

Professional Baking

Course provides basic knowledge needed to produce baked products including breads, pastries, and desserts. Instruction will include understanding ingredients proper production methods and standard cost analysis of the product. Students are taught proper safety and sanitation requirements along with tools and equipment needed to complete tasks.

Course ID# = FPROBG-GN-Y

**(This course meets the required Career Cluster, Workplace Readiness, or
Language other than English Graduation Credit Requirement)**