



The Ultimate
Leadership
Experience



THREE FORKS BAKING & PASTRY CAREER PATHWAY



HIGH SCHOOL (GRADES 9-12)

LEARN • PRACTICE • BUILD SKILLS • LEAD • CREDENTIAL

HIGH SCHOOL LEVEL I (GRADES 9-10)

Learn • Practice • Build Skills

CULINARY ARTS I

Students develop foundational baking and pastry skills including:

- ✓ Food safety and sanitation
- ✓ Baking science principals
- ✓ Ingredient functions
- ✓ Quick breads
- ✓ Cookies
- ✓ Cakes and pastries
- ✓ Yeast breads
- ✓ Kitchen management
- ✓ Recipe conversion and costing
- ✓ Evaluate baking quality standards



CREDENTIAL OPPORTUNITY

BAKING SCIENCE CREDENTIAL FROM HBA & AAFCS



This credential demonstrates knowledge of baking science, food safety, and professional baking skills recognized by industry and colleges.

HANDS-ON LABS



FCCLA INTEGRATION

CAREER CONNECTIONS

- Students Investigate:
- Food Science
 - Commercial Baking
 - Hospitality Management
 - Marketing

FINANCIAL FITNESS

- Food Costing
- Pricing baked goods
- Small business budgeting

STAR EVENTS

- ★ Career Investigation
- ★ Entrepreneurship
- ★ Food Innovations
- ★ National Programs in Action
- ★ Chapter Service Project Display/Manual
- ★ Leadership
- ★ Professional Presentation



COMMUNITY SERVICE

- ♥ Senior Center bread production
- ♥ Teacher appreciation treats
- ♥ School event baked goods
- ♥ Dig Pink fundraisers
- ♥ Food bank baking days
- ♥ Holiday food baskets

SCAN TO LEARN MORE!

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HIGH SCHOOL LEVEL II (GRADES 11-12)

Master • Lead • Credential

CULINARY ARTS II

Students advance their skills through:

- ✓ Artisan breads
- ✓ Sourdough production
- ✓ Pastries and laminated doughs
- ✓ Cake decorating
- ✓ Cost control
- ✓ Menu development
- ✓ Production planning
- ✓ Customer service
- ✓ Leadership and mentoring



BAKING & PASTRY SPECIALIZATION

Students gain experience with:

- Advanced baking techniques
- Food science applications
- Entrepreneurship
- Bakery management
- Marketing and product development
- Catering and event production



INDUSTRY CREDENTIALS

- Baking Science Credential – HBA/AAFCS
- ProStart Certificate of Achievement
- FCCLA Skill Demonstration Events

EDUCATOR CREDENTIALS

- HBA/AAFCS Professional Baking Science Credential
- ProStart/NRA Instructor Training
- ServSafe Instructor/Proctor

Industry credentials help prepare students for supervisory and management positions in foodservice and baking operations.

CAREER CONNECTIONS EXPERIENCES

Students connect with industry professionals through:

- Technical Writing
- Human Resources
- Marketing
- Publishing
- Food Photography
- Culinary Arts

COMMUNITY PARTNERS

- ★ Three Forks Market
- ★ Rodelle Vanilla
- ★ Ken Cook Company
- ★ Doosan Bobcat
- ★ Home Baking Association
- ★ Montana FCCLA
- ★ Three Forks Senior Center
- ★ Headwaters Area Food Bank
- ★ Montana State University

COMMUNITY-BASED LEARNING

Students apply their skills through:

- ♥ Senior Center Lunch Program
- ♥ Sourdough Bread Donations
- ♥ Community Catering Events
- ♥ School Garden Projects
- ♥ Outdoor Kitchen Experiences
- ♥ Kids Can Cook Cookbook Project
- ♥ FCCLA Competitive Events



CAREER OPPORTUNITIES

Students completing the pathway may pursue careers as:

- ★ Baker
- ★ Pastry Chef
- ★ Cake Decorator
- ★ Bakery Manager
- ★ Food Stylist
- ★ Food Photographer
- ★ Product Development Specialist
- ★ Research & Development Technician
- ★ Food Scientist
- ★ Technical Writer
- ★ Hospitality Manager
- ★ Bakery Owner / Entrepreneur



FCCLA COMPETITIVE EVENTS

- ★ Career Investigation
- ★ Entrepreneurship
- ★ Food Innovations
- ★ National Programs in Action
- ★ Chapter Service Project Display/Manual
- ★ Leadership
- ★ Professional Presentation



PATHWAY OUTCOMES

- ✓ Complete 180 hours of hands-on baking experience
- ✓ Earn industry credentials
- ✓ Develop leadership through FCCLA and ProStart
- ✓ Complete community service projects
- ✓ Build professional portfolio
- ✓ Explore multiple baking and food related careers
- ✓ Demonstrate employability and workplace readiness skills
- ✓ Be prepared for post-secondary education, apprenticeships, military service, or direct entry into the workforce.

LEARN • BAKE
LEAD • SERVE
CREDENTIAL • SUCCEED!



PATHWAY GOAL

Every student graduates with baking and pastry skills, leadership experience, industry-recognized credentials, and a plan for future education and employment in the food and hospitality industries.



At Three Forks, we don't just bake—we build futures!

GO WOLVES!



Three Forks BAKING & PASTRY CAREER PATHWAY



From Middle School Exploration
to Career and Industry Credentials

VISION STATEMENT

The Three Forks Baking & Pastry Career Pathway provides students with opportunities to explore, develop, and master baking and pastry skills while building leadership, employability, entrepreneurship, and community service experiences. Students graduate with industry-recognized credentials, hands-on experience, and a clear pathway to post-secondary education and careers in baking, food science, hospitality, and culinary arts.



MIDDLE SCHOOL (GRADES 6-8)

COURSES

Explore Foods, 6th grade, I and II

Explore FCCLA



STUDENTS WILL:

- ✓ Practice kitchen safety and sanitation
- ✓ Learn basic baking science concepts
- ✓ Measure ingredients accurately
- ✓ Understand ingredient functions
- ✓ Read and follow directions, mise en place basics
- ✓ Develop teamwork and communication skills
- ✓ Explore careers in baking, food production, and hospitality
- ✓ Participate in FCCLA leadership activities

HANDS-ON LEARNING

GRADE 6



- No-Bake Cookies
- Snack Mixes
- Quick Biscuits
- English Muffin Pizzas
- Pretzels
- Caramel Corn

GRADE 7



- Muffins
- Pancakes
- Waffles
- Cookies
- Quick Breads
- Fruit Crisps

GRADE 8



- Yeast Rolls
- Cinnamon Rolls
- Pizza Dough
- Soft Pretzels
- Cake Decorating Basics

CAREER EXPLORATION ACTIVITIES

- ★ Leadership Development
- ★ FCCLA Membership
- ★ Community Service Projects
- ★ Career Connections Activities
- ★ Public Speaking Opportunities
- ★ Career Exploration



EXPLORE CAREERS

Introduce careers such as:

- Baker
- Pastry Chef
- Food Photographer
- Technical Writer
- Product Developer
- Food Scientist
- Marketing Specialist
- Small Business Owner



COMMUNITY SERVICE PROJECTS



Bake treats for the Senior Center lunches



Holiday cookie trays for first responders



Caramel corn fundraiser



Bread donations to local food pantry



Baking demonstration for elementary students

FCCLA STAR EVENTS



Career Investigation



Leadership



Focus on Children



Chapter Service Display/Portfolio



National Programs in Action



Learn. Bake. Lead. Serve. Succeed!



Visit certification@aafcs.org



Lab Manual
(3rd Edition - 2025)
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HOME BAKING

\$100
(Digital Only)

