

BAK 280 : BAKING AND PASTRY ARTS INDUSTRY INTERNSHIP

Transcript title

Baking Industry Internship

Credits

1-10

Grading mode

Pass/No Pass grades

Total contact hours

30-300

Other hours

30-300

Prerequisites

BAK 140.

Course Description

Provides supervised work experience designed to expand career knowledge and experiential confidence while increasing knowledge, speed, timing, organization, and the ability to execute industry skills repeatedly. Includes a diverse work experience designed on a systematic rotation of different stations in the kitchen, dining room, and general operations positions. Graded Pass/No pass.

Course learning outcomes

1. Demonstrate proficiency in synthesizing the process of classical and contemporary baking techniques.
2. Demonstrate comprehension of flavor profiling, ingredient selection, nutrition, and presentation principles.
3. Demonstrate proficiency in the use of equipment specific to the baking industry.
4. Apply diligent food and beverage management, leadership, customer service, and interpersonal skills.
5. Identify and apply rigorous food safety and sanitation practices.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Demonstrate proficiency in the use of terminology and communication protocols specific to the baking industry.

Content outline

- [Orientation and industry careers](#)
- [Sanitation and safety](#)
- [Knives](#)
- [Equipment for food preparation, baking and service](#)
- [Baking terminology and math](#)
- [Fundamentals of food service procedures](#)
- [Food preparation](#)
- [Procedures for receiving and storage of food](#)
- [Costing and pricing](#)
- [Menu analysis](#)

- [Laws governing the food service industry](#)
- [Employment literacy](#)
- [Personal skills related to employment](#)
- [Interpersonal skills and group dynamics](#)
- [Thinking and problem solving skills](#)
- [Communication skills](#)

Required materials

None except what is required by the internship site supervisor.