

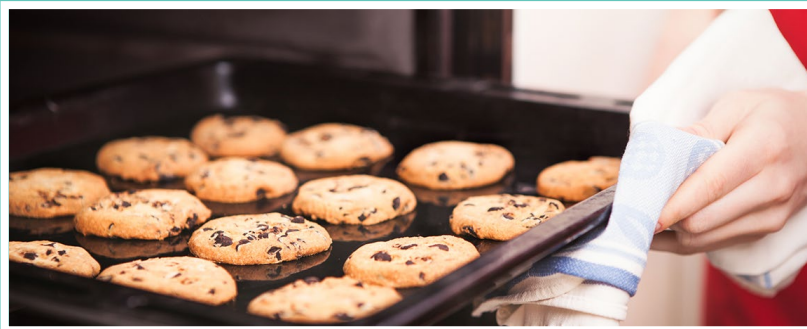
# Baking & Pastry



8.22



- Learn to taste and identify ingredients
- Understand the basics of baking and pastry
- Learn successful planning and time management needed in the kitchen



This class will give future Food Service Managers, Bakers and Pastry Chef's a complete overview of quality baking.

The course begins with an introduction to baking and then looks closely at breads, quick breads, basic sauces, pies, cookies, custards, fruit desserts, decoration and presentation. *This is a 9th grade course*



To enroll or learn more about this program, talk to your counselor, visit your career center, or contact

Chef Moschetti at: [mmoschetti@mvrop.org](mailto:mmoschetti@mvrop.org)

More information is also available at:

<https://www.mvrop.org/instructor/mmochetti.html> or [www.mvrop.org](http://www.mvrop.org)