

***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
- 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 safe food handling processes
- 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
- 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, conversions)
- Weigh and measure accurately
- Calculate preparation temperatures based on known variables (e.g., friction factor)

### **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
- Identify and use herbs, spices, and flavor extracts

## ***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, and steaming
- 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, and angel food
- 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

### **Product Merchandising**

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

***Specific Competencies and Skills continued:***

**Purchasing, Receiving, Inventory, and Storage**

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

**Nutrition**

- Discuss various alternatives to increase the wholesomeness of baked goods
- Interpret food labels in terms of the portion size, ingredients, and nutritional value
- Discuss ways of preventing food allergies (e.g., gluten)

**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

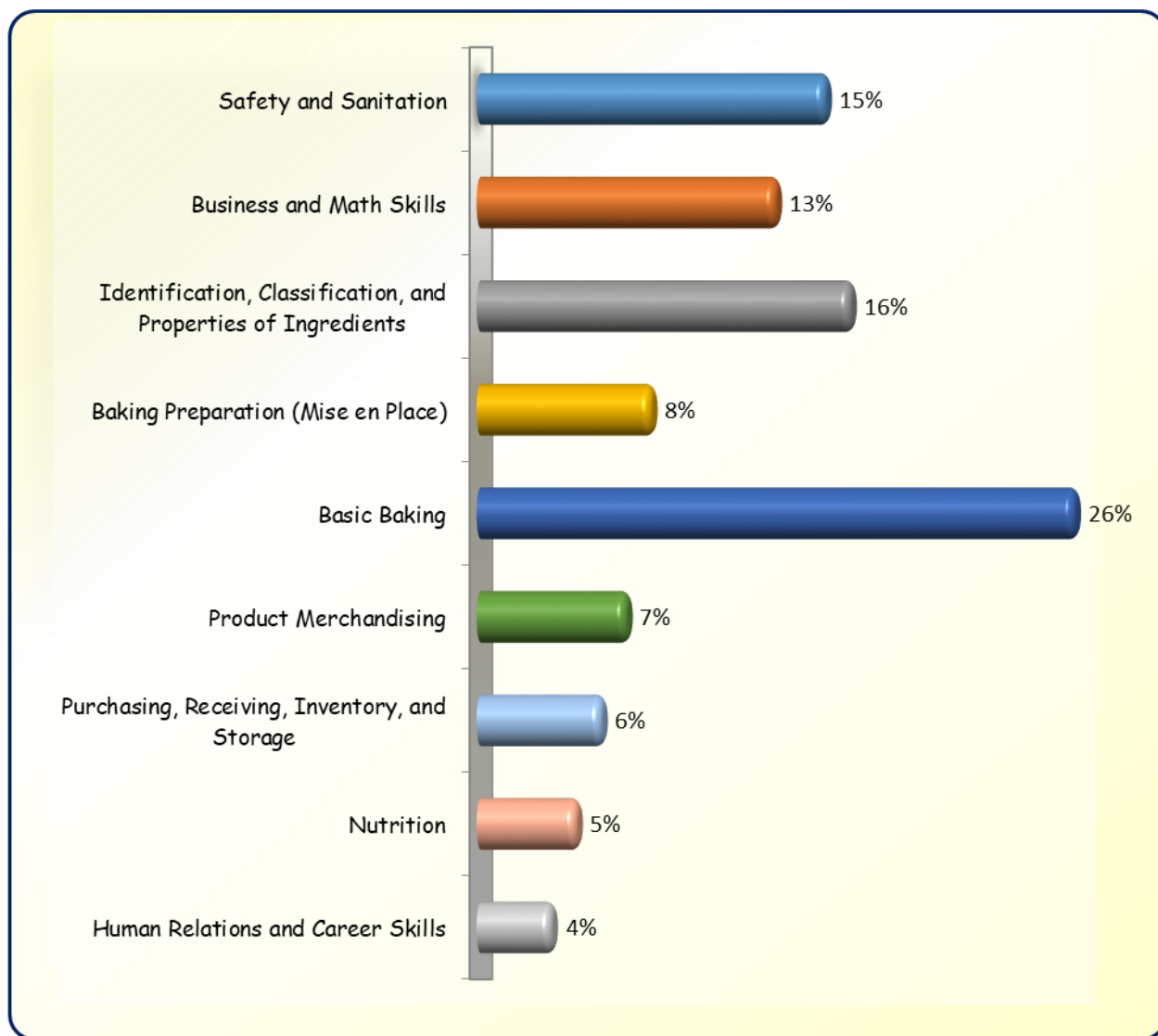


## Written Assessment:

**Administration Time:** 3 hours

**Number of Questions:** 187

### Areas Covered:



## Sample Questions:

Food most likely to spoil rapidly tend to be

- A. high protein
- B. high acid
- C. low moisture
- D. gluten free

When using pastry flour instead of cake flour in a recipe, typically the cake would lack

- A. volume
- B. color
- C. taste
- D. freshness

Yeast is killed at approximately what temperature?

- A. 90 degrees Fahrenheit
- B. 100 degrees Fahrenheit
- C. 140 degrees Fahrenheit
- D. 160 degrees Fahrenheit

Pâte à Choux is a pastry made

- A. in a proof box
- B. in the refrigerator
- C. on a stove top
- D. on a wooden table

The process of slowly whisking hot liquid into egg yolks to prevent curdling is known as

- A. folding
- B. emulsifying
- C. tempering
- D. conditioning

## Performance Assessment:

**Administration Time:** 4 hours and 45 minutes

**Number of Jobs:** 4

### Areas Covered:

**21% Soft Dinner Roll Dough**

Participants will scale, round, and shape dough into rolls and loaf, prepare and apply egg wash, proof the dough, bake, and cool.

**23% Cake Decorating**

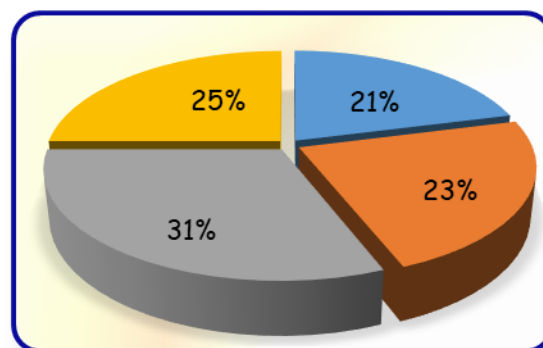
Participants will slice the cake in half, fill and ice the cake, decorate the cake with writing, borders leaves and a flower, and follow instructions for storage and display.

**31% Fruit Pie and Unbaked Fluted Pie Shell**

Participants will scale ingredients, mix ingredients for pie dough and crumb topping, then refrigerate dough, roll, trim, and flute two pie shells. One shell will be left empty for evaluation; the other will be filled, topped, and baked. Participants will follow instructions for storage and display.

**25% Pâte à Choux**

Participants will scale ingredients, cook paste, mix ingredients, pipe with a pastry bag, bake the product to correct doneness, and follow instruction for storage and display.



**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.

