

Start Date \_\_\_\_\_

End Date \_\_\_\_\_

San Bernardino County Superintendent of Schools  
Regional Occupational Program  
**COMMUNITY CLASSROOM INDIVIDUALIZED TRAINING PLAN**

|                    |   |
|--------------------|---|
| Student Name _____ | Home Phone _____                        |
| <b>SAMPLE</b>      |   |
| Course Title _____ | Course Code _____ Emergency Phone _____ |
| _____              |   |

The purpose of this program is to assist the student in developing and/or expanding occupational competencies through a combination of related classroom instruction and on-the-job training experiences. In order to participate in this program, the student must be concurrently enrolled in and attending the related classroom portion of the program and conform to the rules and regulations of the training site. Students who provide their own private transportation [drive their own vehicle] must have a valid California driver's license and meet the financial responsibility requirements of the California Vehicle Code sections 16020 and 16021. All parties agree to comply with the conditions of this Individualized Training Plan [ITP] and all

**Visitation Dates**

|  |
|--|
|  |
|--|

\_\_\_\_\_  
\_\_\_\_\_  
Student Signature and Date

Teacher Signature and Date

Start Date \_\_\_\_\_

End Date \_\_\_\_\_

**BAKERY OCCUPATIONS**  
**Individualized Training Plan**

**Bread and Rolls [10 hours recommended]**

- List and describe types of bread and rolls
- Discuss recipe/formula selection
- Demonstrate production methods
- Discuss results of the finished products

| <u>Hours Completed</u> | <u>Competency Achieved</u> |                           |
|------------------------|----------------------------|---------------------------|
|                        | <u>Date</u>                | <u>Teacher's Initials</u> |
|                        |                            |                           |
|                        |                            |                           |
|                        |                            |                           |
|                        |                            |                           |

**Cakes [25 hours recommended]**

- List and describe types of cakes, muffins and quick breads
- Discuss recipe/formula selection
- Discuss cake molds
- Demonstrate production methods
- Discuss faults and causes

|  |  |  |
|--|--|--|
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

**Pastries [20 hours recommended]**

- List and describe types of pastries
- Discuss recipe/formula selection
- Demonstrate production methods
- Discuss faults and causes

|  |  |  |
|--|--|--|
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

**Cookies [10 hours recommended]**

- List and describe types of cookies
- Discuss recipe/formula selection
- Demonstrate production methods
- Discuss faults and causes

|  |  |  |
|--|--|--|
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

**Fried/Donut Products [20 hours recommended]**

- List and describe types of fried/donut products
- Discuss recipe/formula selection
- Demonstrate production methods
- Discuss faults and causes

|  |  |  |
|--|--|--|
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

**Finishing [5 hours recommended]**

- List and describe types of finishes
- Discuss recipe/formula selection
- Demonstrate production methods
- Discuss faults and causes

|  |  |  |
|--|--|--|
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |