



BAKERY OPERATIONS

TECHNICAL-PROFESSIONAL

Grade 12

**Three-Term Budget Of Work (BOW)
for Learning Competencies**

**TECHNICAL-PROFESSIONAL
HOSPITALITY AND TOURISM
Grade 12**

**Three-Term Budget Of Work
For Learning Competencies**

Please note that each Tech-Pro elective is completed in one term if delivered at Grade 12.

Elective	Bakery Operations	
Prerequisite	None	
Content Standard	The learners demonstrate an understanding of the fundamentals of baking bread and other baked products.	
Performance Standard	The learners demonstrate fundamental skills in baking breads.	
Week	Learning Competency	Suggested Activities
1	Discuss the overview of the baking industry	Activity 1: Baking Industry Research Task: Write a report on the history, trends, and major sectors of the baking industry. Activity 2: Industry Presentation Task: Prepare a presentation highlighting prominent baking businesses and their specialties.
	Discuss the fundamentals in baking	Activity 1: Baking Principles Reflection Task: Explain the key principles of baking including ingredients, methods, and equipment.

Week	Learning Competency	Suggested Activities
		Activity 2: Fundamentals Quiz Creation Task: Create a short quiz to test understanding of basic baking principles.
2	Prepare bread products following safety	Activity 1: Bread Baking Practice Task: Bake one type of bread while following proper hygiene and safety standards. Activity 2: Bread Variety Challenge Task: Prepare 3 different types of bread and present them with correct labeling.
3	Select appropriate packaging and marketing strategies of bakery products	Activity 1: Packaging Choice Task Task: Choose one bakery product and identify three packaging options. Select the best packaging and give a brief reason why it is appropriate. Output: Short explanation + sample or drawing of packaging.
Suggested Performance Tasks		Individual Performance Task: Bread Baking Practice - Bake one type of bread following proper hygiene, safety, and bread-making techniques. Group Task: Bread Variety Challenge - As a group, prepare 3 different types of bread, demonstrating correct shaping, baking, and presentation.

Content Standard	The learners demonstrate understanding of pastry products.	
Performance Standard	The learners apply skills in preparing pastry products.	
Week	Learning Competency	Suggested Activities
4	Explain the fundamentals of pastry making	Activity 1: Pastry Fundamentals Worksheet Task: Complete a worksheet identifying types of pastries, techniques, and ingredients. Activity 2: Pastry Technique Demonstration Task: Demonstrate one basic pastry-making technique such as folding, creaming, or laminating.
	Discuss the characteristics of pastries	Activity 1: Pastry Analysis Task: Examine a pastry sample and describe its texture, color, flavor, and appearance. Activity 2: Pastry Comparison Chart Task: Create a chart comparing 3 types of pastries based on their characteristics.
5	Prepare crust, fillings and, coating for pastry products	Activity 1: Pastry Components Task Task: Prepare a crust, one filling, and one coating for a simple pastry. Activity 2: Pastry Assembly Challenge Task: Assemble pastries using prepared crusts, fillings, and coatings.

Week	Learning Competency	Suggested Activities
6	Prepare traditional and contemporary pastry products	Activity 1: Traditional Pastry Practice Task: Prepare one traditional pastry product following standard procedures. Activity 2: Contemporary Pastry Platter Task: Prepare 2 contemporary pastry products and plate them for presentation.
7	Perform costing and marketing of pastry products	Activity 1: Pastry Costing Worksheet Task: Calculate the cost per serving and selling price for a selected pastry product. Activity 2: Marketing Simulation Task: Develop a plan to promote and sell pastries in a mini “bakery fair” scenario.
Suggested Performance Tasks		Individual Performance Task: Bread Baking Practice - Planning and Costing Group Task: Bread Variety Challenge - Bread making with filling
Content Standard	The learners apply skills in producing cakes and cake products	
Performance Standard	The learners demonstrate understanding on cake products.	

Week	Learning Competency	Suggested Activities
8	Explain the fundamentals of cake production	Activity 1: Cake Production Notes Task: Write a step-by-step guide on cake production, including mixing, baking, and cooling. Activity 2: Cake Method Demonstration Task: Demonstrate one cake mixing method (creaming, sponge, or chiffon) in practice.
	Classify cakes and icing based on ingredients used	Activity 1: Cake & Icing Classification Task: Identify and classify at least 5 cakes and their icings according to ingredients and method. Activity 2: Cake and Icing Chart Task: Create a chart showing types of cakes and icings with examples and descriptions.
9	Produce and store cakes following industry standards	Activity 1: Petit Fours Reflection Task: Write a short explanation about the purpose and functions of petit fours. Activity 2: Petit Fours Poster Task: Create a visual poster showing different types and functions of petit fours.
Content Standard		The learners apply the skills in producing traditional and contemporary petit fours.
Performance Standard		The learners demonstrate understanding on producing traditional and contemporary petit fours.

Week	Learning Competency	Suggested Activities
10	Discuss the function of petit fours	Activity 1: Petit Fours Observation Task: Examine 2 petit fours and describe their texture, shape, ingredients, and appearance. Activity 2: Petit Fours Comparison Table Task: Create a table comparing traditional and modern petit fours with examples.
	Describe the characteristics of traditional and modern petit fours	Activity 1: Petit Fours Observation Task: Examine 2 petit fours and describe their texture, shape, ingredients, and appearance. Activity 2: Petit Fours Comparison Table Task: Create a table comparing traditional and modern petit fours with examples.
	Produce traditional and modern petit fours	Activity 1: Petit Fours Practice Task: Prepare one traditional or modern petit four following standard procedures. Activity 2: Petit Fours Platter Task: Prepare a set of traditional and modern petit fours and present them on a platter.
Suggested Performance Tasks		Individual Performance Task: Planning Cake and Petite four Group Task: Cake and Petite four Variety Challenge