

**FAMILY & CONSUMER SCIENCES CURRICULUM SUMMARY**

Ongoing assessments include but are not limited to: tests, quizzes, projects, essays, lab work/reports, models, discussion

**Kitchen Fundamentals**

Safety and Sanitation  
Basic kitchen Procedures

**Foundations of Baking**

Measurement  
Function of Ingredients  
Interaction of Ingredients  
Recipe Standardization/formulas

**Nutrition**

Special dietary needs and condition  
Accommodating special dietary needs and conditions

**Baking and Confectionary Techniques**

Puddings, custards and soufflés  
Cookies  
Candy  
Chocolate  
Pies and Pastry  
Cakes  
Cheese  
Bread  
Frozen Desserts

**Career Exploration**

Careers opportunities in Pastry in baking, confections  
Industry Trends  
Understanding successful baking/confectionary ventures