

Scope and Sequence Baking & Pastry Arts

Academic Subjects – Career success and postsecondary education success require the same level of college prep coursework. The Pennsylvania Department of Education’s (PDE) focus is to ensure that every student is prepared for college and a career. Academic courses such as applied math or general science cannot be listed on the program’s scope and sequence. PDE’s goal is to have all students perform at the competent or advanced level on the PSSA, and earn the Pennsylvania Skills Certificate on the end-of-program assessment.

	SECONDARY				POSTSECONDARY based on PENN COLLEGE OF TECHNOLOGY			
	Ninth Grade	Tenth Grade	Eleventh Grade	Twelfth Grade	Semester One	Semester Two	Semester Three	Semester Four
Technical Units		Sanitation & Safe Operation of Equip Weights and Measurements, Recipes & Ingredients Use of Hand Tools Purchasing, Receiving & Sales Baking Skills – Cookies Baking Skills - Quick Breads Cake Decorating, Pies & Pastry Job Seeking/Keeping Skills	Intermediate Recipes Purchasing & Receiving Yeast Breads & Rolls Sweet Dough Products Cakes & Icings Cake Decorating Pies & Pastry Dessert ServSafe Job Seeking/Keeping Skills	Purchasing, Receiving, Sale Sweet Dough Products Cakes & Icings Cake Decorating Pies & Pastry Dessert ServSafe	FHD 108: Foundations of Food Preparation FHD 117: Purchasing FHD 118: Sanitation	FHD 125: Menu Planning and Cost Control	FHD 268: Facilities Planning	
English	College Prep English I	College Prep English II	College Prep English III	College Prep English IV		ENL 111: English Comp I		_COM: Elective: Communication

Math	Algebra I	Algebra II	Geometry	College Prep Math (recommended)	MTH 113: Business Mathematics			
Science	Biology	Chemistry	Physics					SCI: Science Elective
Humanities	Civics	American History	World Studies					HUM: Elective:HUM/SSE/ART/FOR/AAE
Other Required Courses/ Electives	Foreign Language I (recommended)	Foreign Language II (recommended)				FIT: Elective: Fitness		