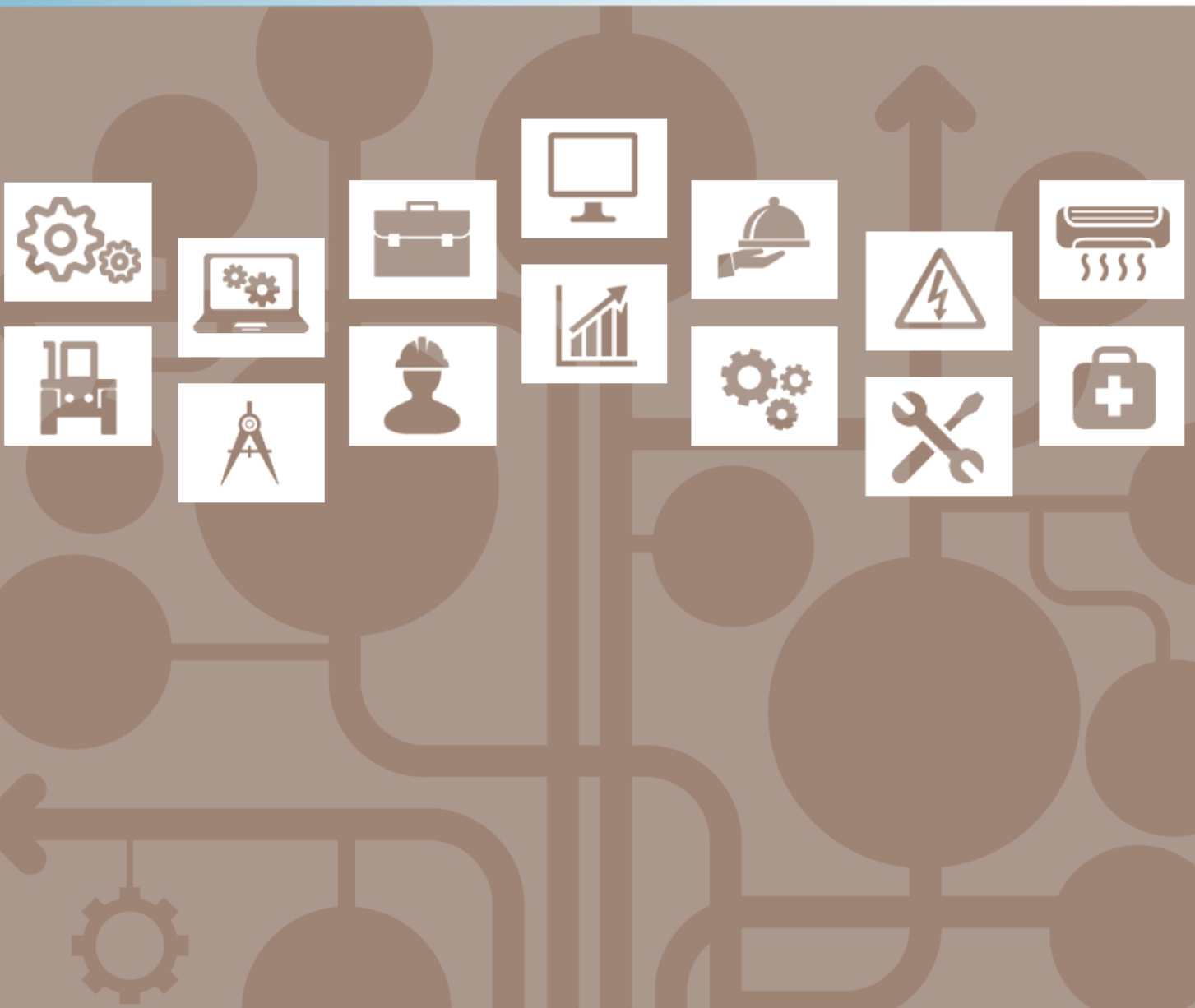


Entry Level Assessment Blueprint

Retail Commercial Baking



Specific Competencies and Skills Tested in this Assessment:

Safety and Sanitation

- Identify causes and prevention of kitchen accidents, including burns, fires, and slips
- Demonstrate safe and sanitary procedures for operating and maintaining large equipment, hand tools, and small wares
- Exhibit familiarity with laws and rules, pertaining to the food service industry, of regulatory agencies such as OSHA
- Identify the Critical Control Points during all food handling processes, including demonstrating proper personal hygiene, as a method for minimizing the risk of food-borne illnesses (HACCP system)
- Identify causes and signs of biological, physical, and chemical contamination
- Describe use, storage, and disposal of types of cleaners and sanitizers, and their proper use (MSDS)
- Identify proper methods of waste disposal and recycling
- Identify and describe microorganisms related to food spoilage and food-borne illness, including growth environments

Business and Math Skills

- Perform basic mathematical operations pertaining to the food service industry (addition, subtraction, multiplication, division)
- Weigh and measure accurately
- Calculate preparation temperatures based on known variables (friction factor, altitude)

Identification, Classification, and Properties of Ingredients

- Identify, compare, and contrast ingredients and their sources
- Explain the strengthening or weakening effect of ingredients in the production of doughs and batters
- Select specific ingredients and/or substitutions appropriate to method and desired product outcome
- Identify and describe physical, chemical, and biological leaveners



Specific Competencies and Skills continued:**Baking Preparation (Mise en Place)**

- Demonstrate mise en place by planning assignment inventory of ingredients, equipment, and tools
- Break down assignments into tasks
- Utilize convenience products if and when necessary, preparing a sequenced and prioritized timeline
- Demonstrate a variety of cooking methods; baking, frying, boiling, blanching, poaching, and steaming
- Identify and use herbs, spices, and flavor extracts
- Display understanding of basic bakery production and planning principles, including the importance of planning to the overall operation of a baking facility

Basic Baking

- Read and prepare standardized recipes/formulas and menus
- Define terms related to baking methods, processes, and techniques
- Describe, compare, and contrast yeast and laminate dough types and related methods and processes
- Describe, compare, and contrast quick breads, including muffin and biscuit dough types and related methods and processes
- Describe, compare, and contrast pie dough types and related methods and processes
- Describe, compare, and contrast fruit pie filling methods
- Describe, compare, and contrast creaming and two-stage methods as they relate to cakes, cookies, quick breads, brownies, and short dough
- Describe, compare, and contrast egg foam method as it relates to sponge, génoise, angel food, chiffon, meringues, mousse, and soufflés
- Describe, compare, and contrast frosting, icing, and glaze types and methods
- Describe Pâte à Choux and products derived from it
- Describe, compare, and contrast custard types and related methods
- Describe proper gluten development in relationship to product outcomes
- Relate cooking times and temperatures to methods, products, and ingredients
- Indicate order for adding ingredients given various methods

Specific Competencies and Skills continued:

Product Merchandising

- Determine methods of promoting baked goods, including seasonal merchandising strategies
- Create menu item descriptions for bakery goods
- Demonstrate food presentation techniques

Purchasing, Receiving, Inventory, and Storage

- Describe proper techniques of receiving and storing fresh, frozen, refrigerated, and staple goods
- Examine various inventory systems (FIFO, etc.)
- Discuss ethical issues as they relate to purchasing
- Order food requisitions from appropriate/reliable sources

Nutrition

- Discuss various diets (e.g., food allergies, alternative dieting), and dietary guidelines
- Interpret food labels in terms of the portion size, ingredients, and nutritional value

Human Relations and Career Skills

- Demonstrate effective communication skills, employment skills, personal traits, and interpersonal skills
- Identify career opportunities in the baking industry
- Identify professional organizations and explain their purposes and benefits to the industry

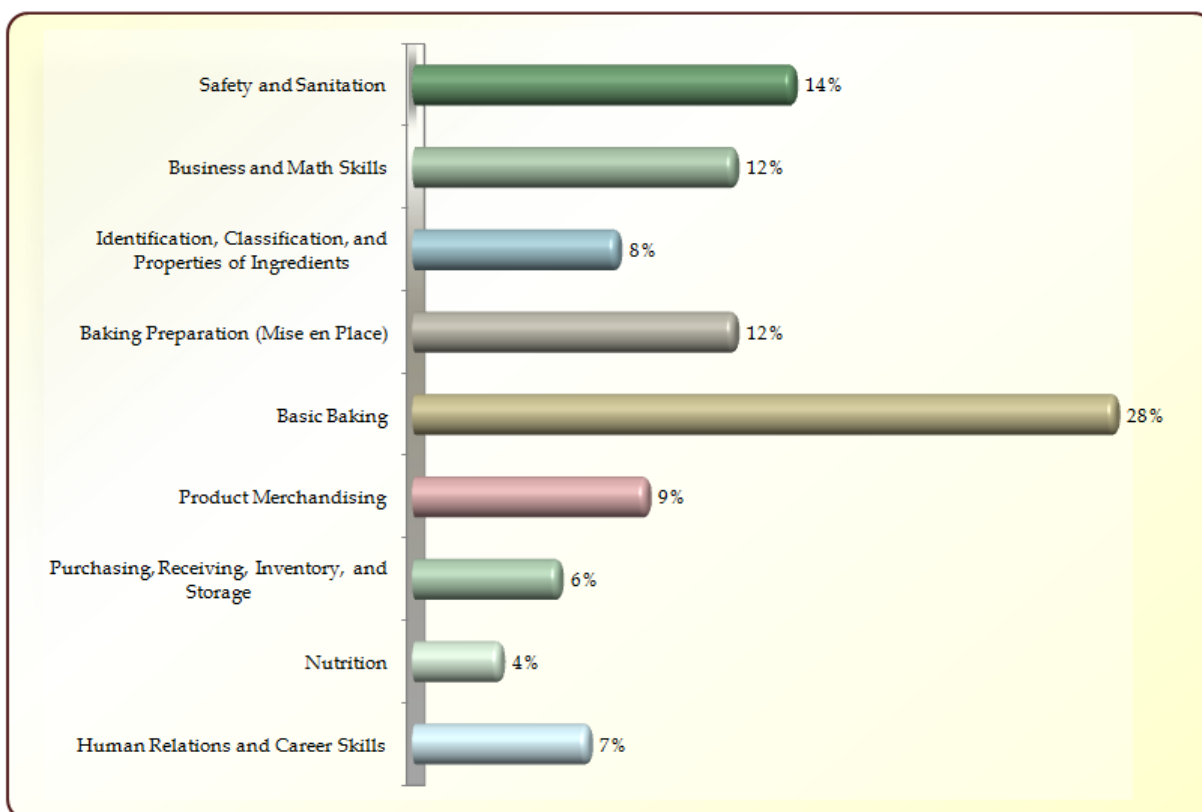


Written Assessment:

Administration Time: 3 hours

Number of Questions: 197

Areas Covered:



Sample Questions:

After touching hands, face, or body, bakery workers must

- A. wash hands properly
- B. put new gloves on
- C. use hand sanitizer
- D. change the apron

Whole-wheat flour contains which of these three parts of the wheat kernel?

- A. endosperm, pectin, and starch
- B. bran, endosperm, and germ
- C. germ, seed, and gluten
- D. starch, protein, and chalazae

The mixing of shortening with sugar is called

- A. kneading
- B. whipping
- C. blending
- D. creaming

The straight dough method consists of

- A. combining the liquid, yeast, and part of the flour
- B. combining all the ingredients and mixing
- C. creaming fat and sugars
- D. blending flour, fat, and sugar

Sugars are classified as

- A. carbohydrates
- B. proteins
- C. fats
- D. minerals

Performance Assessment:

Administration Time: 4 hours and 45 minutes

Number of Jobs: 4

Areas Covered:

18% Soft Dinner Roll Dough

Scaling, shaping and panning, proofing, baking and finishing, and time to complete Job 1.

28% Cake Decorating

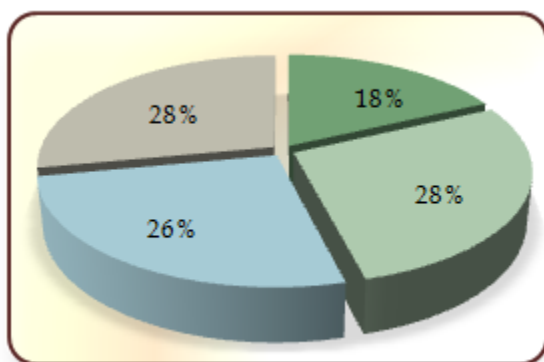
Slicing cake in half horizontally, cake assembly, iced cake, writing (inscription), borders and flowers, display, work area cleaned, and time to complete Job 2.

26% Fruit Pie

Scaling, mixing, refrigerating, rolling and trimming, baking, taste, and time to complete Job 3.

28% Pâte à Choux

Scaling, cooking, mixing, piping, baking, taste, and time to complete Job 4.



Sample Job: Soft Dinner Roll Dough

Maximum Time: 1 hour

Participant Activity: The participant will follow the formula/recipe provided and prepare the soft dinner roll dough.

