.12prof.CR2b, 2.2.12.LF.8).
9.4.12.CI.3	Investigate new challenges and opportunities for personal growth, advancement, and transition (e.g., 2.1.12.PGD.1).

Interdisciplinary Connections

How does this unit connect to standards in other disciplines? Add the appropriate **NJ SLS** here, keeping grade bands in mind. This is done by clicking "actions" and then "add standards".

Mathematics

- Fractions and decimals
- Ratios
- Measurement conversions
- Percentages

- Cost calculations

Connection:
Recipe scaling, baker's percentages, production quantities, and food costing.

Science

- Chemistry of baking
- Chemical reactions
- Yeast fermentation
- Heat transfer
- Ingredient interactions

Connection:
Understanding how ingredients and processes affect baked products.

English Language Arts

- Technical reading
- Written communication
- Reflection writing
- Professional vocabulary

Connection:
Recipe analysis, production reports, and career reflections.

Business & Entrepreneurship

Students apply:

- Cost analysis
- Inventory management
- Production planning
- Customer expectations

Connection:
Students simulate bakery operations and explore food business opportunities.

Art & Design

- Creativity
- Visual presentation
- Product aesthetics

Connection:
Cake decorating, plating, packaging, and bakery displays.

2.1.12.PGD.1	Develop a health care plan that includes practices and strategies designed to support an active lifestyle, attend to mental health, and foster a healthy, social and emotional life.
PS1.A	Structure and Properties of Matter
N.Q.A.1	Use units as a way to understand problems and to guide the solution of multi-step problems; choose and interpret units consistently in formulas; choose and interpret the scale and the origin in graphs and data displays.
N.Q.A.3	Choose a level of accuracy appropriate to limitations on measurement when reporting quantities.
S.MD.B.7	Analyze decisions and strategies using probability concepts (e.g., product testing, medical testing, pulling a hockey goalie at the end of a game).
2.2.12.N	Nutrition
2.2.12.N.1	Compare and contrast the nutritional trends, eating habits, body image, and the impact of marketing foods on adolescents and young adults nationally and worldwide.
2.2.12.N.4	Implement strategies and monitor progress in achieving a personal nutritional health plan.
2.3.12.PS.1	Apply a thoughtful decision-making process to evaluate situations and influences that could lead to healthy or unhealthy consequences (e.g., peers, media).
HS-LS1	From Molecules to Organisms: Structures and Processes
HS-LS1-6	Construct and revise an explanation based on evidence for how carbon, hydrogen, and oxygen from sugar molecules may combine with other elements to form amino acids and/or other large carbon-based molecules.
ETS1.B	Developing Possible Solutions