

Baking & Pastry

2026-2027

Instructor	<i>Chef Glenn Goodfellow</i>	Phone	360-848-0706
Email	<i>ggoodfellow@nwtech.k12.wa.us</i>	Course Hours	<i>3rd Session – (3:00 - 5:30pm)</i>
Location	<i>Mt Vernon – Culinary</i>	Website	<i>https://www.nwtech.k12.wa.us</i>
CIP Code / Framework	<i>120501</i>		

DUAL CREDIT / ARTICULATION INFORMATION

Institution	College Course & Number	Credits	Registration / Enrollment Process	Deadline / Notes
SVC	<i>CUL 123 Safety & Sanitation</i>	3	<i>https://www.nwtech.k12.wa.us/</i>	<i>Student MUST pass ServSafe Test per NRA Standards, and hold a valid Washington Food Handlers card</i>
SVC	<i>CUL 164 Baking Theory</i>	3	<i>https://www.nwtech.k12.wa.us/</i>	<i>Student MUST pass ServSafe Test per NRA Standards, and hold a valid Washington Food Handlers card</i>

Dual-credit eligibility: Students must earn a final grade of B (3.0) or higher in all courses required by the articulation agreement and complete all required skills/competencies identified on the applicable competency profile.

This class is a CTE Dual Credit class. Students seeking to earn college credit must follow the CTE Dual Credit application and enrollment processes using this site for guidance: [Apply for Dual Credit](https://www.skagit.edu/academics/high-school-programs/cte-dual-credit/apply.html) (<https://www.skagit.edu/academics/high-school-programs/cte-dual-credit/apply.html>). Students must apply and enroll at SVC within the specified deadlines to earn dual credit (below). Students cannot obtain credit retroactively.

Earning dual credit is free and there is no cost for the student or family.

The following steps will be done in class with assistance from NCTA instructors:

YEARLONG COURSE CTE DUAL CREDIT TASKS & DEADLINES

On or before October 30, 2026	Apply to SVC via CTCLink
On or before January 7, 2027	Enroll in Dual Credit Class(es)

COURSE DESCRIPTION & LEARNING OUTCOMES

High School Course Description

This is a **hands-on, industry-driven Culinary Arts Baking & Pastry program** designed to prepare students for both **college and career pathways** in the food service industry. Students will train in a fully operational commercial kitchen while also developing applied skills in **mathematics and professional communication (English)**.

College Core / Course Learning Outcomes

[SVC: your course must cover all college learning outcomes. BTC/WCC: list the college core learning outcomes addressed in the course as identified in the articulation agreement.]

CUL 123 Course Description: Applied food service sanitation and safety for the food service professional. Provides students with understanding and practice of the principles of sanitation in order to maintain a safe and healthy environment for the consumer in the food service industry. Laws and regulations related to current FDA food codes and adherence to them in the food service operation are addressed. The National ServSafe Certificate is part of this course.

CUL 123 Outcomes:

1. Identify the critical control points during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system).
2. Identify microorganisms that are related to food spoilage and food-borne illnesses; describe their requirements and methods for growth.
3. Describe symptoms common to food-borne illnesses and how these illnesses can be prevented.
4. Identify safe personal hygiene and health habits.
5. Identify acceptable procedures for preparing potentially hazardous foods to include time/ temperature principles.
6. List the major reasons for food spoilage and recognize signs of food spoilage.
7. Outline the requirements for receiving, storage and handling of raw and prepared foods.
8. Recognize sanitary design and construction features of food production equipment and facilities.
9. Classify types of cleaners and sanitizers and their use.
10. Identify health standards based on US Food and Drug Administration, Washington State, and local health department sanitation and hygiene codes and laws.
11. PROGRAM OUTCOME: Explain and apply safety and sanitation procedures in compliance with national standards.

CUL 164 Course Description: Theory and study of ingredients and techniques used in the professional bakery.

CUL 164 Outcomes:

1. Define baking terms.
2. Identify ingredients used in baking.
3. Describe properties and list functions of various ingredients used in the bakery.
4. Describe the steps in the production of yeast-leavened breads and laminated doughs.
5. Describe quick-breads and the mixing methods utilized to produce them.
6. Describe the various types of pies and tarts and the mixing methods utilized to produce them.
7. Describe the various types of cookies and the mixing methods utilized to produce them.
8. Describe the variety of cake types and the mixing methods utilized to produce them.
9. Describe the variety of classic pastries and the mixing methods utilized to produce them.
10. Describe the various types of creams, custards, puddings and dessert sauces used in a bakery.
11. Discuss the application of mixes and other value added products.
12. Describe a variety of fillings, toppings and icings for pastries and baked goods.
13. Discuss nutritional concerns as they apply to baking.

Instructional Competencies of the Course

- Use appropriate terminology used in baking and pastry
- Apply proper sanitation practices when preparing pastries
- Identify equipment and utensils used in baking and discuss proper use and care
- Select ingredients to produce high-quality baked goods

- Demonstrate accurate scaling and measurement techniques
- Calculate formulas using baker's percentages
- Prepare quick breads including biscuits, scones, and muffins
- Explain gluten development and changes that occur during baking
- Prepare yeast breads, cookies, pies, tarts, laminated doughs, choux paste, and plated desserts
- Prepare a variety of fillings and toppings.

BOOKS, MATERIALS & COURSE RESOURCES

Resource / Material	Required?	Provided by	Notes / Link
ServSafe Course Book, 7th Edition	<i>Required</i>	NCTA	<i>All students take some form of ServSafe Test</i>
On Baking	<i>Required</i>	NCTA	
Instructor Developed Resources	<i>Required</i>	NCTA	
Cook Shirt, Hat/Hair restraint, Single-Use Gloves (as needed)	<i>Required</i>	NCTA	<i>Required for kitchen participation</i>
Closed-Toed shoes -non-porous covered toe and heel, Non-slip preferred (slippers, crocs, sandals, flip-flops, slides, platform or high-heeled shoes are NOT permitted), long pants/skirt (mid-calf at least)	<i>Required</i>	<i>Student</i>	<i>Required per Health regulations</i>
Writing utensil, paper, small notebook	<i>Required</i>	<i>Student</i>	

Use the applicable college block(s) below; delete non-applicable blocks before publishing

EVALUATION & GRADING

NCTA courses use a grading system that measures technical skill development, employability habits, and academic learning. Grades are based on the work students complete, the skills they demonstrate, and the program's professional expectations.

Program Grading Categories

Template note: Keep only the course-credit columns that apply to this program.

Occupational Education	Technical English	Math
50% Skills	25% Summative Assessment (Projects)	40% Summative Assessment
50% Employability	75% Assignments	60% Assignments

NCTA Course Grade Scale

A	93% or above	C	73-77.9%
A-	90-92.9%	C-	70-72.9%
B+	88-89.9%	D+	68-69.9%
B	83-87.9%	D	60-67.9%
B-	80-82.9%	NC	59.9% and below
C+	78-79.9%		

CTE Dual Credit Minimum Grade & GPA Conversion

Students must earn a B or higher to earn CTE Dual Credit. SVC lists this as a common scale for percentage-to-GPA conversion:

Letter Grade	% of Points	GPA
A	94-100	4.0
A-	90-93	3.7
B+	87-89	3.3
B	83-86	3.0
B-	80-82	2.7
C+	77-79	2.3
C	73-76	2.0
C-	70-72	1.7
D+	67-69	1.3
D	65-66	1.0
F	0-64	0.0

MAJOR UNITS, ASSIGNMENTS & ASSESSMENTS

[What are the units in your framework? Are they year 1 or 2 or both? List the major summative assessments students are required to complete, Leadership opportunities and/or other information such as WBL or IRC.]

Unit	Assessment	Leadership	Other Information
Safety & Sanitation	WA Foodworker Card ServSafe Manager Exam YouScience Baking & Pastry	SkillsUSA Framework	Safety & Sanitation
Kitchen Basics	Formative & Summative Assessment YouScience Baking & Pastry	SkillsUSA Framework	Kitchen Basics
Food Production	Formative & Summative Skills Assessment YouScience Baking & Pastry	SkillsUSA Framework	Food Production
Nutrition, Menu & Meal Planning, Including Industry Math Concepts	Formative & Summative Assessment	SkillsUSA Framework	Nutrition, Menu & Meal Planning, Including Industry Math Concepts
Equipment Use & Maintenance	Formative & Summative Skills Assessment	SkillsUSA Framework	Equipment Use & Maintenance
Resource Management/Innovation	Projects & Event Planning	SkillsUSA Framework	Resource Management/Innovation
Employment Documents	Resume, Presentations, Industry documents	SkillsUSA Framework	Employment Documents

ATTENDANCE & PROFESSIONAL EXPECTATIONS

Attendance Policy

The Northwest Career & Technical Academy (NCTA) views attendance much like business and industry: students are considered professionals-in-training and are expected to attend each day fully to maximize learning and productivity. While occasional absences are inevitable, please prioritize regular attendance. Please see the student handbook. If a problem arises with health, food, transportation, housing, or any other barrier, please contact the school or district so that support can be provided.

Professional Expectations (Behavioral)

Students are expected to follow applicable laws and the behavior expectations of the school district, NCTA, and the specific program. NCTA students are professionals-in-training and are expected to demonstrate habits that prepare them for success in school and industry.

Communicative	Stay in touch, ask for help, and use professional language.
Motivated	Put in your best effort, participate, and meet deadlines.
Reliable	Attend regularly, be on time, and engage in all class activities.
Responsible	Keep spaces tidy, stay focused, and dress appropriately for the program.
Team Member	Work well with others, show a positive attitude, and follow procedures.
Trustworthy	Care for equipment, use technology appropriately, and act with integrity.
Feedback / Coachable	Receive feedback professionally and use it to improve performance.

Late Work Policy

Students may submit late work until the instructor's final deadline. Work submitted by that date will be graded for credit based on the assignment's quality and the program's standards. After the final deadline, assignments will not be accepted unless the instructor has approved an extension due to documented circumstances. Instructors will clearly communicate deadlines, including the final submission date. Students are responsible for checking timelines, staying on track, and reaching out for help when needed.

Industry/Course Specific Items

Safety / PPE Requirements	<i>WA Foodworker Card, Closed-toed shoes non-porous covered toe and heel, Non-slip preferred (slippers, crocs, sandals, flip-flops, slides, platform or high-heeled shoes are NOT permitted), hair restrained, glove-use per industry standards, industry sanitation & safety standards at all times. No hand or arm jewelry, no adorned nails & polished nails must be ¼" length or shorter & rounded or smoothly squared. Long Pants/Skirts (mid calf or longer) required</i>
Field Trips / Clinical / Worksite Learning Expectations	<i>Professional dress & uniform; following professional & industry standards. NCTA & industry standards & rules should be followed at all times.</i>
Technology / Device Expectations	<i>School-issued Devices, Phone & earbud use ONLY w/ instructor permission or for medical applications</i>
Communication / Office Hours / Help	<i>Email: ggoodfellow@nwtech.k12.wa.us (preferred) 2:30pm – 6pm w/ prior notice</i>
Additional Program-Specific Policies	<i>Spec. Local, state & federal Health regulations - vomiting, diarrhea, & fever without chronic documented, medical condition, must be symptom-free for 24 hours to participate in any kitchen or service activities. Jaundice - student will need a Medical note before returning to class.</i>

ACADEMIC INTEGRITY & GENERATIVE AI

Students are expected to submit only their own work and avoid cheating, plagiarism, fabrication, or other academic dishonesty. This includes submitting answers that are not your own on quizzes or exams, using unauthorized devices or materials, unauthorized communication during testing, or helping another person engage in academic dishonesty. Accidental or intentional use of another person's work, ideas, research, or writing without attribution may result in a failing grade on the assignment or, depending on the nature and extent of the violation, a failing grade in the course.

Generative AI tools (for example, ChatGPT, DALL-E, Gemini, or Claude) may be used to generate ideas and organize thoughts when permitted by the instructor, but they should not replace student work. Students are responsible for analyzing and fact-checking AI-generated results. AI use should be minimal, appropriate to the assignment, and cited when used. Using AI to replace student work, using it for the majority of an assignment without permission, or failing to cite AI use when required will be treated as plagiarism.

Course-specific AI expectations: none

ACCESSIBILITY, SYLLABUS CHANGES & NONDISCRIMINATION

Accessibility

Students with an IEP or 504 Plan who wish to earn college credit in this class through SVC should note that approved high school accommodations and modifications may not always apply to a class that also offers college credit. While both high schools and colleges must ensure that students with disabilities have equal access to educational opportunities, they are governed by different disability laws. **Students using a modified curriculum are not eligible to receive college credit.** Please reach out to the SVC Disability Access Services for more info.

[SVC Disability Access Services](#)

Changes to the Syllabus

I have attempted to make this syllabus as comprehensive and accurate as possible, and I may occasionally need to make small adjustments during the term. I will announce any changes in class or notify students in writing with an updated syllabus posted to the NCTA website.

Equal Opportunity and Title IX Nondiscrimination - SVC

Template note: Required for SVC-articulated courses. Delete this block if the course is not articulated with SVC, unless local policy directs otherwise.

Skagit Valley College does not discriminate based on, but not limited to, race, color, national origin, citizenship, ethnicity, language, culture, age, sex, gender identity or expression, sexual orientation, pregnancy or parental status, marital status, actual or perceived disability, use of service animal, economic status, military or veteran status, spirituality or religion, or genetic information in its programs, activities, or employment.