

24/06/25/10 (CE12472-1) Theory

Baker

**Interprovincial
Qualification**

COUNSELLING INFORMATION

150 TOTAL QUESTIONS

Number of Questions

SECTION 1	COMMON OCCUPATIONAL SKILLS	23
Task 1	Performs safety and sanitation related functions.	3
Task 2	Practices food safety procedures.	3
Task 3	Uses and maintains tools and equipment.	3
Task 4	Organizes work.	4
Task 5	Manages products and information	4
Task 6	Performs routine work practices.	3
Task 7	Adapts bakery practices	3
SECTION 2	FERMENTED GOODS	41
Task 8	Prepares pre-ferment.	6
Task 9	Prepares dough	11
Task 10	Forms dough.	9
Task 11	Forms laminated dough	7
Task 12	Finishes fermented goods.	8
SECTION 3	PREPARES PASTRIES	33
Task 13	Prepares cookies and bars.	7
Task 14	Prepares quick breads.	7
Task 15	Prepares pastry doughs.	9
Task 16	Prepares cakes.	10

SECTION 4 ASSEMBLY AND FINISHING	26
Task 17 Prepares creams, custards, fillings, decorating pastes and icings.	6
Task 18 Prepares savoury fillings.	3
Task 19 Prepares sauces, glazes and garnishes.	4
Task 20 Assembles and bakes sweet and savoury pastries.	4
Task 21 Assembles cakes and other baked goods.	5
Task 22 Decorates and finishes baked goods.	4
SECTION 5 CHOCOLATE SUGAR WORK	15
Task 23 Prepares chocolate.	9
Task 24 Prepares confections and sugar work.	6
SECTION 6 DESSERTS, ICE CREAMS AND ICES	12
Task 18 Prepares plated desserts.	4
Task 19 Prepares ice creams and ices.	4
Task 20 Prepares frozen desserts.	4

TIME ALLOWED 4 HOURS
PASS MARK 70%

- This is a multiple choice type examination.
- This information is to be used for candidate counselling purposes only.