

Baking & Pastry

From Macarons to Éclairs,
Cream Puffs to Cakes!



Welcome to a yearlong journey into the art and science of baking! This course is designed for students who want to master the foundational techniques of baking and pastry, from lean breads to enriched doughs, pies to tarts, custards to cakes, and even savory baking!



What You'll Learn

- **Safety & Sanitation** – essential food handling and hygiene.
- **Baking Fundamentals** – Ingredients, techniques, and the science behind baking.
- **Bread Making** – Lean and enriched doughs, shaping, and fermentation.
- **Cakes & Decorating** – Baking, layering, frosting, and piping.

How We'll Learn

- **Project-Based Learning** – Hands-on experience with real-world applications.
- **Teamwork & Collaboration** – Learn professionalism & industry expectations.
- **Homework:** All work is done in class.
- **Standards-Based Grading** – Skill mastery and growth-focused assessments.



Question? Contact Mrs. Mullen: maggiemullen@iusd.org

Chef Maggie Mullen

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Visit our cake shop and embark on a delectable journey of indulgence.

🕒 08:00 AM - 10:00 PM

📍 123 Anywhere St., Any City

For more information: Contact Mrs. Mullen: