

Advanced Pastry Arts

Duty/Task Crosswalk to ACF Standards

The *Advanced Pastry Arts* Duty/Task Crosswalk is referenced to three American Culinary Federation (ACF) Required Knowledge and Skill Competencies:

1. *Culinary Arts Program: American Culinary Federation Accrediting Commission* (Revised July 2001)
2. *Baking and Pastry Program* (July 2002)
3. *Access ACF: Certification for Secondary/Vocational Culinary Arts Programs* (January 2003)

✓ **Note:** *Advanced Pastry Arts* can also be used to cross-reference with each state’s individual educational requirements.

Please refer to Duty/Task Crosswalks for *Culinary Concepts*, *Culinary Techniques*, and *Beverage Management* for a complete reference showing series alignment to all three ACF Required Knowledge and Skill Competency lists.

The ACF Skill Code comes from the specific ACF program’s section number and competency (in parenthesis). This information notes how the ACF program matches the MAVCC Skill Description, which unit the skill is placed, and the specific objective or Assignment or Job Sheet that allows the student to practice the ACF skill.

Abbreviations:

ACF—American Culinary Federation, Inc.

Obj.—Objective

A.S.—Assignment Sheet

J.S.—Job Sheet

Skill Code for ACF Program			Location of Skill in MAVCC Advanced Pastry Arts		
ACF Culinary Arts Program	ACF Baking & Pastry Program	Access ACF for Secondary and Vocational Programs	Unit #	Skill Description	Student Guide or Workbook Reference
1 (1,2) 5 (3)	2 (1,2) 4 (3)	3 (3) 5 (1, 2)	1	Review baking terms, equipment, and utensils	Obj. 1 & 2 and as presented in unit
5 (1, 3)	4 (1, 3)	3 (1, 3)	1	Review and demonstrate basic kitchen safety	<i>Culinary Concepts</i> and all Job Sheets
1 (4, 7)	2 (4, 7)	5 (4, 7)	1	Identify ingredients used in baking and describe their properties and functions	Obj. 3
11 (9)	8 (1, 9)	10 (7)	1	Discuss purchasing process and procedures for pastry creation	Obj. 4
	2 (24)		1	Outline presentation techniques	Obj. 5

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1 (19)	2 (19)	5 (13)	1	Discuss the uses of mixes and value added products in advanced baking	Obj. 6
10 (10)	2 (20) 2 (10)	2 (8)	1	Describe nutritional concerns related to baking, including recipe modification	Obj. 7 & 9
10 (11)	7 (11)	2 (9)	1	Discuss nutritional and religious and cultural issues related to recipes	Obj. 8
	7 (10)		1	Convert recipes	Obj. 9; A.S. 4
5 (3)	2 (3)	5 (3)	1	Select proper equipment and utensils for specific applications	A.S. 1
1 (24)	2 (24)	3 (14)	1	Illustrate presentation techniques	A.S. 3
1 (5) 5 (6)	2 (5) 4 (5)	3 (5) 5 (5)	1	Weigh and measure dry and liquid ingredients	A.S. 2; J.S. 1-4
1 (1)	2 (1)		2	Discuss terms related to advanced bread and baking	Obj. 1 and as presented in unit
			2	Study history of bread making	Obj. 2
			2	Differentiate between types of yeast and yeast dough	Obj. 3-5
			2	Review production of yeast bread	Obj. 6
			2	Discuss mixing methods for yeast doughs	Obj. 7; J.S. 6
			2	Discuss specialty breads and yeast products	Obj. 8; A.S. 1
			2	Describe ways to enhance quick breads	Obj. 9
		5 (14)	2	Discuss spreads, fillings, and toppings for breads and baked goods	Obj. 10
	4 (15)		2	Create a recipe for a specialty yeast product	A.S. 2
1 (8, 9)	2 (8, 9)	5 (8, 9)	2	Prepare and evaluate bread	J.S. 1, J.S. 2, J.S. 3, J.S. 4, J.S. 5, J.S. 7, J.S. 8, J.S. 11
5 (7)		3 (6)	2	Prepare and evaluate spreads, fillings, and toppings	J.S. 9, J.S. 10, J.S. 11

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ACF Culinary Arts Program	ACF Baking & Pastry Program	Access ACF for Secondary and Vocational Programs	Unit #	Skill Description	Student Guide or Workbook Reference
			3	Discuss terms related to chocolate and candies	Obj. 1 and as presented in unit
	1 (1)		3	Identify types of chocolate	Obj. 4; A.S. 1
	1 (1)		3	Describe the uses of chocolate and how to determine the proper type to use	Obj. 5
			3	List guidelines for using and storing chocolate	Obj. 5 & 7
			3	Discuss standards of quality for chocolate	Obj. 6; J.S. 2
			3	Describe methods of tempering chocolate	Obj. 8-10
			3	Identify tools, equipment, and utensils in candy making	Obj. 2
			3	List rules of candy making	Obj. 3
			3	Evaluate ingredients	Obj. 6; J.S. 2, J.S. 3
			3	Temper chocolate	J.S. 1
			3	Work with chocolate in various forms	J.S. 1, J.S. 2, J.S. 6, J.S. 8, J.S. 11
	1 (6)		3	Prepare and evaluate various types of candy Hard (sugar candy) Soft (marshmallow) Multi-ingredient	J.S. 4, J.S. 5, J.S. 9, J.S. 7, J.S. 8, J.S. 10, J.S. 11
			4	Discuss terms related to decorative cakes, pastries, and confections	Obj. 1 and as presented in unit
			4	Identify tools and equipment, and utensils used in preparing decorative cakes, pastries, and confections	Obj. 2
	2 (12)		4	Discuss types of decorative cakes and pastries and materials	Obj. 3 & 4; J.S. 10
	1 (7)		4	Discuss sugar work	Obj. 11
	1 (7)		4	Describe how to pull sugar	Obj. 12

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	1 (2)		4	Outline advanced cake decorating and finishing techniques	Obj. 5-8, A.S. 1, J.S. 3, J.S. 4, J.S. 8, J.S. 9
	1 (5)		4	Explain the uses of marzipan	Obj. 9
			4	Describe pastillage and how it is used	Obj. 10
			4	Discuss ways to create decorative centerpieces and accents	Obj. 13 J.S. 11 & 12
	1 (2)		4	Create fondant accents	J.S. 1
	1 (7)		4	Create basic sugar work	J.S. 5
	1 (7)		4	Pull sugar	
1 (12, 13)	1 (2) 2 (12, 13)		4	Decorate a fancy cake	J.S. 2, J.S. 3, J.S. 4, J.S. 8, J.S. 9
	1 (5)		4	Create marzipan fruits	J.S. 6 & J.S. 7
6 (8)	1 (8)	4 (6)	4	Create centerpieces in chocolate, sugar, and pastillage	J.S. 11 & J.S. 12
			5	Discuss terms related to advanced desserts	Obj. 1 and as presented in unit
			5	Discuss fancy pies and tarts and how they are created	Obj. 1 & 2 J.S. 1 & 2
			5	Describe advanced cookie making techniques	Obj. 4 J.S. 3
			5	Discuss the use of laminated doughs	Obj. 5 & 6
			5	Describe advanced Choux pastry techniques	Obj. 7 & 8
			5	Explain the use of meringues and toppings	Obj. 9
			5	Describe various types of sauces, puddings, and custards	Obj. 10 & 11 J.S. 10 & 11
			5	Describe various frozen desserts and confections (ice cream, sorbets, and frozen desserts)	Obj. 12
			5	List steps in creating frozen desserts and confections	J.S. 12-14
			5	State guidelines for creating hot and cold soufflés	Obj. 13

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1 (10)	2 (10)	5 (10)	5	Prepare and evaluate fancy pies and tarts	J.S. 1 & 2
1 (11)	2 (11)	5 (11)	5	Prepare and evaluate various types of cookies	J.S. 3
1 (11)	2 (11)	5 (11)	5	Prepare and evaluate various types of cookies	
1 (14)	2 (14)		5	Use laminated doughs	
1 (15)	2 (15)		5	Prepare and evaluate pastries	
1 (16)	2 (16)		5	Prepare and evaluate meringues and toppings	
1 (17, 18, 23)	2 (17, 18, 23)	5 (12, 14)	5	Prepare and evaluate various sauces, puddings, and custards	J.S. 10 & 11
	1 (3)		5	Prepare and evaluate frozen desserts and confections	J.S. 12, 13, 14, 16, 17
1 (21)	1 (4) 2 (21)		5	Prepare and evaluate hot and cold soufflés	J.S. 15
1 (24) 6 (7)	2 (24)	3(14) 4 (5)	5	Demonstrate dessert presentation techniques for various functions/ events	J.S. 18