

Red Seal Occupational Standard

Baker



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Canada 

Red Seal Occupational Standard

Baker



Title: Baker

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Foreword

The Canadian Council of Directors of Apprenticeship (CCDA) recognizes this Red Seal Occupational Standard (RSOS) as the Red Seal standard for the Baker trade.

Background

The first National Conference on Apprenticeship in Trades and Industries, held in Ottawa in 1952, recommended that the federal government be requested to cooperate with provincial and territorial apprenticeship committees and officials in preparing analyses of a number of skilled occupations. Employment and Social Development Canada (ESDC) funds the Red Seal Program, which, under the guidance of the CCDA, develops a national occupational standard for each of the Red Seal trades.

Standards have the following objectives:

- to describe and group the tasks performed by skilled workers;
- to identify which tasks are performed in every province and territory;
- to develop instruments for use in the preparation of Interprovincial Red Seal Examinations and assessment tools for apprenticeship and certification authorities;
- to develop common tools for apprenticeship on-the-job and technical training in Canada;
- to facilitate the mobility of apprentices and skilled workers in Canada;
- to supply employers, employees, associations, industries, training institutions and governments with occupational standards.

Any questions, comments, or suggestions for changes, corrections, or revisions to this standard or any of its related products may be forwarded to:

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This standard was prepared by the Apprenticeship and Sectoral Initiatives Directorate of ESDC. The coordinating, facilitating and processing of this standard were undertaken by employees of the standards development team of the Trades and Apprenticeship Division and of Ontario, the host jurisdiction for this trade.

Structure of the Occupational Standard

This standard contains the following sections:

Methodology: an overview of the process for development, review, validation and weighting of the standard

Description of the Baker trade: an overview of the trade's duties, work environment, job requirements, similar occupations and career progression

Trends in the Baker trade: some of the trends identified by industry as being the most important for workers in this trade

Skills for Success Summary: an overview of how each of the skills for success (formerly called essential skills) is applied in this trade

Roles and Opportunities for Skilled Trades in a Sustainable Future: an overarching description of how in the context of climate change, skilled trades play a large role in implementing solutions and adjusting to changes in the world. In addition to highlighting the importance of this awareness, the standard may also contain more details on activities, skills and knowledge elements that are specific to the trade

Industry Expected Performance: description of the expectations regarding the level of performance of the tasks, including information related to specific codes, regulations and standards that must be observed

Language Requirements: description of the language requirements for working and studying in this trade in Canada

Pie Chart of Red Seal Examination Weightings: a graph which depicts the national percentages of exam questions assigned to the major work activities

Task Matrix and Weightings: a chart which outlines graphically the major work activities, tasks and sub-tasks of this standard and the national percentages of exam questions assigned to the major work activities and tasks

Harmonization of Apprenticeship Training: the aspects of apprenticeship training that participating provinces and territories have agreed upon to substantively align apprenticeship systems across Canada

Major Work Activity (MWA): the largest division within the standard that is comprised of a distinct set of trade activities

Task: distinct actions that describe the activities within a major work activity

Task Descriptor: a general description of the task

Sub-task: distinct actions that describe the activities within a task

Skills:

Performance Criteria: description of the activities that are done as the sub-task is performed

Evidence of Attainment: proof that the activities of the sub-task meet the expected performance of a tradesperson who has reached journeyperson level

Range of Variables: elements and examples (not all inclusive) that provide a more in-depth description of a term used in the performance criteria and evidence of attainment

Knowledge:

Learning Outcomes: describes what should be learned relating to a sub-task while participating in technical or in-school training

Learning Objectives: topics to be covered during technical or in-school training in order to meet the learning outcomes for the sub-task

Range of Variables: elements and examples (not all inclusive) that provide a more in-depth description of a term used in the learning outcomes and learning objectives

Appendix A – Acronyms: a list of acronyms used in the standard with their full name

Appendix B – Tools and Equipment / Outils et équipement: a bilingual non-exhaustive list of tools and equipment used in this trade

Appendix C – Glossary / Glossaire: bilingual definitions or explanations of selected technical terms used in the standard

Methodology

Development of the Standard

A draft standard is developed by a broad group of trade representatives, including tradespeople, instructors and employers at a National Workshop led by a team of facilitators. This draft standard breaks down all the tasks performed in the occupation and describes the knowledge and abilities required for a tradesperson to demonstrate competence in the trade.

Harmonization of Apprenticeship Training

An analysis of all provinces' and territories' apprenticeship programs is performed and recommendations are made on harmonizing the name of the trade, the hours of training required and the number of levels of training. Provinces and territories consult with their respective industry stakeholders on these elements and revisions are discussed until consensus is reached. Following the development of the workshop draft of the RSOS, participants discuss and come to consensus on the sequence of training topics, as expressed in the new standard. Their sequencing recommendations are reviewed by stakeholders in participating provinces and territories and further discussions are convened to reach consensus and to identify any exceptions.

Online Survey

Stakeholders are asked to review and validate the activities described in the new standard via an online survey. These stakeholders are invited to participate in this consultation through apprenticeship authorities, as well as national stakeholder groups.

Draft Review

The RSOS development team forwards a copy of the standard to provincial and territorial authorities who consult with industry representatives to review it. Their recommendations are assessed and incorporated into the standard.

Validation and Weighting

Participating provinces and territories also consult with industry to validate and weight the document for the purpose of planning the makeup of the Red Seal Interprovincial Examination for the trade. They validate and weight the major work activities (MWA), tasks and sub-tasks, of the standard as follows:

MWA	Each jurisdiction assigns a percentage of questions to each MWA for an examination that would cover the entire trade.
Tasks	Each jurisdiction assigns a percentage of exam questions to each task within a MWA.
Sub-tasks	Each jurisdiction indicates, with a “yes” or “no”, whether or not each sub-task is performed by skilled workers within the occupation in its jurisdiction.

The results of this exercise are submitted to the RSOS development team who then analyzes the data and incorporates it into the document. The RSOS provides the individual jurisdictional validation results as well as the national averages of all responses. The national averages for MWA and task weighting guide the Interprovincial Red Seal Examination plan for the trade.

The validation of the RSOS is used to identify common core sub-tasks across Canada for the occupation. If at least 70% of the responding jurisdictions' industry performs a sub-task, it shall be considered common core. Interprovincial Red Seal Examination questions are limited to the common core sub-tasks identified through this validation process.

Definitions for Validation and Weighting

yes	sub-task performed by qualified workers in the occupation in that province or territory
no	sub-task not performed by qualified workers in the occupation in that province or territory
NV	standard <u>N</u> ot <u>V</u> alidated by that province or territory
ND	trade <u>N</u> ot <u>D</u> esignated in a province or territory
Not Common Core (NCC)	sub-task, task or MWA performed less than 70% of responding jurisdictions; these will not be tested by the Interprovincial Red Seal Examination for the trade
National Average %	average percentage of questions assigned to each MWA and task in Interprovincial Red Seal Examination for the trade

Provincial/Territorial Abbreviations

NL	Newfoundland and Labrador
NS	Nova Scotia
PE	Prince Edward Island
NB	New Brunswick
QC	Quebec
ON	Ontario
MB	Manitoba
SK	Saskatchewan
AB	Alberta
BC	British Columbia
NT	Northwest Territories
YT	Yukon Territory
NU	Nunavut

Description of the Baker Trade

“Baker” is this trade’s official Red Seal occupational title approved by the CCDA. This standard covers tasks performed by bakers.

Bakers prepare products such as fermented goods, cookies, quick breads, pastries, cakes, chocolates, confections and frozen desserts.

Bakers prepare doughs and batters for baked goods according to formulations. They use mechanized and non-mechanized tools and equipment such as measuring devices, different types of pans, and weight scales in the production of baked goods. Some tools and equipment are digital or computerized. Bakers use bakery equipment such as ovens, fryers, mixers, dough handling equipment, refrigerators and freezers. Other specialized equipment includes chocolate tempering (crystalizing) machines, ice cream makers and depositors. Bakers are responsible for maintaining their tools and equipment in a clean, safe and sanitary manner.

The baker trade is continually evolving and is comprised of multiple specialties within the sector. These may include a global diversity of food preparation and products. Bakers may specialize as artisanal bread bakers, pâtissiers, chocolatiers, and confectioners, each requiring specific skills, knowledge, techniques, and expertise. They may also specialize in preparing baked goods according to dietary and varying nutritional requirements.

Bakers may be employed in workplaces such as bakeries, supermarkets, catering companies, hotels, restaurants, cruise ships, institutional facilities, research and development labs, ingredient suppliers and bakery equipment manufacturers. They may also be self-employed. Types of bakeries include retail, in-store, specialty establishments, wholesale and industrial. Bakery products are produced seven days a week. There can be a variety of shifts available that might appeal to an individual baker. The working hours of a baker may be challenging, but the sense of satisfaction of working in the trade can outweigh the challenges.

The work environment for this trade is clean, sanitary and well-lit. Depending on the work performed, a baker can expect to be exposed to hot and cold environments. They must, at all times, maintain quality of food and ensure that food safety and sanitation guidelines are followed for preparation, serving and storage of bakery products.

Bakers must be able to apply formulations and be able to adapt them to available ingredients and the current requirements. They must be conscious of health information such as dietary requirements and allergies. Bakers must also be able to work independently, as part of a team and help their colleagues. They must have good organizational skills and the ability to multi-task to effectively do their jobs. Other important abilities for bakers include strong numeracy, literacy, communication and customer service skills.

In general, the work requires physical stamina, hand-eye coordination, fine motor skills and creativity. It involves standing for extended periods, functioning in close quarters, performing repetitive tasks, and lifting heavy objects such as pots and heavy bags. Bakers must also have a commitment to sanitation, nutrition and ongoing learning. Baking requires personal attributes such as a strong work ethic and an ability to work with strict timelines.

Occupational hazards include burns, cuts, respiratory illness, slips, falls, repetitive strain and injuries from heavy lifting.

Bakers may be involved in several business aspects of the profession such as inventory control, food safety management, product development, product merchandising, production scheduling, purchasing, costing and recycling. Through their work they develop an in-depth knowledge of baking science and bakery product nutrition.

Experienced bakers may use the skills they develop in this trade to work in sales and marketing, teaching, product research and development, and bakery management. They may act as mentors and trainers to apprentices in the trade.

The baker trade has some similarities or overlaps with the work of cooks.

Trends in the Baker Trade

Technology

Social media exposure and marketing are important developments in the industry. These platforms are influencing bakers to become more innovative in creating bakery products that “play well” on social media (e.g., unique presentation with bright colours, creative design and appealing packaging). These social media platforms also provide outlets for consumer reviews and feedback.

Consumer demand for convenience and quality food is driving other technological changes in the food service industry. Digital ordering platforms provide new challenges for bakers who must develop product options that can be prepared and shipped without diminished quality.

Consumers expect greater transparency in all aspects of their food choices. Regulations and emerging software technologies enable consumers to make more informed decisions. As a result, bakers may need to adapt to this technology by becoming more informed on the ingredients they are using and communicating this information to consumers.

There is new software available to bakers for formulation development, food procurement and business applications such as inventory management.

Tools and Equipment

Bakers must become familiar with new tools and equipment that are continually being introduced in bakeries. Some examples include automated equipment such as programmable combi-ovens, thermal circulators, vacuum ovens, wireless sensors, steam-injection ovens, anti-griddles, edible ink printers and induction burners.

Food Safety and Dietary Requirements

There is an increasing awareness of allergens, food sensitivities and risks of cross-contamination. There is more training available about these issues and practices, which are made more accessible in online formats. This is also true for other dietary and consumer considerations such as health, ethical, and religious requirements as well as personal preferences.

There is an improved availability of information about products, baking ingredients and their contents in the supply chain and their potential cross-contaminations and exposures.

Products/Materials

Consumer demand for artisan baking has increased exponentially. Consequently, these products have now become mainstream.

There is an increase in the use of biodegradable and compostable packaging (e.g., produced using coconut husks, bamboo, sugarcane husks or cornstarch).

It is becoming more common for some venues to repurpose ingredients for the production of in-house products. For example, some bakeries now use alternate forms of flour such as spent barley flour from the beer and spirits brewing industry or spent coffee flour from cold brewing processes. Also, there is a highlighted use of “imperfect” produce in products to encourage a zero-waste philosophy.

Bakers may produce a wide variety of healthy baked goods that are now influenced by trends such as the agricultural philosophy of farm to table, the production of plant-based products and use of heritage grains. There is a trend of some bakeries growing their own produce or manufacturing ingredients in-house. Some examples of this include in-house herb gardens, rooftop gardens and flour mills.

Legalization of cannabis has generated an interest in this as a small and specialized niche but has not affected most of the baking industry. Other legislative changes defining healthy food choices and ingredients will impact the production of baking industry products.

Social Responsibility and Sustainability

Consumers increasingly want more value for their money and expect bakeries to contribute towards social responsibility (e.g., supporting local farmers, sensible sourcing and reduced footprint). As a result, an increasing number of bakeries are adapting their sourcing methods to be more environmentally sustainable.

A growing number of businesses are striving to significantly reduce food waste by composting, recycling and donating food leftovers. There is also an emphasis on decreasing water usage whenever possible. Bakers are expected to become more resourceful and innovative in making use of the entirety of base ingredients.

Skills for Success Summary

Skills for Success are needed in a quickly changing world for work, learning and life. They are foundational for building other skills and important for effective social interaction. Everyone benefits from having these skills as they help individuals get a job, progress at their current job and change jobs. They also help individuals become active members of their community and succeed in learning.

Through extensive research and consultations, the Government of Canada launched the new Skills for Success model renewing the previous Essential Skills framework to better reflect the needs of the current and future labour market.

The summary presented here is based on existing Essential Skills profiles and will be updated to align with the new [Skills for Success model](#) over time.

Reading

Bakers require strong reading skills to refer to formulation instructions, techniques, product labels, memos and bulletins, task instructions, outstanding work from employers, special orders, equipment malfunctions and supply deliveries. Bakers also need to consult various organizations, such as the Canadian Food Inspection Agency and Public Health Authorities for food handling and food importing regulations as well as industry publications for enhancing their knowledge.

Document Use

Bakers must consult product labels for warnings, enter data into label templates and locate data in formulations, lists and tables. They work with specification (spec) sheets, production sheets, bake orders, and tracking and quality control forms.

Writing

Writing skills are used by bakers to write brief notes in production logs, training forms, health and safety forms, and comments on formulations, bake orders and production sheets. When required, they may write product descriptions, memos or bulletins.

Oral Communication

Bakers require good oral communication and customer service skills. They discuss baking supplies with suppliers, baking order details and nutritional information with customers, and current work assignments and products with co-workers. Bakers interact with apprentices to teach them the trade of baking.

Numeracy

Bakers are required to have numeracy skills to calculate portions and ingredient quantities when modifying formulations, and measurements when using weigh scales and thermometers. They may calculate nutritional information for customers. Bakers do costing, maintain inventories, do scheduling and estimate time to complete baking tasks.

Thinking

Bakers identify ways to modify formulations, choose items for specials, and select decorating styles and appropriate equipment needed. The ability to problem-solve is required in situations such as when there are not enough baking supplies, formulations do not turn out as expected or there are customer special requests for orders. Bakers have the ability to manage several tasks simultaneously.

Working with Others

Bakers work in coordination with others to prepare, bake, assemble and decorate baked goods. Teamwork is an essential aspect of this work as bakers participate in discussions about work processes and offer suggestions for improving those processes. Giving and receiving feedback is an important aspect of working in this industry.

Digital Technology

Bakers require proficiency with word processing, spreadsheets, and several other areas. They often use the Internet to browse websites devoted to baking topics for ideas, inspiration and nutritional information. They may also search for information about products and equipment at suppliers' websites. Digital equipment is used to perform ordering, recipe and nutrition management, and inventory control. Digital cameras and imaging equipment are used in cake decorating as well as marketing and sales.

Continuous Learning

Bakers need to learn continuously to keep abreast of new food and taste trends, to research new products and to improve their baking techniques. They learn through their daily work experiences, by observing other bakers, and by reading cookbooks, websites and industry publications. In addition, they may attend baking competitions, baking seminars and courses.

Roles and Opportunities for Skilled Trades in a Sustainable Future

Climate change affects all of us. Trades play a large role in implementing solutions and adjusting to changes in the world.

Throughout this standard, there may be specific references to tasks, skills and knowledge that clearly show this trade's role in a more sustainable future. Each trade has different roles to play and contributions to make in their own way.

For example:

- Construction tradespeople need to consider the materials they are using, building methods, and improvements to mechanical and electrical installations. There are important changes to codes and standards to help meet the climate change goals and commitments set for 2030 and 2050. Retrofits and new construction of low-energy buildings provide enormous opportunities for workers in this sector. Concepts, such as energy efficiency and regarding buildings as systems are foundational.
- Automotive and mechanical trades are seeing a shift towards the electrification of vehicles and equipment. As a result, new skills and knowledge will be required for tradespeople working in this sector. There are mandates for sales of new light-duty zero-emission vehicles (ZEV) in Canada, with the goal of achieving 100% ZEV sales by 2035. Due to this mandate, the demand for these vehicles is growing quickly among consumers and fleets. With this escalating demand, the need for skilled workers to maintain and repair these vehicles is also increasing.
- In industrial and resource sectors, there is pressure to move towards increased electrification of industrial processes. Many industrial and commercial facilities are also being upgraded to improve energy efficiency in areas such as lighting systems, and new production processes and technologies. There are also opportunities in carbon capture, utilization and storage (CCUS), as well as the production and export of low-carbon hydrogen.
- Trades in the service sector may also need to be aware of responsible sourcing, as well as efficient use of products and materials. New ways of working better are always a part of the job.

There are fast-moving changes in guidelines, codes, regulations and specifications. Many are being implemented for the purpose of energy efficiency and climate change. Those that affect specific trades may be mentioned within the standard. Examples of these guidelines and legislation include:

- The National Energy Code of Canada for Buildings (NECB).
- The Canadian Net-Zero Emissions Accountability Act (CNZEAA).
- programs that encourage sustainable building design and construction such as Leadership in Energy and Environmental Design (LEED) and the Zero Carbon Building (ZCB) standards.
- the Montreal Protocol for phasing out R22 refrigerants.
- energy efficiency programs such as ENERGY STAR.
- principles of the United Nations Declaration for the Rights of Indigenous Peoples pertaining to energy sector development.

Apprentices and tradespeople need to increase their climate literacy and reinforce their own understanding of energy issues and environmental practices. It is important for them to understand why these changes are happening and their effect on trades' work. While individual tradespeople and apprentices may not be able to choose certain elements like; the architectural design of buildings, building material selection, regulatory requirements, use of electric vehicles and technologies, they must understand the impact of using these elements in their work. Impacts include using environmentally friendly products and following requirements related to the disposal and recycling of materials.

In apprenticeship, as well as in ongoing professional development, employers and instructors should encourage learning about these concepts, why they are important, how they are implemented, and the overarching targets they are aiming to achieve.

All in all, it's about doing the work better and building a better world.

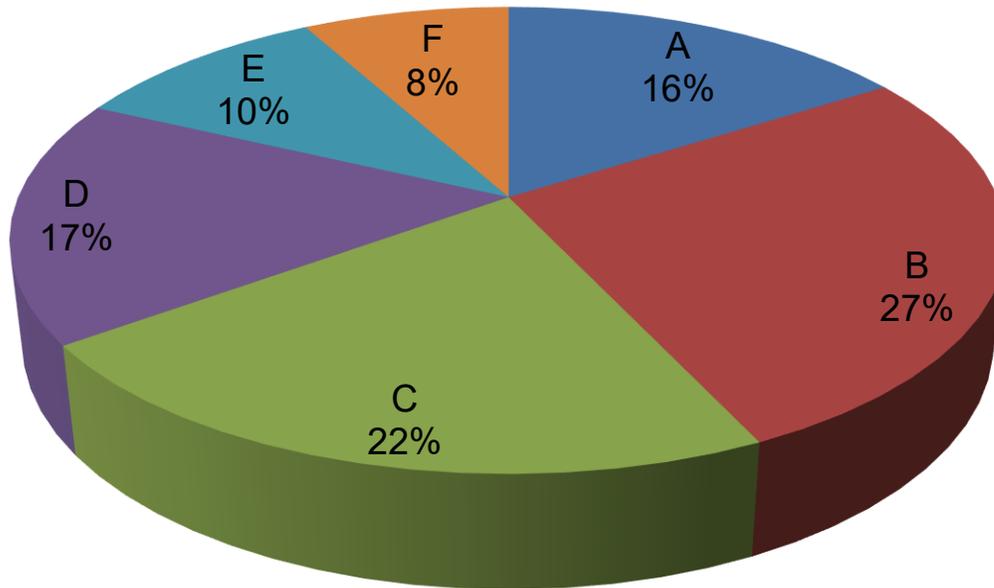
Industry Expected Performance

All tasks must be performed according to the applicable jurisdictional codes and standards. All health and safety standards must be respected and observed. Work should be performed efficiently and to a high quality without material waste or environmental damage. All requirements of employers, manufacturers, customers and quality control policies must be met. At a journey person level of performance, all tasks must be done with minimal direction and supervision. As a journey person progresses in their career there is an expectation they continue to upgrade their skills and knowledge to maintain pace with industry and promote continuous learning in their trade through mentoring of apprentices.

Language Requirements

It is expected that journeypersons are able to understand and communicate in either English or French, which are Canada's official languages. English or French are the common languages of business as well as languages of instruction in apprenticeship programs.

Pie Chart of Red Seal Examination Weightings



MWA A	Performs common occupational skills	16%
MWA B	Prepares fermented goods	27%
MWA C	Prepares cookies, bars, quick breads, pastry doughs and cakes	22%
MWA D	Performs assembly and finishing	17%
MWA E	Prepares chocolate, confections and sugar work	10%
MWA F	Prepares desserts, ice creams and ices	8%

This pie chart represents a breakdown of the interprovincial Red Seal examination. Percentages are based on the collective input from workers from the trade from across Canada. The Task Matrix on the next pages indicates the breakdown of tasks and sub-tasks within each Major Work Activity and the breakdown of questions assigned to the Tasks. The Interprovincial examination for this trade has 150 questions.

Baker

Task Matrix and Weightings

A – Performs common occupational skills

16%

Task A-1 Performs safety- and hygiene-related functions 14%	A-1.01 Maintains safe work environment	A-1.02 Uses personal protective equipment (PPE) and safety equipment	A-1.03 Maintains professional appearance and personal hygiene
Task A-2 Practices food safety procedures 14%	A-2.01 Maintains safe condition and temperature of raw ingredients and finished products	A-2.02 Prevents cross-contamination of raw ingredients and finished products	A-2.03 Cleans and sanitizes tools and equipment
Task A-3 Uses and maintains tools and equipment 12%	A-3.01 Uses non-mechanized tools	A-3.02 Uses mechanized tools and equipment	
Task A-4 Organizes work 17%	A-4.01 Schedules production and workflow	A-4.02 Organizes workplace and workspace	
Task A-5 Manages products and information 18%	A-5.01 Orders products	A-5.02 Receives products	A-5.03 Manages inventory
	A-5.04 Performs quality control assessments on bakery products	A-5.05 Stores bakery products	A-5.06 Packages bakery products
Task A-6 Performs routine work practices 13%	A-6.01 Performs portion control	A-6.02 Uses convenience foods	A-6.03 Uses formulations
	A-6.04 Applies dietary information		

Task A-7 Adapts baking practices to meet dietary requirements 12%	A-7.01 Adapts bakery practices to meet dietary requirements	A-7.02 Selects ingredients to meet dietary requirements	A-7.03 Prepares food to meet dietary requirements
Task A-8 Uses communication and mentoring techniques 0%	A-8.01 Uses communication techniques	A-8.02 Uses mentoring techniques	

B – Prepares fermented goods

27%

Task B-9 Prepares pre-ferment 14%	B-9.01 Mixes ingredients for pre-ferment	B-9.02 Manages pre-ferment process	
Task B-10 Prepares dough 26%	B-10.01 Manages dough temperature	B-10.02 Mixes ingredients for fermented goods	B-10.03 Manages bulk fermentation
Task B-11 Forms dough 22%	B-11.01 Divides dough	B-11.02 Shapes dough	B-11.03 Monitors final proof of dough
Task B-12 Forms laminated dough 18%	B-12.01 Laminates dough	B-12.02 Performs make-up of laminated dough products	B-12.03 Monitors final proof of laminated dough products
Task B-13 Finishes fermented goods 20%	B-13.01 Applies pre-bake finish	B-13.02 Bakes fermented goods	B-13.03 Deep-fries fermented goods

C – Prepares cookies, bars, quick breads, pastry doughs and cakes

22%

Task C-14 Prepares cookies and bars 21%	C-14.01 Mixes cookie and bar ingredients	C-14.02 Performs make-up of cookies and bars	C-14.03 Bakes cookies and bars
Task C-15 Prepares quick breads 22%	C-15.01 Mixes quick bread ingredients	C-15.02 Performs make-up of quick breads	C-15.03 Bakes quick breads
Task C-16 Prepares pastry doughs 28%	C-16.01 Mixes pastry dough ingredients	C-16.02 Performs make-up of pastry doughs	C-16.03 Bakes pastry doughs
Task C-17 Prepares cakes 29%	C-17.01 Mixes cake ingredients	C-17.02 Portions mixture for cakes	C-17.03 Bakes cakes

D – Performs assembly and finishing

17%

<p>Task D-18 Prepares creams, custards, sweet fillings, decorating pastes and icings 22%</p>	<p>D-18.01 Performs make-up of creams, custards, sweet fillings, decorating pastes and icings</p>	<p>D-18.02 Cooks creams, custards and sweet fillings</p>	<p>D-18.03 Holds products for use</p>
<p>Task D-19 Prepares savoury fillings 12%</p>	<p>D-19.01 Performs make-up of savoury fillings</p>	<p>D-19.02 Holds savoury fillings for use</p>	<p>D-19.03 Portions savoury fillings</p>
<p>Task D-20 Prepares sauces, glazes and garnishes 16%</p>	<p>D-20.01 Performs make-up of sauces and glazes</p>	<p>D-20.02 Performs make-up of garnishes</p>	<p>D-20.03 Holds sauces, glazes and garnishes for use</p>
<p>Task D-21 Assembles and bakes sweet and savoury pastries 14%</p>	<p>D-21.01 Performs make-up and assembly of sweet and savoury pastries</p>	<p>D-21.02 Bakes sweet and savoury pastries</p>	
<p>Task D-22 Assembles cakes and other baked goods 20%</p>	<p>D-22.01 Performs make-up and assembly of cakes and other baked goods</p>	<p>D-22.02 Portions cakes and other baked goods</p>	
<p>Task D-23 Decorates and finishes baked goods 16%</p>	<p>D-23.01 Applies sauces, toppings and glazes</p>	<p>D-23.02 Applies garnishes and decorative products</p>	

E – Prepares chocolate, confections and sugar work

10%

Task E-24 Prepares chocolate 62%	E-24.01 Selects quality and types of chocolate	E-24.02 Prepares fillings for chocolate	E-24.03 Prepares couvertures and compounds
	E-24.04 Uses couvertures and compounds		
Task E-25 Prepares confections and sugar work 38%	E-25.01 Boils sugar and sugar substitutes	E-25.02 Forms sugar and sugar substitutes	E-25.03 Creates artistic garnishes and sugar work
	E-25.04 Prepares confections		

F – Prepares desserts, ice creams and ices

8%

Task F-26 Prepares plated desserts 29%	F-26.01 Plans plate design	F-26.02 Assembles components	
	F-27.01 Prepares bases for ice creams and ices	F-27.02 Performs make-up of ice creams and ices	
Task F-27 Prepares ice creams and ices 37%	F-28.01 Performs make-up of frozen dessert components		F-28.03 Holds frozen desserts
	F-28.02 Assembles frozen dessert components		
Task F-28 Prepares frozen desserts 34%	F-28.01 Performs make-up of frozen dessert components		F-28.03 Holds frozen desserts
	F-28.02 Assembles frozen dessert components		

Harmonization of Apprenticeship Training

Provincial and territorial apprenticeship authorities are each responsible for their respective apprenticeship programs. In the spirit of continual improvement, and to facilitate mobility among apprentices in Canada, participating authorities have agreed to work towards harmonizing certain aspects of their programs where possible. After consulting with their stakeholders in the trade, they have reached consensus on the following elements. Note that implementation of these elements may vary from jurisdiction to jurisdiction, depending on their own circumstances. For more information on the implementation in any province and territory, please contact that jurisdiction’s apprenticeship authority.

1. Trade name

The official Red Seal name for this trade is Baker.

2. Number of Levels of Apprenticeship

The number of levels of technical training recommended for this trade is three (3).

3. Total Training Hours

The total hours of training, including both on-the-job and in-school training for this trade is 5400.

4. Sequencing Topics and Related Sub-tasks

The topic titles in the table below are placed in a column for each apprenticeship level for technical training. Each topic is accompanied by the sub-tasks and their reference number. The topics in the grey shaded cells represent those that are covered “in context” with other training in the subsequent years.

Level 1	Level 2	Level 3
	Context	Context
	Safety- and Hygiene-Related Functions	Safety- and Hygiene-Related Functions
	Tools and Equipment	Tools and Equipment
<p style="color: red; text-align: center;">Safety- and Hygiene-Related Functions</p> <p>1.01 Maintains safe work environment 1.02 Uses personal protective equipment (PPE) and safety equipment 1.03 Maintains professional appearance and personal hygiene</p>		
<p style="color: red; text-align: center;">Food Safety Procedures</p> <p>2.01 Maintains safe condition and temperature of raw ingredients and finished products 2.02 Prevents cross-contamination of raw ingredients and finished products 2.03 Cleans and sanitizes tools and equipment</p>		
<p style="color: red; text-align: center;">Tools and Equipment</p> <p>3.01 Uses non-mechanized tools 3.02 Uses mechanized tools and equipment</p>		
<p style="color: red; text-align: center;">Organizes Work</p> <p>4.02 Organizes workplace and workspace</p>		<p style="color: green; text-align: center;">Organizes Work</p> <p>4.01 Schedules production and workflow</p>
<p style="color: red; text-align: center;">Products and Information Management</p> <p>5.02 Receives products 5.05 Stores bakery products 5.06 Packages bakery products</p>		<p style="color: green; text-align: center;">Products and Information Management</p> <p>5.01 Orders products 5.02 Receives products 5.03 Manages inventory 5.04 Performs quality control assessments</p>

<p>Routine Work Practices</p> <p>6.01 Performs portion control 6.03 Uses formulations</p>	<p>Routine Work Practices</p> <p>6.02 Uses convenience foods 6.04 Applies dietary information</p>	<p>Routine Work Practices</p> <p>6.04 Applies dietary information</p>
	<p>Baking Practices to Meet Dietary Requirements</p> <p>7.01 Adapts bakery practices to meet dietary requirements 7.02 Selects ingredients to meet dietary requirements</p>	<p>Baking Practices to Meet Dietary Requirements</p> <p>7.02 Selects ingredients to meet dietary requirements 7.03 Prepares food to meet dietary requirements</p>
<p>Communication Techniques</p> <p>8.01 Uses communication techniques</p>		<p>Mentoring Techniques</p> <p>8.02 Uses mentoring techniques</p>
<p>Pre-Ferment Preparation</p> <p>9.01 Mixes ingredients for pre-ferment 9.02 Manages pre-ferment process</p>	<p>Pre-Ferment Preparation</p> <p>9.01 Mixes ingredients for pre-ferment 9.02 Manages pre-ferment process</p>	
<p>Dough (Preparation)</p> <p>10.01 Manages dough temperature 10.02 Mixes ingredients for fermented goods 10.03 Manages bulk fermentation</p>	<p>Dough (Preparation)</p> <p>10.01 Manages dough temperature 10.02 Mixes ingredients for fermented goods 10.03 Manages bulk fermentation</p>	
<p>Dough (Forming)</p> <p>11.01 Divides dough 11.02 Shapes dough 11.03 Monitors final proof of dough</p>	<p>Dough (Forming)</p> <p>11.01 Divides dough 11.02 Shapes dough 11.03 Monitors final proof of dough</p>	
<p>Laminated Dough (Introduction)</p> <p>12.01 Laminates dough</p>	<p>Laminated Dough</p> <p>12.01 Laminates dough 12.02 Performs make-up of laminated dough products 12.03 Monitors final proof of laminated dough products</p>	<p>Laminated Dough</p> <p>12.01 Laminates dough 12.02 Performs make-up of laminated dough products 12.03 Monitors final proof of laminated dough products</p>
<p>Fermented Goods (Finishes)</p> <p>13.01 Applies pre-bake finish 13.02 Bakes fermented goods 13.03 Deep-fries fermented goods</p>	<p>Fermented Goods (Finishes)</p> <p>13.01 Applies pre-bake finish 13.02 Bakes fermented goods 13.03 Deep-fries fermented goods</p>	
<p>Cookies and Bars</p> <p>14.01 Mixes cookie and bar ingredients 14.02 Performs make-up of cookies and bars 14.03 Bakes cookies and bars</p>	<p>Cookies and Bars</p> <p>14.01 Mixes cookie and bar ingredients 14.02 Performs make-up of cookies and bars 14.03 Bakes cookies and bars</p>	
<p>Quick Breads</p> <p>15.01 Mixes quick bread ingredients 15.02 Performs make-up of quick breads 15.03 Bakes quick breads</p>		
<p>Pastry Doughs</p> <p>16.01 Mixes pastry dough ingredients 16.02 Performs make-up of pastry doughs 16.03 Bakes pastry doughs</p>	<p>Pastry Doughs</p> <p>16.01 Mixes pastry dough ingredients 16.02 Performs make-up of pastry doughs 16.03 Bakes pastry doughs</p>	<p>Pastry Doughs</p> <p>16.01 Mixes pastry dough ingredients 16.02 Performs make-up of pastry doughs 16.03 Bakes pastry doughs</p>
<p>Cakes</p> <p>17.01 Mixes cake ingredients 17.02 Portions mixture for cakes 17.03 Bakes cakes</p>	<p>Cakes</p> <p>17.01 Mixes cake ingredients 17.02 Portions mixture for cakes 17.03 Bakes cakes</p>	<p>Cakes</p> <p>17.01 Mixes cake ingredients 17.02 Portions mixture for cakes 17.03 Bakes cakes</p>
<p>Creams, Custards, Sweet Fillings, Decorating Pastes and Icings</p> <p>18.01 Performs make-up of creams, custards, sweet fillings, decorating pastes and icings 18.02 Cooks creams, custards and sweet fillings 18.03 Holds products for use</p>	<p>Creams, Custards, Sweet Fillings, Decorating Pastes and Icings</p> <p>18.01 Performs make-up of creams, custards, sweet fillings, decorating pastes and icings 18.02 Cooks creams, custards and sweet fillings 18.03 Holds products for use</p>	<p>Creams, Custards, Sweet Fillings, Decorating Pastes and Icings</p> <p>18.01 Performs make-up of creams, custards, sweet fillings, decorating pastes and icings 18.02 Cooks creams, custards and sweet fillings 18.03 Holds products for use</p>
<p>Savoury Fillings</p> <p>19.01 Performs make-up of savoury fillings 19.02 Holds savoury fillings for use 19.03 Portions savoury fillings</p>		

<p style="text-align: center;">Sauces, Glazes and Garnishes</p> <p>20.01 Performs make-up of sauces and glazes 20.03 Holds sauces, glazes and garnishes for use</p>	<p style="text-align: center;">Sauces, Glazes and Garnishes</p> <p>20.02 Performs make-up of garnishes 20.03 Holds sauces, glazes and garnishes for use</p>	
<p style="text-align: center;">Sweet and Savoury Pastries (Assembles and Bakes)</p> <p>21.01 Performs make-up and assembly of sweet and savoury pastries 21.02 Bakes sweet and savoury pastries</p>	<p style="text-align: center;">Sweet and Savoury Pastries (Assembles and Bakes)</p> <p>21.01 Performs make-up and assembly of sweet and savoury pastries 21.02 Bakes sweet and savoury pastries</p>	<p style="text-align: center;">Sweet and Savoury Pastries (Assembles and Bakes)</p> <p>21.01 Performs make-up and assembly of sweet and savoury pastries 21.02 Bakes sweet and savoury pastries</p>
<p style="text-align: center;">Cakes and Other Baked Goods (Assembles)</p> <p>22.01 Performs make-up and assembly of cakes and other baked goods 22.02 Portions cakes and other baked goods</p>	<p style="text-align: center;">Cakes and Other Baked Goods (Assembles)</p> <p>22.01 Performs make-up and assembly of cakes and other baked goods 22.02 Portions cakes and other baked goods</p>	<p style="text-align: center;">Cakes and Other Baked Goods (Assembles)</p> <p>22.01 Performs make-up and assembly of cakes and other baked goods 22.02 Portions cakes and other baked goods</p>
		<p style="text-align: center;">Baked Goods (Decorates and Finishes)</p> <p>23.01 Applies sauces, topping and glazes 23.02 Applies garnishes and decorative products</p>
	<p style="text-align: center;">Chocolate (Introduction)</p> <p>24.01 Selects quality and types of chocolate 24.02 Prepares fillings for chocolate 24.03 Prepares couvertures and compounds 24.04 Uses couvertures and compounds</p>	<p style="text-align: center;">Chocolate</p> <p>24.01 Selects quality and types of chocolate 24.02 Prepares fillings for chocolate 24.03 Prepares couvertures and compounds 24.04 Uses couvertures and compounds</p>
		<p style="text-align: center;">Confections and Sugar Work</p> <p>25.01 Boils sugar and sugar substitutes 25.02 Forms sugar and sugar substitutes 25.03 Creates artistic garnishes and sugar work 25.04 Prepares confections</p>
	<p style="text-align: center;">Plated Desserts</p> <p>26.01 Plans plate design 26.02 Assembles components</p>	<p style="text-align: center;">Plated Desserts</p> <p>26.01 Plans plate design 26.02 Assembles components</p>
		<p style="text-align: center;">Ice Creams and Ices</p> <p>27.01 Prepares bases for ice creams and ices 27.02 Performs make-up of ice creams and ices</p>
		<p style="text-align: center;">Frozen Desserts</p> <p>28.01 Performs make-up of frozen dessert components 28.02 Assembles frozen dessert components 28.03 Holds frozen desserts</p>

Major Work Activity A

Performs common occupational skills

Task A-1 Performs safety- and hygiene-related functions

Task Descriptor

Bakers are expected to perform safety-related functions throughout all activities of the trade. They use personal protective equipment (PPE) and safety equipment by complying with codes and regulations such as the Workplace Hazardous Materials Information System (WHMIS) to minimize the potential of injury to self and others. Bakers must maintain a professional appearance and constantly maintain personal hygiene.

A-1.01 Maintains safe work environment

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-1.01.01P	identify and report <i>potential hazards</i>	<i>potential hazards</i> are identified and reported according to <i>jurisdictional regulations</i>
A-1.01.02P	clear and clean walkways	walkways are cleared and cleaned by removing obstacles, wiping up spills and placing cautionary signage according to <i>jurisdictional regulations</i>
A-1.01.03P	clean and sanitize workstation	workstation is cleaned by washing, rinsing and sanitizing work surfaces using prepared and tested solutions according to manufacturers' specifications and <i>jurisdictional regulations</i>
A-1.01.04P	maintain clutter-free workstation	clutter-free workstation is maintained by removing unnecessary tools, equipment, foods and debris
A-1.01.05P	store and lock up hazardous products	hazardous products are stored and locked up according to manufacturers' specifications and <i>jurisdictional regulations</i>
A-1.01.06P	store hazardous equipment and utensils	hazardous equipment and utensils are stored according to company policies, manufacturers' specifications and <i>jurisdictional regulations</i>

A-1.01.07P	complete cleaning task list on a daily, weekly and monthly basis	cleaning task list is completed on a daily, weekly and monthly basis according to company policies and jurisdictional regulations
A-1.01.08P	secure workstations when not in use	workstations, when not in use, are secured by minimizing potential hazards according to procedures
A-1.01.09P	lock out equipment	equipment is locked out according to company policies, jurisdictional regulations and manufacturers' specifications
A-1.01.10P	prepare, test, label and store cleaning and sanitation solutions	cleaning and sanitation solutions are prepared, tested, labelled and stored according to manufacturers' specifications and jurisdictional regulations
A-1.01.11P	identify location of safety exits and assembly areas	location of safety exits and assembly areas are identified in event of dangerous situations according to jurisdictional regulations
A-1.01.12P	identify emergency procedures	emergency procedures are identified according to company policies
A-1.01.13P	complete safety-related documents	safety-related documents are completed according to company policies and jurisdictional regulations
A-1.01.14P	organize and file safety-related documents	safety-related documents are organized and filed according to company policies and jurisdictional regulations

Range of Variables

potential hazards include: water; debris; exposed electrical wires; uneven floors; unidentified liquids and chemicals; fire; environmental; damaged furniture, fixtures and equipment; poor lighting; inadequate ventilation

jurisdictional regulations include: Workplace Hazardous Material Information System (WHMIS), Hazard Analysis Critical Control Points (HACCP), Occupational Health and Safety (OH&S), public health regulations

procedures include: removing knives, disconnecting electrical appliances, shutting down and locking out appliances, wiping up spills, placing cautionary signage

dangerous situations include: fire, explosions, gas malfunctions

safety-related documents include: safety data sheets (SDS), job hazard analysis, OH&S, incident forms, cleaning and maintenance standard operating procedures (SOP)

Knowledge

	Learning Outcomes	Learning Objectives
A-1.01.01L	demonstrate knowledge of industry standards and safe work practices	identify potential hazards and describe safe work practices identify risks associated with physical and mental impairment on job

A-1.01.02L	demonstrate knowledge of bakery sanitation standards	identify types of sanitizing products and describe their applications and procedures for use
		describe importance of sanitizing complete bakery and equipment
A-1.01.03L	demonstrate knowledge of procedures used to clean and sanitize bakeries and equipment	describe method for cleaning and sanitizing
		describe procedures used to maintain a sanitary food service operation
		describe procedures used to disassemble and assemble bakery tools and equipment and their accessories for sanitizing purposes
A-1.01.04L	demonstrate knowledge of regulatory requirements pertaining to health and safety	interpret jurisdictional regulations pertaining to health and safety

Range of Variables

safe work practices include: proper lifting, hoisting and transferring procedures; safe posture and movements (sitting, standing and bending); removing or restricting loose items (such as jewelry and head coverings) around machinery

potential hazards include: water; debris; exposed electrical wires; uneven floors; unidentified liquids and chemicals; fire; environmental; damaged furniture, fixtures and equipment; poor lighting; inadequate ventilation

procedures used to maintain a sanitary food service operation include: cleaning, sanitizing, managing waste and recycling, controlling pests and rodents, preventing cross-contamination

jurisdictional regulations include: Workplace Hazardous Material Information System (WHMIS), Hazard Analysis Critical Control Points (HACCP), Occupational Health and Safety (OH&S), public health regulations

A-1.02 Uses personal protective equipment (PPE) and safety equipment

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-1.02.01P	dress in industry-specific clothing and approved footwear	industry-specific clothing and approved footwear are worn to prevent injuries and product contamination
A-1.02.02P	situate PPE and safety equipment	PPE and safety equipment are situated according to jurisdictional regulations

A-1.02.03P	select PPE and safety equipment	PPE and safety equipment are selected according to jurisdictional regulations , task to be performed and company policies
A-1.02.04P	identify worn, defective and expired PPE and safety equipment	worn, defective and expired PPE and safety equipment are identified according to jurisdictional regulations and manufacturers' specifications
A-1.02.05P	adjust PPE for individual use	PPE is adjusted for individual use to ensure proper fit

Range of Variables

PPE includes: goggles, respirators, protective gloves (rubber, cut-resistant, heat-resistant), rubber aprons, non-slip protective footwear

safety equipment includes: fire extinguishers, fire blankets, eye-wash stations, WHMIS stations, first aid kits, Automatic External Defibrillators (AED)

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

Knowledge		
	Learning Outcomes	Learning Objectives
A-1.02.01L	demonstrate knowledge of PPE and safety equipment , their applications, maintenance and procedures for use	identify types of PPE and safety equipment , and describe their applications and procedures for use
		describe procedures used to maintain PPE and safety equipment
A-1.02.02L	demonstrate knowledge of regulatory requirements pertaining to PPE and safety equipment	interpret jurisdictional regulations pertaining to PPE and safety equipment

Range of Variables

PPE includes: goggles, respirators, protective gloves (rubber, cut-resistant, heat-resistant), rubber aprons, non-slip protective footwear

safety equipment includes: fire extinguishers, fire blankets, eye-wash stations, WHMIS stations, first aid kits, Automatic External Defibrillators (AED)

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

A-1.03 Maintains professional appearance and personal hygiene

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-1.03.01P	follow handwashing procedures	handwashing procedures are followed according to jurisdictional regulations
A-1.03.02P	maintain good personal hygienic conditions	good personal hygienic conditions are maintained according to company policies and jurisdictional regulations
A-1.03.03P	wear clean work attire	clean work attire is worn
A-1.03.04P	confine hair	hair is confined according to company policies and jurisdictional regulations to reduce contamination risks
A-1.03.05P	ensure nails are short and clean	nails are kept short and clean according to company policies and jurisdictional regulations
A-1.03.06P	remove jewelry and accessories	jewelry and accessories are removed according to company policies and jurisdictional regulations to reduce contamination risks
A-1.03.07P	cover all exposed cuts and wounds	all exposed cuts and wounds are covered according to jurisdictional regulations

Range of Variables

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

work attire includes: aprons, pants, shirts, jackets, hats, approved footwear

Knowledge

	Learning Outcomes	Learning Objectives
A-1.03.01L	demonstrate knowledge of personal hygiene principles and practices	describe hygienic practices
A-1.03.02L	demonstrate knowledge of procedures used to maintain a professional appearance and maintain personal hygiene	describe procedures used to ensure personal hygiene and clean apparel
		describe procedures used for hand washing

A-1.03.04L	demonstrate knowledge of jurisdictional regulations pertaining to health and safety	interpret food health regulations and guidelines associated with practice of personal hygiene
		interpret jurisdictional regulations and company guidelines associated with wearing personal items

Range of Variables

hygienic practices include: frequent handwashing; wearing clean uniforms, hair and beard nets; oral health; frequent bathing; using single-use towels and hair restraints; managing body odour

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

personal items include: fragrances, jewelry, nail polish, accessories

Task A-2 Practices food safety procedures

Task Descriptor

Practicing food safety procedures is the most critical component of the food service industry and ensures consumer and employee health and safety. Cleaning and sanitizing are two separate tasks that are both crucial; cleaning removes physical debris and sanitizing reduces the concentration of microbial contamination on surfaces to levels that are generally considered safe.

A-2.01 Maintains safe condition and temperature of raw ingredients and finished products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-2.01.01P	select and use tools and equipment	tools and equipment are selected and used for maintaining safe foods according to jurisdictional regulations
A-2.01.02P	verify and record that raw ingredients and finished products are at required internal temperature	raw ingredients and finished products are checked at specific intervals to ensure they are at required internal temperature by using a thermometer and results are recorded
A-2.01.03P	read various types of thermometers	various types of thermometers are read according to manufacturers' specifications

A-2.01.04P	monitor temperature of tools and equipment	temperature of tools and equipment is monitored to ensure safety of raw ingredients and finished products according to jurisdictional regulations
A-2.01.05P	hold, store and monitor raw ingredients and finished products	raw ingredients and finished products are held, stored and monitored at temperatures and time limits according to company policies and jurisdictional regulations
A-2.01.06P	discard raw ingredients and finished products	raw ingredients and finished products are discarded according to company policies and jurisdictional regulations

Range of Variables

tools and equipment include: thermometers, ice baths, blast chillers, bains-marie, refrigerators, freezers, proofers, retarders

jurisdictional regulations include: WHMIS, HACCP, public health regulations

types of thermometers include: digital, analog, laser

Knowledge		
	Learning Outcomes	Learning Objectives
A-2.01.01L	demonstrate knowledge of safe conditions and temperatures of raw ingredients and finished products	identify required internal temperature of cooked and raw foods
		identify storing techniques for hot and cold foods
		identify health concerns of improper food handling, storage and preparation
		identify types of food-borne illnesses, their causes and prevention
		identify potentially hazardous foods
A-2.01.02L	demonstrate knowledge of procedures used to maintain safe condition and temperature of raw ingredients and finished products	identify safe food handling and storage techniques
		describe procedures used to take temperatures of raw ingredients and finished products
		identify time and temperatures required for holding hot and cold foods
		identify time limits for cooling of cooked foods

		describe time and temperature controls concerning danger zone
A-2.01.03L	demonstrate knowledge of regulatory requirements pertaining to safe food handling and storage techniques	interpret jurisdictional regulations and requirements pertaining to safe food handling and storage techniques

Range of Variables

safe food handling and storage techniques include: preventing cross-contamination, maintaining foods at safe temperatures, receiving and storing foods (“first-in, first-out” method – FIFO)

jurisdictional regulations include: WHMIS, HACCP, public health regulations

A-2.02 Prevents cross-contamination of raw ingredients and finished products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-2.02.01P	recognize potential food contamination risks	potential food contamination risks are recognized using methods according to jurisdictional regulations
A-2.02.02P	use clean and sanitized work surfaces, tools and equipment	clean and sanitized work surfaces, tools and equipment are used according to jurisdictional regulations
A-2.02.03P	wash hands and change gloves	hands are washed and gloves are changed to avoid potential food contamination risks
A-2.02.04P	follow storage techniques	storage techniques are followed according to company policies and jurisdictional regulations
A-2.02.05P	use designated storage containers, cutting boards and utensils specific to products	designated storage containers, cutting boards and utensils specific to products are used according to company safety plan
A-2.02.06P	set up sanitizing system equipment	sanitizing system equipment is set up according to jurisdictional regulations

Range of Variables

potential food contamination risks include: unsanitary work surfaces, improper storage, chemicals, cross use of utensils and equipment, clothes, cell phones, soiled towels, gloves, biological, physical

methods include: sensory assessments, thermometers, chemical test strips

jurisdictional regulations include: WHMIS, HACCP, public health regulations

storage techniques include: raw food on bottom and cooked food on top, elevate minimum distance above floor, separate meat items accordingly, cover

sanitizing system equipment includes: pails, spray bottles, gloves

Knowledge		
	Learning Outcomes	Learning Objectives
A-2.02.01L	demonstrate knowledge of preventing cross-contamination of raw ingredients and finished products, and associated principles and practices	identify potential food contamination risks
		identify types of food contaminations, their causes and prevention
		identify sanitizing system equipment
		identify sanitizing solutions used to prevent cross-contamination
		identify communicable illnesses
		describe principles and practices of personal hygiene and food safety relating to cross-contamination
		describe storage techniques
A-2.02.02L	demonstrate knowledge of dietary requirements	identify types of dietary requirements
A-2.02.03L	demonstrate knowledge of regulatory requirements pertaining to safe food handling and storage techniques	interpret jurisdictional regulations and requirements pertaining to safe food handling and storage techniques

Range of Variables

potential food contamination risks include: unsanitary work surfaces, improper storage, chemicals, cross use of utensils and equipment, clothes, cell phones, soiled towels, gloves, biological, physical

sanitizing system equipment includes: pails, spray bottles, gloves

communicable illnesses include: gastro-intestinal, hepatitis, Norovirus, COVID

storage techniques include: raw food on bottom and cooked food on top, elevate minimum distance above floor, separate meat items accordingly, cover

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

safe food handling and storage techniques include: preventing cross-contamination, maintaining foods at safe temperatures (temperature danger zone), receiving and storing foods (FIFO)

jurisdictional regulations include: WHMIS, HACCP, public health regulations

A-2.03 Cleans and sanitizes tools and equipment

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-2.03.01P	identify tools and equipment to be cleaned and sanitized	tools and equipment to be cleaned and sanitized are identified
A-2.03.02P	prepare, label and store cleaning and sanitation solutions	cleaning and sanitation solutions are prepared, labeled and stored according to jurisdictional regulations and manufacturers' specifications
A-2.03.03P	lock out tools and equipment	tools and equipment are locked out according to company policies, jurisdictional regulations and manufacturers' specifications
A-2.03.04P	disassemble tools and equipment for cleaning and sanitizing purposes	tools and equipment are disassembled for cleaning and sanitizing purposes according to manufacturers' specifications
A-2.03.05P	remove debris from tools and equipment	debris from tools and equipment is removed prior to cleaning and sanitization using cleaning and sanitizing tools and equipment
A-2.03.06P	apply cleaning procedures	cleaning procedures are applied according to company policies and jurisdictional regulations
A-2.03.07P	apply sanitization procedures	sanitization procedures are applied according to company policies and jurisdictional regulations
A-2.03.08P	rinse and allow tools and equipment to dry	tools and equipment are rinsed and allowed to dry thoroughly
A-2.03.09P	reassemble tools and equipment	tools and equipment are reassembled according to manufacturers' service information
A-2.03.10P	remove lock out kit	lock out kit is removed according to jurisdictional regulations
A-2.03.11P	store sanitized tools and equipment in sanitized area	sanitized tools and equipment are stored in sanitized area

Range of Variables

tools and equipment include: hand tools, pots, pans, baking sheets, ovens, mixers, small appliances, work surfaces, proofers, retarders

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

cleaning and sanitizing tools and equipment include: dishwasher, thermometer, scouring pads, brushes, cloths, sinks, buckets, spray bottles

cleaning procedures include: using chemicals, proper heat and drying techniques

sanitization procedures include: using chemicals, proper heat and drying techniques, three-sink method

Knowledge		
	Learning Outcomes	Learning Objectives
A-2.03.01L	demonstrate knowledge of cleaning and sanitizing tools and equipment	identify cleaning and sanitizing tools and equipment , and describe their applications and procedures for use
A-2.04.02L	demonstrate knowledge of cleaning products and sanitizing solutions	identify cleaning products and describe their applications and procedures for use identify sanitizing solutions and describe their applications and procedures for use
A-2.03.03L	demonstrate knowledge of procedures used to clean tools and equipment	describe procedures used to lock out, disassemble and reassemble tools and equipment , and their accessories describe cleaning procedures
A-2.04.04L	demonstrate knowledge of procedures used to sanitize tools and equipment	describe three-sink method describe sanitization procedures
A-2.03.05L	demonstrate knowledge of regulatory requirements pertaining to cleaning and sanitizing tools and equipment	interpret jurisdictional regulations pertaining to cleaning and sanitizing tools and equipment

Range of Variables

cleaning and sanitizing tools and equipment include: dishwasher, thermometer, scouring pads, brushes, cloths, sinks, buckets, spray bottles

tools and equipment include: hand tools, pots, pans, baking sheets, ovens, mixers, small appliances, work surfaces, proofers, retarders

cleaning procedures include: using chemicals, proper heat and drying techniques

sanitization procedures include: using chemicals, proper heat and drying techniques, three-sink method

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

Task A-3 Uses and maintains tools and equipment

Task Descriptor

Bakers use non-mechanized and mechanized tools and equipment in the production of food. The industrial equipment size may vary based on the production and volume of the bakery.

A-3.01 Uses non-mechanized tools

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-3.01.01P	select and use non-mechanized tools	non-mechanized tools are selected and used according to formulation and desired results
A-3.01.02P	perform inspection of non-mechanized tools	inspection is performed to identify damaged, worn and defective non-mechanized tools according to company policies and jurisdictional regulations
A-3.01.03P	maintain non-mechanized tools	non-mechanized tools are maintained according to company policies and manufacturers' specifications
A-3.01.04P	cover, store and secure non-mechanized tools	non-mechanized tools are covered, stored and secured according to company policies and manufacturers' specifications to ensure safety
A-3.01.05P	choose material-appropriate utensils	material-appropriate utensils are chosen to prevent damage to pots and pans
A-3.01.06P	control heat when using pots, pans and utensils	heat is controlled to prevent damage to pots, pans and utensils

Range of Variables

non-mechanized tools include: hand tools, measuring tools, cutting tools, bakeware, cookware, sugar tools, proofing baskets

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

maintaining non-mechanized tools include: oiling wood on rolling pins or table, calibrating thermometers and scales, sharpening knives and scrapers

material-appropriate utensils include: high heat resistant silicone, stainless steel, bamboo

Knowledge

	Learning Outcomes	Learning Objectives
A-3.01.01L	demonstrate knowledge of non-mechanized tools , their characteristics, applications, limits and capacities	identify types of non-mechanized tools , and describe their characteristics, applications, limits and capacities
A-3.01.02L	demonstrate knowledge of procedures to use and maintain non-mechanized tools	describe procedures used to inspect non-mechanized tools
		describe procedures used to maintain non-mechanized tools
		describe procedures used to cover, store and secure non-mechanized tools
		describe procedures used to sharpen knives and scrapers with sharpening tools
		identify hazards, and describe safe work practices and precautions when using non-mechanized tools

Range of Variables

non-mechanized tools include: hand tools, measuring tools, cutting tools, bakeware, cookware, sugar tools, proofing baskets

maintaining non-mechanized tools include: oiling wood on rolling pins or table, calibrating thermometers and scales, sharpening knives and scrapers

A-3.02 Uses mechanized tools and equipment

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-3.02.01P	select mechanized tools and equipment	mechanized tools and equipment are selected according to task, formulation and production amount
A-3.02.02P	operate mechanized tools and equipment	mechanized tools and equipment are operated according to company policies and manufacturers' specifications
A-3.02.03P	perform inspection of mechanized tools and equipment	inspection is performed to identify damaged, worn and defective mechanized tools and equipment according to company policies, manufacturers' specifications and jurisdictional regulations

A-3.02.04P	lock out and tag out damaged, worn and defective mechanized tools and equipment	mechanized tools and equipment are locked out and tagged out according to company policies, jurisdictional regulations and manufacturers' specifications
A-3.02.05P	assemble and disassemble mechanized tools and equipment	mechanized tools and equipment are assembled and disassembled according to manufacturers' specifications
A-3.02.06P	maintain mechanized tools and equipment	mechanized tools and equipment are maintained according to company policies and manufacturers' specifications
A-3.02.07P	cover, store and secure mechanized tools and equipment	mechanized tools and equipment are covered, stored and secured according to manufacturers' specifications and company policies to ensure safety
A-3.02.08P	determine mechanized tools and equipment that require maintenance or repair from an outside source	mechanized tools and equipment that require maintenance or repair are determined and an outside source is contacted according to company policies
A-3.02.09P	update maintenance logs	maintenance logs are updated according to company policies and procedures

Range of Variables

mechanized tools and equipment include: mixers, ovens, packing equipment, dough moulders, sheeters, dishwashers, refrigerators, freezers

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

maintaining mechanized tools and equipment include: calibrating, lubricating, changing filters, changing fryer oil

Knowledge

	Learning Outcomes	Learning Objectives
A-3.02.01L	demonstrate knowledge of mechanized tools and equipment , their characteristics, applications, limits and capacities	identify types of mechanized tools and equipment , and describe their characteristics, applications, limits and capacities
A-3.02.02L	demonstrate knowledge of procedures used to operate and maintain mechanized tools and equipment	describe procedures used to inspect mechanized tools and equipment
		identify hazards , and describe safe work practices and precautions when operating mechanized tools and equipment
		describe procedures used to maintain mechanized tools and equipment
		describe procedures used to cover, store and secure mechanized tools and equipment

		identify <i>mechanized tools and equipment</i> that require maintenance and repair
		describe procedures used to lock out and tag out <i>mechanized tools and equipment</i>
		describe procedures used to disassemble and reassemble <i>mechanized tools and equipment</i>
		describe procedures used to update <i>mechanized tools and equipment</i> maintenance logs
A-3.02.03L	demonstrate knowledge of regulatory requirements pertaining to operation of <i>mechanized tools and equipment</i>	interpret <i>jurisdictional regulations</i> pertaining to use of <i>mechanized tools and equipment</i>

Range of Variables

mechanized tools and equipment include: mixers, ovens, packing equipment, dough moulders, sheeters, dishwashers, refrigerators, freezers

hazards include: crushing, burns, cuts

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

Task A-4 Organizes work

Task Descriptor

Bakers manage their work in an effective and efficient manner by organizing their workplace, workspace and scheduling production.

A-4.01 Schedules production and workflow

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-4.01.01P	conduct <i>start-up activities</i>	<i>start-up activities</i> are conducted according to task, schedules and workplace procedures
A-4.01.02P	inspect workplace	workplace is inspected to ensure it is in safe condition to begin work

A-4.01.03P	determine and sequence daily activities	daily activities are determined and sequenced according to criteria
A-4.01.04P	instruct staff on work to be completed and timelines	staff are instructed on work to be completed and timelines
A-4.01.05P	assign work tasks and activities	work tasks and activities are assigned according to factors
A-4.01.06P	monitor production and workflow, and implement changes as required	production and workflow are monitored, and changes are implemented as required

Range of Variables

start-up activities include: turning on equipment, assembling tools, removing product from cooler, proofing product

criteria include: baking preparatory list, ingredient availability, production demands, delivery requirements

factors include: skill required, volume of work, staffing levels, equipment capacity

Knowledge		
	Learning Outcomes	Learning Objectives
A-4.01.01L	demonstrate knowledge of food preparation production schedules	describe importance of sequencing daily activities and creating a production schedule
A-4.01.02L	demonstrate knowledge of bakery management principles	describe importance of defining roles, responsibilities and communication
		identify strengths and potential areas of growth for staffs' skills and knowledge
		describe importance of staff coordination and monitoring progress to ensure flow of production
A-4.01.03L	demonstrate knowledge of procedures used to schedule production and workflow for food preparation	identify daily activities to be completed to meet production schedule
		identify criteria to be considered when determining and sequencing daily activities
		identify time required for various tasks and daily activities
		identify procedures used to modify production schedule

Range of Variables

criteria include: baking preparatory list, ingredient availability, production demands, delivery requirements

procedures used to modify production schedule include: formulation conversion, consider labour needs, production levels

A-4.02 Organizes workplace and workspace

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-4.02.01P	select and organize ingredients and materials required for production	ingredients and materials are selected and organized according to production requirements
A-4.02.02P	organize tools and equipment	tools and equipment are organized according to production requirements
A-4.02.03P	maintain cleanliness and organization of personal workplace and workspace	cleanliness and organization of personal workplace and workspace are maintained for efficiency and safety

Knowledge

	Learning Outcomes	Learning Objectives
A-4.02.01L	demonstrate knowledge of procedures used to organize workplace and workspace	describe procedures used to organize and maintain bakery workplace and workspace
		describe procedures used to organize tools and equipment for flow of production
		describe procedures used to determine formulation and operational costs
A-4.02.02L	demonstrate knowledge of safe work practices	identify potential hazards , and describe safe work practices pertaining to organizing workplaces and workspaces
A-4.02.03L	demonstrate knowledge of regulatory requirements pertaining to health and safety	interpret jurisdictional regulations pertaining to health and safety

Range of Variables

safe work practices include: proper lifting and transferring procedures, safe posture and movements (sitting, standing, rigging, bending), knife safety

potential hazards include: water, debris, exposed electrical wires, uneven floors, chemicals, fire, environmental

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

Task A-5 Manages products and information

Task Descriptor

Bakers are involved in ordering, receiving, storing and, at times, transporting of products. They manage inventory and quality control, and package and store baked goods according to product requirements. At all stages of production, products must be handled in a safe manner and according to food safety and jurisdictional regulations.

A-5.01 Orders products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-5.01.01P	determine product specifications	product specifications are determined according to dietary requirements, budgetary considerations, market availability and formulation specifications
A-5.01.02P	identify ingredient requirements and complete order list	ingredient requirements are identified and order list is completed according to production needs, dietary requirements, budgetary considerations, market availability and formulation specifications
A-5.01.03P	determine quantities of products required	quantities of products required are determined according to business volume, production needs, storage space and delivery schedule
A-5.01.04P	relay product order and specifications to product supplier	product order and specifications are relayed to product supplier according to production needs
A-5.01.05P	interpret vendor product listings	vendor product listings are interpreted to determine if vendor has required inventory and meets jurisdictional regulations

Range of Variables

product specifications include: market forms, shelf life, case size, product type, colour

products include: produce, dairy, dry baking goods, eggs, frozen goods, sundries (e.g., cleaning supplies, packaging, office supplies)

vendors include: major suppliers, local community suppliers

Knowledge

	Learning Outcomes	Learning Objectives
A-5.01.01L	demonstrate knowledge of vendors and products	identify types of vendors of products
		identify types of products , describe their characteristics and to how determine their quality
		describe product sustainability, and seasonal and local availability
		describe product specifications
A-5.01.02L	demonstrate knowledge of procedures used to order products	describe procedures used to order products
		describe ordering methods

Range of Variables

vendors include: major suppliers, local community suppliers

products include: produce, dairy, dry baking goods, eggs, frozen goods, sundries (e.g., cleaning supplies, packaging, office supplies)

product specifications include: market forms, shelf life, case size, product type, colour

ordering methods include: phone, electronic, face-to-face

A-5.02 Receives products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-5.02.01P	verify invoices	invoices are verified to detect and resolve discrepancies
A-5.02.02P	verify products received	products received are verified according to product specifications , quality and quantities ordered
A-5.02.03P	operate receiving equipment	receiving equipment is operated according to manufacturers' specifications
A-5.02.04P	determine priority of storage	products are identified and prioritized for storage according to form, temperature and jurisdictional regulations

Range of Variables

products include: produce, dairy, dry baking goods, eggs, frozen goods, sundries (e.g., cleaning supplies, packaging, office supplies)

product specifications include: market forms, shelf life, case size, product type, colour

receiving equipment includes: hand carts, conveyors, scales, lifts

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

Knowledge		
	Learning Outcomes	Learning Objectives
A-5.02.01L	demonstrate knowledge of receiving and inspecting products	describe product specifications
		identify types of forms and reports relating to receiving and inspecting products
		identify types of receiving equipment used to move products
A-5.02.02L	demonstrate knowledge of procedures used to receive and inspect products	describe procedures used to receive and inspect products
		describe procedures used to interpret and complete forms and reports
		describe procedures used to confirm information contained on invoices
		describe procedures used for damaged and returned products
A-5.02.03L	demonstrate knowledge of training and regulatory requirements pertaining to safe food handling practices	interpret standards, jurisdictional regulations and requirements pertaining to safe food handling practices
		identify training requirements pertaining to safe food handling practices

Range of Variables

products include: produce, dairy, dry baking goods, eggs, frozen goods, sundries (e.g., cleaning supplies, packaging, office supplies)

product specifications include: market forms, shelf life, case size, product type, colour

forms and reports include: requisitions, inventory forms, credit notes/refusals, product tracking slips, invoices, purchase orders

receiving equipment includes: hand carts, conveyors, scales, lifts

procedures used for damaged and returned products include: highlighting products missing on invoice; scheduling overage returns; rescheduling delivery; communicating with courier, supplier and bakery staff; refusing damaged products; photographing damaged products

A-5.03 Manages inventory

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-5.03.01P	verify quantities of products	quantities of products are verified to ensure par levels according to business volume
A-5.03.02P	verify quality of perishable products	quality of perishable products are verified according to sensory assessment and date received
A-5.03.03P	perform stock rotation	stock rotation is performed according to company policies and using first-in, first-out (FIFO) method
A-5.03.04P	dispose of expired products	expired products are disposed of according to company policies, jurisdictional regulations and manufacturers' specifications

Range of Variables

products include: produce, dairy, dry baking goods, eggs, frozen goods, sundries (e.g., cleaning supplies, packaging, office supplies)

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

Knowledge

	Learning Outcomes	Learning Objectives
A-5.03.01L	demonstrate knowledge of procedures used for inventory control	explain FIFO product rotation method
		describe procedures used to conduct inventory of products
		explain systems used for inventory control
		describe procedures for verifying product specifications
		describe waste management procedures
		describe concepts of weights and measures pertaining to inventory control

A-5.03.02L	demonstrate knowledge of training and regulatory requirements pertaining to safe food handling practices	interpret standards, jurisdictional regulations and requirements pertaining to safe food handling practices
		identify training requirements pertaining to safe food handling practices

Range of Variables

products include: produce, dairy, dry baking goods, eggs, frozen goods, sundries (e.g., cleaning supplies, packaging, office supplies)

product specifications include: market forms, shelf life, case size, unit as purchased, product type, colour

waste management procedures include: recycling, composting, discarding, reducing, re-purposing, donating

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

A-5.04 Performs quality control assessments on bakery products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-5.04.01P	apply company and industry standards and safe food practices for quality control	company and industry standards, and safe food practices for quality control are applied
A-5.04.02P	perform sensory assessment of bakery products	sensory assessment of bakery products is performed to ensure they meet company and quality standards
A-5.04.03P	assess shelf life of product	shelf life of product is assessed by checking product characteristics
A-5.04.04P	apply labelling requirements	labelling requirements are applied according to jurisdictional regulations
A-5.04.05P	confirm weight and adhere to weights and measures regulations	weight is confirmed and weights and measures regulations are adhered to

Range of Variables

sensory assessment includes: taste, touch, smell, visual

product characteristics include: age, texture, artistic impacts, taste, colour

labelling requirements include: allergens information, ingredients in descending order of content, manufacturer's address, nutritional values, best before dates

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

Knowledge

	Learning Outcomes	Learning Objectives
A-5.04.01L	demonstrate knowledge of quality control assessments	identify quality control assessments, and describe their characteristics and applications
A-5.04.02L	demonstrate knowledge of procedures used to perform quality control assessments	describe procedures used to assess shelf life of bakery products and product characteristics describe procedures used to confirm weight of bakery products and apply standards and jurisdictional regulations describe safe and sanitary work practices while performing quality control assessments
A-5.04.03L	demonstrate knowledge of regulatory requirements pertaining to labelling of bakery products	identify standards and jurisdictional regulations pertaining to labelling requirements

Range of Variables

product characteristics include: age, texture, artistic impacts, taste, colour

jurisdictional regulations include: WHMIS, HACCP, OH&S, public health regulations

labelling requirements include: allergens information, ingredients in descending order of content, manufacturer's address, nutritional values, best before dates

A-5.05 Stores bakery products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-5.05.01P	select storage method	storage method is selected according to type of bakery products
A-5.05.02P	label bakery products	bakery products are labeled according to company policies and jurisdictional regulations
A-5.05.03P	select storage area	storage area is selected according to ambient condition requirements, product type and planned use
A-5.05.04P	hold bakery products	bakery products are held according to product type and storage requirements to prevent damage and spoilage
A-5.05.05P	organize storage area space and equipment	storage area space and equipment are organized to accommodate factors

Range of Variables

storage methods include: wrapping, putting in airtight containers, vacuum-packaging, bagging

jurisdictional regulations include: HACCP, OH&S, public health regulations

ambient conditions include: temperature, humidity, airborne contaminants, odours, light

equipment includes: freezers, refrigerators, shelving, bins, rolling carts, pails, vacuum sealer

factors include: proper air circulation, retrieval of product, food safety

Knowledge		
	Learning Outcomes	Learning Objectives
A-5.05.01L	demonstrate knowledge of storage methods , their characteristics and applications	identify storage methods , and describe their characteristics and applications
A-5.05.02L	demonstrate knowledge of procedures used to store bakery products	describe procedures used to label bakery products
		describe effects of ambient conditions on bakery products when selecting storage area and equipment
		describe procedures and factors to consider when organizing storage area space and equipment
		identify shelf life of various bakery products
A-5.05.03L	demonstrate knowledge of regulatory requirements pertaining to storage of bakery products	identify standards and jurisdictional regulations pertaining to storage of bakery products
		identify standards and jurisdictional regulations pertaining to labelling of bakery products

Range of Variables

storage methods include: wrapping, putting in airtight containers, vacuum-packaging, bagging

ambient conditions include: temperature, humidity, airborne contaminants, odours, light

equipment includes: freezers, refrigerators, shelving, bins, rolling carts, pails, vacuum sealer

factors include: proper air circulation, retrieval of product, food safety

jurisdictional regulations include: HACCP, OH&S, public health regulations

A-5.06 Packages bakery products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-5.06.01P	select packaging	packaging is selected according to criteria
A-5.06.02P	assess bakery product is ready for packaging	bakery product is assessed to be ready for packaging
A-5.06.03P	insert separating paper or plastic	separating paper or plastic is inserted to prevent surface area from drying out
A-5.06.04P	transfer bakery product into packaging	bakery product is transferred into packaging using tools and equipment
A-5.06.05P	slice bread and insert into bread bag	bread is sliced using bread slicers and knives, and sliced loaf is inserted into bread bag and sealed according to jurisdictional regulations
A-5.06.06P	label bakery products	bakery products are labeled according to company policies and jurisdictional regulations

Range of Variables

packaging includes: cake domes, boxes, bread bags, cellophane, paper bags, takeout containers

criteria includes: quantity, product, artistic impacts, appeal, delivery method, food safety, freshness

tools and equipment include: pallet knives, spatulas, silicone sheets, gloves, tongs

jurisdictional regulations include: HACCP, OH&S, public health regulations

Knowledge

	Learning Outcomes	Learning Objectives
A-5.06.01L	demonstrate knowledge of packaging used for bakery products, their characteristics and applications	identify types of packaging used for bakery products, and describe their characteristics and applications
		identify criteria used for choosing type of packaging
A-5.06.02L	demonstrate knowledge of procedures used to package bakery products	identify tools and equipment used to package bakery products, and describe their procedures for use
		describe procedures used to assess if bakery product is ready for packaging
		describe procedures used to transfer bakery products into packaging

		describe procedures used to label bakery products
		describe safe and sanitary work practices pertaining to packaging of bakery products
A-5.06.03L	demonstrate knowledge of regulatory requirements pertaining to labelling of bakery products	identify standards and jurisdictional regulations pertaining to labelling of bakery products

Range of Variables

packaging includes: cake domes, boxes, bread bags, cellophane, paper bags, takeout containers

criteria includes: quantity, product, artistic impacts, appeal, delivery method, food safety, freshness

tools and equipment include: pallet knives, spatulas, silicone sheets, gloves, tongs

jurisdictional regulations include: HACCP, OH&S, public health regulations

Task A-6 Performs routine work practices

Task Descriptor

Bakers are expected to perform the following activities throughout all aspects of the trade. Bakers need to consider dietary requirements and customer concerns such as preferences, allergens and food intolerances when creating, using and modifying formulations. They also need to be knowledgeable of the ingredients when advising customers on product choices.

A-6.01 Performs portion control

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

Performance Criteria		Evidence of Attainment
A-6.01.01P	portion product	product is portioned according to formulation
A-6.01.02P	convert volume, weight and temperature	volume, weight and temperature are converted according to metric, British imperial and American standard conversions
A-6.01.03P	use portion control utensils	portion control utensils are used according to formulation

Range of Variables

portion control utensils include: measuring cups, portion bags, scales, ladles, portion cake cutters, scoops, rulers

Knowledge

	Learning Outcomes	Learning Objectives
A-6.01.01L	demonstrate knowledge of performing portion control and its associated applications	describe procedures used to adjust formulation yields and perform conversions identify foods that require portioning
		identify types of portion control utensils , and describe their applications and procedures for use
A-6.01.02L	demonstrate knowledge of systems of measurement and their conversions	describe methods used to convert between volume and weight, and different systems of measurement for volume, weight and temperature define terminology associated with systems of measurement
		identify systems of measurement and their abbreviations
		identify tools and equipment used to weigh and measure, and describe their procedures for use

Range of Variables

portion control utensils include: measuring cups, portion bags, scales, ladles, portion cake cutters, scoops, rulers

A-6.02 Uses convenience foods

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-6.02.01P	identify convenience foods	convenience foods are identified according to manufacturers' specifications and formulation
A-6.02.02P	follow manufacturers' directions	directions are followed according to manufacturers' specifications
A-6.02.03P	apply convenience foods	convenience foods are applied according to manufacturers' specifications, formulation and desired results

Range of Variables

convenience foods include: mixes, bases, frozen products, canned products, ready-to-bake dough products, fully cooked, dehydrated

Knowledge		
	Learning Outcomes	Learning Objectives
A-6.02.01L	demonstrate knowledge of convenience foods	identify types of convenience foods , and describe their characteristics and applications describe terminology used with convenience foods interpret labels of convenience foods
A-6.02.02L	demonstrate knowledge of procedures to use convenience foods	describe procedures to use convenience foods identify factors to consider when determining use of convenience foods identify potential hazards and allergens identify potential dietary requirements specific to convenience foods

Range of Variables

convenience foods include: mixes, bases, frozen products, canned products, ready-to-bake dough products, fully cooked, dehydrated

terminology includes: ready-to-use (RTU), ready-to-bake, proof-and-bake, boil-in-bag

factors include: raw product costs, time constraints, storage considerations, labour, potential allergens, consistency

potential hazards and allergens include: sodium content, sugar content, wheat and triticale, gluten, peanuts and tree nuts, soy, dairy, sesame seeds, mustard, eggs, sulphites

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

A-6.03 Uses formulations

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-6.03.01P	convert systems of measurement	systems of measurement are converted
A-6.03.02P	adjust formulation	formulation is adjusted according to production demand and dietary requirements
A-6.03.03P	alter formulation	formulation is altered to compensate for flour variables, environmental conditions and water conditions
A-6.03.04P	use bakers' percentage to calculate formulations	bakers' percentage is used to calculate formulations
A-6.03.05P	balance formulation	formulation is balanced according to standardized ratios for ingredients
A-6.03.06P	calculate percentage of water and temperature	percentage of water and temperature is calculated according to factors
A-6.03.07P	identify alternative ingredients	alternative ingredients are identified using criteria and according to customer requirements and company policies
A-6.03.08P	adjust formulation to accommodate alternative ingredients	formulation is adjusted to accommodate alternative ingredients by adjusting ratio and other ingredients to achieve desired results
A-6.03.09P	adjust formulations to accommodate seasonal/environmental changes	formulations are adjusted to accommodate seasonal/environmental changes to achieve desired results

Range of Variables

systems of measurement include: metric, British imperial, American standard

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

flour variables include: age and type of flour, growing season, protein content, ash content, falling number

environmental conditions include: ambient temperature, altitude, humidity

water conditions include: pH values, minerals

factors include: age and type of flour, mixing time, machine friction factor

criteria include: labelling regulations, ingredients on hand

Knowledge

Learning Outcomes	Learning Objectives	
A-6.03.01L	demonstrate knowledge of systems of measurement and their conversions	identify systems of measurement and their abbreviations
		describe methods used to convert between volume and weight, and different systems of measurement for volume, weight and temperature
		identify tools and equipment used to weigh and measure, and describe their procedures for use
A-6.03.02L	demonstrate knowledge of procedures used to perform formulation calculations	identify tools and software programs used to calculate formulations and describe their procedures for use
		calculate formulations using bakers' percentage
		calculate yields
		calculate ratios and proportions
		describe procedures used to adjust formulations for production demand
		describe procedures used to alter formulations to compensate for flour variables, environmental conditions and water conditions
		describe procedures used to adjust formulations to accommodate alternative ingredients
		describe function of ingredients in formulation
A-6.03.03L	demonstrate knowledge of procedures to use formulations	describe procedures to use formulations when baking products
A-6.03.04L	demonstrate knowledge of regulatory requirements pertaining to nutrition and labelling	identify codes, standards and jurisdictional regulations pertaining to nutrition and labelling

Range of Variables

systems of measurement include: metric, British imperial, American standard

flour variables include: age and type of flour, growing season, protein content, ash content, falling number

environmental conditions include: ambient temperature, altitude, humidity

water conditions include: pH values, minerals

jurisdictional regulations include: HACCP, OH&S, public health regulations

A-6.04 Applies dietary information

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-6.04.01P	identify customers' dietary requirements	customers' dietary requirements are identified
A-6.04.02P	locate and explain ingredients, nutritional information and product contents to customers	ingredients, nutritional information and product contents are located from product labels and company records and explained to customers
A-6.04.03P	identify bakery products that satisfy customers' dietary requirements	bakery products that satisfy customers' dietary requirements are identified
A-6.04.04P	advise customers of product information	customers are advised of product information

Range of Variables

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

product information includes: health risk, shelf life limitations, storage and transportation requirements

Knowledge

	Learning Outcomes	Learning Objectives
A-6.04.01L	demonstrate knowledge of procedures used to apply nutritional and allergen information	identify types of dietary requirements
		locate and interpret labels to identify potential hazards and allergens of products
		identify packaging and labelling requirements of bakery products
A-6.04.02L	demonstrate knowledge of regulatory requirements pertaining to bakery products	identify product information
		identify standards and regulations pertaining to bakery products

Range of Variables

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

product information includes: health risk, shelf life limitations, storage and transportation requirements

standards and regulations include: HACCP, Good Manufacturing Process (GMP), Global Food Safety Initiative (GFSI), local health authorities

Task A-7 Adapts baking practices to meet dietary requirements

Task Descriptor

Practicing food safety procedures is a critical component of the food service industry and ensures consumer and employee health and safety. In order to ensure consumer satisfaction, bakers accommodate dietary requirements including cultural, ethical, religious, health-related, allergen, environmental, individual preference and considerations.

A-7.01 Adapts bakery practices to meet dietary requirements

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-7.01.01P	identify modifications to preparation areas , practices and procedures	modifications to preparation areas , practices and procedures are identified to meet dietary requirements
A-7.01.02P	perform modifications to preparation areas	preparation areas are modified to accommodate dietary requirements
A-7.01.03P	modify food preparation, baking and serving procedures	food preparation, baking and serving procedures are modified to avoid cross-contamination according to dietary requirements

RANGE OF VARIABLES

modifications to preparation areas include: using specific or designated equipment to isolate allergens, dedicated prep areas for allergens, preventing cross-contamination (allergens, cultural practices)

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

Knowledge

	Learning Outcomes	Learning Objectives
A-7.01.01L	demonstrate knowledge of adapting food practices to dietary requirements	identify types of dietary requirements
		describe food ingredients, allergens and potential alternatives
		interpret labelling to identify potential hazards and allergens

		explain bakery practices and adaptations to accommodate dietary requirements
		identify factors to consider when modifying product offerings
A-7.01.02L	demonstrate knowledge of procedures used to modify preparation areas, practices and procedures	describe procedures used to modify preparation areas, practices and procedures

RANGE OF VARIABLES

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

factors include: variety, colour, dietary requirements, nutrition, use of product, baking methods, clientele/demographics, food recalls and advisories

A-7.02 Selects ingredients to meet dietary requirements

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-7.02.01P	identify and document dietary requirements	dietary requirements are identified and documented
A-7.02.02P	select alternative ingredients	alternative ingredients are selected according to dietary requirements

Range Of Variables

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

Knowledge

	Learning Outcomes	Learning Objectives
A-7.02.01L	demonstrate knowledge of selecting ingredients to meet dietary requirements	describe food ingredients, allergens and alternatives
		identify factors to consider when selecting alternative ingredients

Range Of Variables

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

factors include: allergies and intolerances, variety, colour, dietary requirements, nutrition, use of product, cooking methods, clientele/demographics

A-7.03 Prepares food to meet dietary requirements

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

Performance Criteria		Evidence of Attainment
A-7.03.01P	modify formulations	formulations are modified by substituting ingredients to meet dietary requirements
A-7.03.02P	modify baking procedures	baking procedures are modified with alternative ingredients while avoiding cross-contamination according to dietary requirements
A-7.03.03P	prepare and label alternate product	alternate product is prepared according to dietary requirements and labelled
A-7.03.04P	identify product and advise service team	product is identified and service team is advised of dietary requirements

RANGE OF VARIABLES

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

Knowledge

Learning Outcomes		Learning Objectives
A-7.03.01L	demonstrate knowledge of preparing food to meet dietary requirements	identify food ingredients, allergens and alternatives
		identify dietary factors to consider when selecting alternative ingredients
A-7.03.02L	demonstrate knowledge of procedures used to prepare food to meet dietary requirements	describe procedures used to prepare food to meet dietary requirements
		describe procedures used to adjust formulation yields and perform conversions

RANGE OF VARIABLES

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

Task A-8 Uses communication and mentoring techniques

Task Descriptor

Learning in the trades is done primarily in the workplace with tradespeople passing on their skills and knowledge to apprentices, as well as sharing knowledge among themselves. Apprenticeship is, and always has been about mentoring – learning workplace skills and passing them on. Because of the importance of this to the trade, this task covers the activities related to communication in the workplace and mentoring skills.

A-8.01 Uses communication techniques

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-8.01.01P	demonstrate communication practices with individuals or in a group	instructions and messages are interpreted by all parties involved in communication
A-8.01.02P	listen using active listening practices	active listening practices are utilized
A-8.01.03P	speak clearly using correct industry terminology to ensure understanding	understanding of message is confirmed by both parties
A-8.01.04P	receive and respond to instructions	response to instructions indicates understanding
A-8.01.05P	receive and respond to feedback on work completed or performed	response to feedback indicates understanding and corrective measures are taken
A-8.01.06P	explain and provide feedback	explanation and feedback is provided and task is carried out as directed
A-8.01.07P	use questions to improve communication	questions enhance understanding, on-the-job training and goal setting
A-8.01.08P	participate in safety and information meetings	meetings are attended, information is relayed to workforce, and is applied
A-8.01.09P	send and receive electronic messages	electronic messages are sent and received using professionalism, plain language and clear expressions according to company policies
A-8.01.10P	perform customer service	customer service is performed to assess needs and take orders
A-8.01.11P	coordinate tasks with colleagues	tasks are coordinated with colleagues and completed in a timely manner
A-8.01.12P	maintain a respectful attitude	a respectful attitude is maintained at all times

Range of Variables

active listening includes: hearing, interpreting, reflecting, responding, paraphrasing

electronic messages include: email, text messages

Knowledge		
	Learning Outcomes	Learning Objectives
A-8.01.01L	demonstrate knowledge of trade terminology	define terminology used in trade
A-8.01.02L	demonstrate knowledge of effective communication practices	describe importance of using effective verbal and non-verbal communication with people in the workplace
		identify sources of information to effectively communicate
		identify communication and learning styles
		describe effective listening and speaking skills
		describe how to receive and give instructions effectively
		identify personal responsibilities and attitudes that contribute to on-the-job success
		identify value of equity, diversity and inclusion in workplace
		identify communication that constitutes bullying, harassment and discrimination
		identify communication styles appropriate to different systems and applications of electronic messages

Range of Variables

people in the workplace include: other tradespeople, colleagues, apprentices, supervisors, customers, jurisdictional representatives, manufacturers, vendors

sources of information include: regulations, codes, occupational health and safety requirements, jurisdictional requirements, formulations, company and client documentation

learning styles include: visual, auditory, reading, writing, kinesthetic

personal responsibilities and attitudes include: asking questions, working safely, accepting constructive feedback, time management and punctuality, respect for authority, good stewardship of materials, tools and property, efficient work practice

harassment: as defined by the Canadian and jurisdictional Human Rights Commissions

discrimination: as defined by the Canadian Human Rights Act and jurisdictional human rights laws

electronic messages include: email, text messages

A-8.02 Uses mentoring techniques

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
A-8.02.01P	identify and communicate learning objective and point of lesson	apprentice or learner can explain objective and point of lesson
A-8.02.02P	link lesson to other lessons and project	lesson order and unplanned learning opportunities are defined
A-8.02.03P	demonstrate performance of a skill to an apprentice or learner	steps required to demonstrate a skill are performed
A-8.02.04P	set up conditions required for apprentice or learner to practice a skill	practice conditions are set up so that skill can be practiced safely by apprentice or learner
A-8.02.05P	assess apprentice or learner's ability to perform tasks with increasing independence	performance of apprentice or learner improves with practice to a point where skill can be done with little supervision
A-8.02.06P	give supportive and corrective feedback	apprentice or learner adopts best practice after having been given supportive or corrective feedback
A-8.02.07P	support apprentices or learners in pursuing technical training opportunities	technical training is completed within timeframe prescribed by apprenticeship authority
A-8.02.08P	support anti- harassment and anti- discrimination practices in workplace	workplace is harassment and discrimination -free
A-8.02.09P	assess apprentice or learner suitability to trade during probationary period	apprentice or learner is given constructive feedback that helps them identify their own strengths and weaknesses and suitability for the trade

Range of Variables

steps required to demonstrate a skill include: understanding who, what, where, when, why, and how, explaining, showing, giving encouragement, following up to ensure skill is performed correctly

practice conditions means: guided, limited independence, full independence

harassment: as defined by the Canadian and jurisdictional Human Rights Commissions

discrimination: as defined by the Canadian Human Rights Act and jurisdictional human rights laws

Knowledge

Learning Outcomes		Learning Objectives
A-8.02.01L	demonstrate knowledge of strategies for learning skills in workplace	describe importance of individual experience
		describe shared responsibilities for workplace learning
		determine one's own learning preferences and explain how these relate to learning new skills
		describe importance of different types of skills in workplace
		describe importance of skills for success (essential skills) in workplace
		identify different learning styles
		identify different learning needs and strategies to meet them
		identify strategies to assist in learning a skill
A-8.02.02L	demonstrate knowledge of strategies for teaching workplace skills	identify different roles played by workplace mentor
		describe teaching skills
		explain importance of identifying point of lesson
		identify how to choose a good time to present lesson
		explain importance of linking lessons
		identify context for learning skills
		describe considerations in setting up opportunities for skill practice
		explain importance of providing feedback
		identify techniques for giving effective feedback
		describe a skills assessment
		identify methods of assessing progress
		explain how to adjust lesson to different situations

Range of Variables

skills for success (essential skills) are: adaptability, collaboration, communication, creativity and innovation, digital, numeracy, problem solving, reading, writing

learning styles include: visual, auditory, reading, writing, kinesthetic

learning needs include: learning disabilities, learning preferences, language proficiency

strategies to assist in learning a skill include: understanding the basic principles of instruction, developing coaching skills, being mature and patient, providing feedback

teaching skills include: identifying point of lesson, linking lesson, demonstrating skill, providing practice, giving feedback, assessing skills and progress

Major Work Activity B

Prepares fermented goods

Task B-9 Prepares pre-ferment

Task Descriptor

Preparing pre-ferment is the first step in making pre-fermented goods. Strict adherence to formulations is important for producing quality products. Bakers combine ingredients and oversee the full development of the pre-ferment.

B-9.01 Mixes ingredients for pre-ferment

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-9.01.01P	select and use <i>tools and equipment</i>	<i>tools and equipment</i> are selected and used according to task, formulation and manufacturers' specifications
B-9.01.02P	assemble <i>ingredients</i>	<i>ingredients</i> are assembled according to formulation
B-9.01.03P	scale <i>ingredients</i>	<i>ingredients</i> are scaled according to formulation
B-9.01.04P	determine mixing speeds and times	mixing speeds and times are determined according to formulation
B-9.01.05P	add <i>ingredients</i> in sequence	<i>ingredients</i> are added in sequence according to formulation
B-9.01.06P	mix <i>ingredients</i>	<i>ingredients</i> are mixed according to formulation

Range of Variables

tools and equipment include: scales, mixers, thermometers

ingredients include: flour, water, yeast, sourdough starter, sugar, salt

Knowledge

	Learning Outcomes	Learning Objectives
B-9.01.01L	demonstrate knowledge of pre-ferments, their properties, characteristics and applications	identify types of pre-ferments used for doughs, and describe their properties, characteristics and applications
		identify factors to consider when processing ingredients for pre-ferments
		identify ingredients used in pre-ferments, and describe their properties and functions
		identify dietary requirements specific to ingredients for pre-ferments
		identify pre-ferment and fermentation process
B-9.01.02L	demonstrate knowledge of procedures used to mix ingredients for pre-ferments	identify tools and equipment used to mix ingredients for pre-ferments, and describe their procedures for use
		describe procedures used to mix ingredients for pre-ferments

Range of Variables

types of pre-ferments include: biga, poolish, sourdough, sponge, pâte fermentée

factors include: environment, ingredient temperature, water temperature, machine friction

ingredients include: flour, water, yeast, sourdough starter, sugar, salt

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

tools and equipment include: scales, mixers, thermometers

B-9.02 Manages pre-ferment process

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-9.02.01P	maintain humidity and temperature while fermenting	humidity and temperature are maintained while fermenting
B-9.02.02P	maintain sourdough starter	sourdough starter is maintained according to formulation, feeding schedule and factors
B-9.02.03P	assess pre-ferment	pre-ferment is assessed by sensory inspection

Range of Variables

factors include: environment, ingredient temperature, water temperature, machine friction

sensory inspection includes: sight, taste, touch, smell

Knowledge		
	Learning Outcomes	Learning Objectives
B-9.02.01L	demonstrate knowledge of pre-ferments, their properties, characteristics and applications	identify types of pre-ferments , and describe their properties, characteristics and applications
B-9.02.02L	demonstrate knowledge of pre-ferment process	identify types of pre-ferment process according to type
		identify factors to consider when managing the pre-ferment process
B-9.02.03L	demonstrate knowledge of pre-fermentation process	describe the chemical reaction of the pre-fermentation process
B-9.02.04L	demonstrate knowledge of procedures used to manage pre-ferment process	identify tools and equipment used to manage pre-ferment process, and describe their procedures for use
		describe procedures used to control pre-ferment temperature
		describe sensory inspection performed to assess pre-ferment
		determine fermentation duration

Range of Variables

types of pre-ferments include: biga, poolish, sourdough, sponge, pâte fermentée

factors include: environment, ingredient temperature, water temperature, machine friction

sensory inspection includes: sight, taste, touch, smell

Task B-10 Prepares dough

Task Descriptor

Preparing dough is the first step in making fermented goods. Strict adherence to formulations is important for producing quality products. Bakers combine ingredients and oversee the full development of the dough. This could include the addition of a pre-ferment.

B-10.01 Manages dough temperature

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-10.01.01P	select and use <i>tools and equipment</i>	<i>tools and equipment</i> are selected and used according to task, formulation and manufacturers' specifications
B-10.01.02P	calculate required dough temperature (RDT)	RDT is calculated according to data, formulation and environment
B-10.01.03P	calculate machine friction factor	machine friction factor is calculated according to formulation
B-10.01.04P	calculate required water temperature (RWT)	RWT is calculated according to RDT
B-10.01.05P	measure final dough temperature (FDT)	FDT is measured according to thermometer reading
B-10.01.06P	control temperature of final dough	final dough temperature is controlled by environmental condition (warmer or cooler)

Range of Variables

tools and equipment include: water meters, thermometers

Knowledge

	Learning Outcomes	Learning Objectives
B-10.01.01L	demonstrate knowledge of doughs and <i>fermented goods</i> , their properties, characteristics and applications	identify types of doughs used for various <i>fermented goods</i> , and describe their properties, characteristics and applications
		identify types of <i>fermented goods</i> , and describe their properties, characteristics and applications

B-10.01.02L	demonstrate knowledge of pre-fermentation and fermentation processes	describe pre-fermentation and fermentation processes
B-10.01.03L	demonstrate knowledge of procedures used to manage dough temperature	identify tools and equipment used to manage dough temperature, and describe their procedures for use
		describe procedures used to calculate and control dough temperature
		describe procedures used to calculate machine friction factor
		describe procedures used to calculate water temperature
		describe procedures used to control final dough temperature

Range of Variables

fermented goods include: breads, buns, crumpets, bagels, English muffins, doughnuts, artisan breads, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks

tools and equipment include: water meters, thermometers

B-10.02 Mixes ingredients for fermented goods

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-10.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
B-10.02.02P	assemble and scale ingredients	ingredients are assembled and scaled according to formulation
B-10.02.03P	determine mixing speeds and times	mixing speeds and times are determined according to formulation
B-10.02.04P	add ingredients in sequence	ingredients are added in sequence according to formulation
B-10.02.05P	adjust dough hydration	dough hydration is adjusted by adding water incrementally
B-10.02.06P	confirm gluten development and adjust mixing time	gluten development is confirmed by performing window test and mixing time is adjusted
B-10.02.07P	confirm actual dough temperature (ADT)	ADT is measured using a thermometer

Range of Variables

tools and equipment include: hand tools, mixers, scales

ingredients include: flours, fats, eggs, sweeteners, liquids, leavening agents, dairy products, specialty products, flavorings, seasonings

Knowledge		
Learning Outcomes	Learning Objectives	
B-10.02.01L	demonstrate knowledge of doughs and fermented goods , their properties, characteristics and applications	identify types of doughs used for various fermented goods and describe their properties, characteristics and applications
		identify types of fermented goods and describe their properties, characteristics and applications
		identify factors to consider when processing ingredients for doughs
		identify ingredients used in doughs and describe their properties and functions
		identify dietary requirements specific to ingredients for doughs
B-10.02.02L	demonstrate knowledge of gluten development	describe processes to determine gluten development
B-10.02.03L	demonstrate knowledge of procedures and processes used to mix ingredients for fermented goods	identify tools and equipment used to mix ingredients for fermented goods and describe their procedures for use
		describe procedures and processes used to mix ingredients for fermented goods
B-10.02.04L	demonstrate knowledge of factors to consider when determining mixing methods used for doughs	identify factors to consider when determining mixing methods used for doughs

Range of Variables

fermented goods include: breads, buns, crumpets, bagels, English muffins, doughnuts, artisan breads, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks

ingredients include: flours, fats, eggs, sweeteners, liquids, leavening agents, dairy products, specialty products, flavorings, seasonings

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

processes include: window test, visual assessment, auditory assessment, stretch test, autolyse

tools and equipment include: hand tools, mixers, scales

factors include: speed, time

B-10.03 Manages bulk fermentation

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-10.03.01P	maintain humidity and temperature while resting	humidity and temperature are maintained while resting by selecting correct environment, and stretching and folding
B-10.03.02P	test dough	dough is tested to confirm relaxation of gluten, and resting time is adjusted accordingly
B-10.03.03P	determine conclusion of bulk fermentation	conclusion of bulk fermentation is determined by formulation and assessment methods

Range of Variables

tests include: visual, touch, temperature

assessment methods include: volume of dough, visual test, touch test

Knowledge

	Learning Outcomes	Learning Objectives
B-10.03.01L	demonstrate knowledge of doughs and fermented goods , their properties, characteristics and applications	identify types of doughs used for various fermented goods and describe their properties, characteristics and applications
		identify types of fermented goods and describe their properties, characteristics and applications
B-10.03.02L	demonstrate knowledge of bulk fermentation process	describe chemical reaction of bulk fermentation process
B-10.03.03L	demonstrate knowledge of procedures used to manage bulk fermentation	identify tools and equipment used to manage bulk fermentation and describe their procedures for use
		describe procedures used to test dough
		describe effect of rest time on doughs and final products
		describe bulk fermentation time (BFT)

Range of Variables

fermented goods include: breads, buns, crumpets, bagels, English muffins, doughnuts, artisan breads, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks, laminated dough products (Danish, brioche feuilletée, croissants)

tools and equipment include: thermometers, dough tubs

tests include: visual, touch, temperature

Task B-11 Forms dough

Task Descriptor

Bakers shape, pan and proof a wide variety of fermented goods.

B-11.01 Divides dough

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

Performance Criteria		Evidence of Attainment
B-11.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
B-11.01.02P	de-gas dough	dough is de-gassed by manipulation
B-11.01.03P	scale dough	dough is scaled according to applicable product and desired product characteristics
B-11.01.04P	mould dough	dough is moulded according to product requirements

Range of Variables

tools and equipment includes: hand tools, scales, bun dividers, bread moulders

Knowledge

	Learning Outcomes	Learning Objectives
B-11.01.01L	demonstrate knowledge of doughs and fermented goods , their properties, characteristics and applications	identify types of doughs used for various fermented goods and describe their properties, characteristics and applications
		identify types of fermented goods and describe their properties, characteristics and applications
B-11.01.02L	demonstrate knowledge of procedures used to divide doughs	identify tools and equipment used to divide doughs and describe their procedures for use
		describe methods to de-gas dough
		describe procedures used to divide dough
		describe procedures used to scale dough
		describe dough pre-shaping and final-shaping procedures
		describe procedures used to mould dough

Range of Variables

fermented goods include: breads, buns, crumpets, bagels, English muffins, doughnuts, artisan breads, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks

tools and equipment includes: hand tools, scales, bun dividers, bread moulders

methods include: manual, mechanical

B-11.02 Shapes dough

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-11.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
B-11.02.02P	manipulate dough into required shape	dough is manipulated into required shape using hands, tools and equipment
B-11.02.03P	apply toppings before or after proofing	toppings are applied before or after proofing

B-11.02.04P	select and use proofing vessels	proofing vessels are selected and used according to task, formulation and manufacturers' specifications
B-11.02.05P	transfer doughs from proofing vessels to oven-safe equipment	doughs are transferred from proofing vessels to oven-safe equipment according to manufacturers' specifications

Range of Variables

tools and equipment include: hand tools, baguette moulders, bun dividers, baguette boards

toppings include: seeds, grains, pulses, cheese

proofing vessels include: loaf tins, pullman, banneton, couche, proofing boards, sheet pans

Knowledge		
	Learning Outcomes	Learning Objectives
B-11.02.01L	demonstrate knowledge of doughs and fermented goods , their properties, characteristics and applications	identify types of doughs used for various fermented goods and describe their properties, characteristics and applications
		identify types of fermented goods and describe their properties, characteristics and applications
		identify types of toppings used on fermented goods and describe their properties, characteristics and applications
B-11.02.02L	demonstrate knowledge of procedures used to shape doughs	identify tools and equipment used to shape doughs and describe their procedures for use
		describe procedures used to shape doughs
		describe effects of handling on doughs
		describe proofer-to-oven procedures
		identify shapes and sizes of doughs
		identify types of proofing vessels

Range of Variables

fermented goods include: breads, buns, crumpets, bagels, English muffins, doughnuts, artisan breads, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks

toppings include: seeds, grains, pulses, cheese

tools and equipment include: hand tools, baguette moulders, bun dividers, baguette boards

shapes and sizes of doughs include: free-forms, baguettes, breads

proofing vessels include: loaf tins, pullman, banneton, couche, proofing boards, sheet pans

B-11.03 Monitors final proof of dough

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-11.03.01P	set proofer for temperature, time and humidity	proofer is set for temperature, time and humidity according to product requirements and environmental conditions
B-11.03.02P	determine proofed dough characteristics	proofed dough characteristics are determined according to formulation, sight and feel to confirm dough is ready for baking

Range of Variables

proofed dough characteristics include: doubled in volume, dough spring back, position in container

Knowledge

	Learning Outcomes	Learning Objectives
B-11.03.01L	demonstrate knowledge of doughs and fermented goods , their properties, characteristics and applications	identify types of doughs used for various fermented goods and describe their properties, characteristics and applications
		identify types of fermented goods and describe their properties, characteristics and applications
B-11.03.02L	demonstrate knowledge of procedures used to monitor final proof of dough	describe procedures used to proof dough
		identify proofing time required for various fermented goods
		describe effects of temperature and humidity on proofing time
		identify proofed dough characteristics

Range of Variables

fermented goods include: breads, buns, crumpets, bagels, English muffins, doughnuts, artisan breads, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks

proofed dough characteristics include: doubled in volume, dough spring back, position in container

Task B-12 Forms laminated dough

Task Descriptor

Preparing laminated dough is the first step in making fermented laminated goods. Strict adherence to formulations is important for producing quality products. Bakers combine ingredients and oversee the full development of the laminated dough. This could include the addition of a pre-ferment.

B-12.01 Laminates dough

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-12.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
B-12.01.02P	scale dough and fat	dough and fat are scaled according to formulation
B-12.01.03P	prepare fats	fats are prepared according to formulation
B-12.01.04P	lamine dough	dough is laminated according to formulation using methods
B-12.01.05P	chill and rest laminated dough	laminated dough is chilled and rested according to formulation

Range of Variables

tools and equipment include: hand tools, rolling pins, sheeters, proofing board, sheet pans, spray bottle

fats include: shortenings, butter

preparing fats include: adding flour, combining fats, getting fats to correct temperature

methods include: half turn, single fold, double fold/book fold, four-fold, English lock in

Knowledge

	Learning Outcomes	Learning Objectives
B-12.01.01L	demonstrate knowledge of laminated dough products , their properties, characteristics and applications	identify types of laminated dough products and describe their properties, characteristics and applications
B-12.01.02L	demonstrate knowledge of procedures used to laminate dough	identify tools and equipment used to laminate dough and describe their procedures for use
		describe procedures used to prepare fats
		describe procedures used to laminate dough

describe **methods** used to fold laminated dough

describe effects of chilling and resting laminated dough

Range of Variables

laminated dough products include: Danish, brioche feuilletée, croissants

tools and equipment include: hand tools, rolling pins, sheeters, proofing board, sheet pans, spray bottle

preparing fats include: adding flour, combining fats, getting fats to correct temperature

methods include: half turn, single fold, double fold/book fold, four-fold, English lock in

B-12.02 Performs make-up of laminated dough products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-12.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
B-12.02.02P	sheet dough for final make-up	dough is sheeted for final make-up according to formulation
B-12.02.03P	cut dough	dough is cut according to product requirements
B-12.02.04P	apply fillings	fillings are applied according to product requirements
B-12.02.05P	roll, form or fold pieces	pieces are rolled, formed or folded according to product requirements

Range of Variables

tools and equipment include: hand tools, rolling pins, sheeters, piping bags, scoops, sheet pans

Knowledge

	Learning Outcomes	Learning Objectives
B-12.02.01L	demonstrate knowledge of <i>laminated dough products</i> , their properties, characteristics and applications	identify types of <i>laminated dough products</i> , and describe their properties, characteristics and applications
B-12.02.02L	demonstrate knowledge of procedures used to perform make-up of <i>laminated dough products</i>	identify <i>tools and equipment</i> used to perform make-up of <i>laminated dough products</i> , and describe their procedures for use
		describe procedures used to perform make-up of <i>laminated dough products</i>
		describe <i>methods</i> used to fold laminated dough

Range of Variables

laminated dough products include: Danish, brioche feuilletée, croissants

tools and equipment include: hand tools, rolling pins, sheeters, piping bags, scoops, sheet pans

methods include: half turn, single fold, double fold/book fold, four-fold, English lock in

B-12.03 Monitors final proof of laminated dough products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-12.03.01P	set proofer for temperature, time and humidity	proofer is set for temperature, time and humidity according to product requirements and environmental conditions
B-12.03.02P	determine <i>proofed laminated dough characteristics</i>	<i>proofed laminated dough characteristics</i> are determined according to formulation, sight and feel to confirm dough is ready for baking

Range of Variables

proofed laminated dough characteristics include: doubled in volume, dough spring back, position in container

Knowledge

	Learning Outcomes	Learning Objectives
B-12.03.01L	demonstrate knowledge of <i>laminated dough products</i> , their properties, characteristics and applications	identify types of <i>laminated dough products</i> and describe their properties, characteristics and applications
B-12.03.02L	demonstrate knowledge of procedures used to monitor final proof of <i>laminated dough products</i>	describe procedures used to proof <i>laminated dough products</i>
		identify proofing time required for various <i>laminated dough products</i>
		describe effects of temperature and humidity on proofing time
		identify <i>proofed laminated dough characteristics</i>

Range of Variables

laminated dough products include: Danish, brioche feuilletée, croissants

proofed laminated dough characteristics include: doubled in volume, dough spring back, position in container

Task B-13 Finishes fermented goods

Task Descriptor

Bakers apply heat to baked goods stopping the fermentation process to produce a finished product.

B-13.01 Applies pre-bake finish

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-13.01.01P	select and use <i>tools and equipment</i>	<i>tools and equipment</i> are selected and used according to task, formulation and manufacturers' specifications
B-13.01.02P	score dough	dough is scored according to formulation and desired presentation using <i>tools and equipment</i>
B-13.01.03P	select and make <i>finishes</i>	<i>finishes</i> are selected and made according to formulation

B-13.01.04P	apply finishes	finishes are applied using techniques according to formulation
B-13.01.05P	apply toppings	toppings are applied according to formulation

Range of Variables

tools and equipment include: pastry brush, piping bag, spray bottle, automated spray gun, lame

finishes include: egg wash, water wash, cream wash, dusting, glaze

techniques include: brushing, dipping, spraying

toppings include: sugar, nuts, seeds, oats, olives, tomatoes, cheese, sauces

Knowledge		
	Learning Outcomes	Learning Objectives
B-13.01.01L	demonstrate knowledge of doughs and fermented goods , their properties, characteristics and applications	identify types of doughs used for various fermented goods and describe their properties, characteristics and applications
		identify types of fermented goods and describe their properties, characteristics and applications
B-13.01.02L	demonstrate knowledge of procedures used to apply pre-bake finishes	identify tools and equipment used to apply pre-bake finishes and describe their procedures for use
		describe procedures and purpose to score dough
		describe procedures used to apply pre-bake finishes
		identify types of finishes used on doughs and describe their purpose
		identify types of toppings used on doughs

Range of Variables

fermented goods include: breads, buns, crumpets, bagels, English muffins, doughnuts, artisan breads, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks, laminated dough products (Danish, brioche feuilletée, croissants)

tools and equipment include: pastry brush, piping bag, spray bottle, automated spray gun, lame

purpose (scoring) includes: control of dough expansion, presentation

finishes include: egg wash, water wash, cream wash, dusting, glaze

purpose includes: presentation, esthetics, taste, variety, caramelization, adhesion

toppings include: sugar, nuts, seeds, oats, olives, tomatoes, cheese, sauces

B-13.02 Bakes fermented goods

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-13.02.01P	select and use <i>tools and equipment</i>	<i>tools and equipment</i> are selected and used according to task, formulation and manufacturers' specifications
B-13.02.02P	pre-heat oven, set temperature and time	oven is pre-heated, and temperature and time are set according to formulation
B-13.02.03P	products are spaced evenly	products are spaced evenly to support uniform distribution of heat
B-13.02.04P	determine use of steam injection	use of steam injection is determined according to desired crust formation
B-13.02.05P	place product in oven	product is placed in oven
B-13.02.06P	determine doneness	doneness is determined using <i>methods</i>
B-13.02.07P	remove product from oven	product is removed from oven
B-13.02.08P	place product evenly spaced on cooling racks	product is placed evenly spaced on cooling racks allowing for air circulation to prevent sweating
B-13.02.09P	de-pan product	product is de-panned according to bread type
B-13.02.10P	identify and troubleshoot faults	faults are identified and corrected

Range of Variables

tools and equipment includes: ovens, oven peels, baguette boards, cooling racks, loaders, thermometers

methods include: sensory inspection, tapping, measuring internal temperature with thermometer

Knowledge

	Learning Outcomes	Learning Objectives
B-13.02.01L	demonstrate knowledge of doughs and fermented goods , their properties, characteristics and applications	identify types of doughs used for various fermented goods and describe their properties, characteristics and applications
		identify types of fermented goods and describe their properties, characteristics and applications
B-13.02.02L	demonstrate knowledge of procedures used to bake fermented goods	identify tools and equipment used to bake fermented goods and describe their procedures for use
		describe procedures used to bake fermented goods
		describe methods used to determine doneness of fermented goods
		describe procedures used to de-pan products
		identify cooling requirements for fermented goods
		describe procedures used to identify and troubleshoot faults

Range of Variables

fermented goods include: breads, buns, crumpets, bagels, English muffins, artisan breads, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks

tools and equipment includes: ovens, oven peels, baguette boards, cooling racks, loaders, thermometers

methods include: sensory inspection, tapping, measuring internal temperature with thermometer

B-13.03 Deep-fries fermented goods

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
B-13.03.01P	pre-heat oil, set temperature and time	oil is pre-heated, and temperature and time are set according to formulation
B-13.03.02P	place dough evenly in oil	dough is placed evenly in oil using tools to ensure consistent frying
B-13.03.03P	determine doneness	doneness is determined using methods

B-13.03.04P	remove product from fryer and finish	product is removed from fryer using tools and finished using techniques
B-13.03.05P	place product evenly spaced on cooling racks	product is placed evenly spaced on cooling racks to allow for air circulation and maintain crispy crust
B-13.03.06P	identify and troubleshoot faults	faults are identified and corrected

Range of Variables

tools include: tongs, spiders, racks, baskets, depositor

methods include: sensory inspection, test sample

techniques include: glazing, sugar dusting, rolling in sugar, icing, filling

Knowledge		
	Learning Outcomes	Learning Objectives
B-13.03.01L	demonstrate knowledge of doughs and fermented goods , their properties, characteristics and applications	identify types of doughs used for various fermented goods and describe their properties, characteristics and applications
		identify types of fermented goods and describe their properties, characteristics and applications
B-13.03.02L	demonstrate knowledge of procedures used to deep-fry fermented goods	identify tools and equipment used to deep-fry fermented goods and describe their procedures for use
		describe procedures used to deep-fry fermented goods
		describe methods used to determine doneness of fermented goods
		identify techniques used to finish deep-fried products
		describe procedures used to identify and troubleshoot faults

Range of Variables

fermented goods include: doughnuts, breads, laminated dough products (Danish, brioches feuilletées, croissants)

tools include: tongs, spiders, racks, baskets, depositor

equipment includes: deep fryers, cooling racks

methods include: sensory inspection, test sample

techniques include: glazing, sugar dusting, rolling in sugar, icing, filling

Major Work Activity C

Prepares cookies, bars, quick breads, pastry doughs and cakes

Task C-14 Prepares cookies and bars

Task Descriptor

Bakers make cookies and bars of various shapes, sizes and flavours using many different techniques. Bakers need to understand mixing and chemical leavening, pan selection, baking techniques and portioning procedures for cookies and bars.

C-14.01 Mixes cookie and bar ingredients

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-14.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-14.01.02P	assemble ingredients	ingredients are assembled according to formulation
C-14.01.03P	measure and scale ingredients	ingredients are measured and scaled according to formulation
C-14.01.04P	determine mixing speeds and times	mixing speeds and times are determined according to formulation
C-14.01.05P	combine ingredients in sequence	ingredients are combined in sequence according to formulation
C-14.01.06P	determine mixing completion	mixing completion is determined according to formulation and desired texture
C-14.01.07P	rest dough	dough is rested according to formulation to control factors

Range of Variables

factors include: consistency of shape and size, desired finish

Knowledge

	Learning Outcomes	Learning Objectives
C-14.01.01L	demonstrate knowledge of cookies and bars, their properties and characteristics	identify types of cookies and bars and describe their properties and characteristics
		identify ingredients used in cookies and bars and describe their properties and functions
C-14.01.02L	demonstrate knowledge of procedures used to mix cookie and bar ingredients	identify tools and equipment used to mix cookie and bar ingredients and describe their procedures for use
		describe procedures used to measure and scale cookie and bar ingredients
		describe procedures used to mix cookie and bar ingredients
		explain importance of mixing ingredients in sequence
		identify mixing methods

Range of Variables

types of cookies include: dropped, rolled, piped, moulded, sheet, ice box, stencil, Florentine

mixing methods include: one-stage, creaming, sponge, sanding

C-14.02 Performs make-up of cookies and bars

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-14.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-14.02.02P	prepare pan	pan is prepared according to formulation using methods
C-14.02.03P	apply portioning method	portioning method is applied according to formulation
C-14.02.04P	apply make-up techniques	make-up techniques are applied according to formulation
C-14.02.05P	apply toppings	toppings are applied according to formulation
C-14.02.06P	layer, fill or assemble mixtures	mixtures are layered, filled or assembled according to formulation

Range of Variables

methods (to prepare pan) include: greasing and flouring, lining with silicone and parchment

portioning methods include: piping, cutting, scooping, scaling, dividing

make-up techniques include: pressing, rolling, pouring, sheeting, piping, layering, scooping, chilling, folding

Knowledge		
	Learning Outcomes	Learning Objectives
C-14.02.01L	demonstrate knowledge of cookies and bars, their properties and characteristics	identify types of cookies and bars, and describe their properties and characteristics
		identify factors that affect spread, shape, size, colour, crispness and texture
		identify cookie designs and describe their characteristics and applications
		identify fillings used for cookies and bars prior to baking
		identify toppings used on cookies and bars prior to baking
C-14.02.02L	demonstrate knowledge of procedures used to perform make-up of cookies and bars	identify tools and equipment used to perform make-up of cookies and bars, and describe their procedures for use
		describe procedures used to perform make-up of cookies and bars
		describe procedures used to portion dough for cookies and bars
		describe portioning methods
		describe make-up techniques used for cookies and bars
		identify methods used to prepare pans

Range of Variables

types of cookies include: dropped, rolled, piped, moulded, sheet, ice box, stencil, Florentine

designs include: pinwheel, checkerboard, sandwich

fillings include: creams, jams, fruits, nuts

portioning methods include: piping, cutting, scooping, scaling, dividing

make-up techniques include: pressing, rolling, pouring, sheeting, piping, layering, scooping, chilling, folding

methods (to prepare pan) include: greasing and flouring, lining with silicone and parchment

C-14.03 Bakes cookies and bars

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-14.03.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-14.03.02P	pre-heat oven, set temperature and time	oven is pre-heated, and temperature and time are set according to formulation
C-14.03.03P	place cookies and bars in oven	cookies and bars are placed in oven
C-14.03.04P	determine doneness	doneness is determined using methods
C-14.03.05P	remove cookies and bars from oven	cookies and bars are removed from oven using tools and PPE
C-14.03.06P	cool cookies and bars	cookies and bars are cooled according to formulation
C-14.03.07P	de-pan cookies and bars	cookies and bars are de-panned according to formulation
C-14.03.08P	cut cookies and bars once cooled	cookies and bars are cut once cooled according to formulation
C-14.03.09P	identify and troubleshoot faults	faults are identified and corrected

Range of Variables

methods include: visual cues, touch test, inserting skewers, inserting thermometer

Knowledge

	Learning Outcomes	Learning Objectives
C-14.03.01L	demonstrate knowledge of cookies and bars, their properties and characteristics	identify types of cookies and bars and describe their properties and characteristics
C-14.03.02L	demonstrate knowledge of procedures used to bake cookies and bars	identify tools and equipment used to bake cookies and bars and describe their procedures for use
		describe procedures used to bake cookies and bars
		describe methods used to determine doneness of cookies and bars
		describe procedures used to de-pan cookies and bars
		identify finishes used for cookies and bars post-baking

	identify cooling requirements for cookies and bars
	describe procedures used to cut and form cookies and bars once cooled
	describe procedures used to identify and troubleshoot faults

Range of Variables

types of cookies include: dropped, rolled, piped, moulded, sheet, ice box, stencil

methods include: visual cues, touch test, inserting skewers, inserting thermometer

finishes include: fondants, chocolate, jams

Task C-15 Prepares quick breads

Task Descriptor

Bakers make quick breads of various shapes, sizes and flavours using many different techniques.

Bakers need to understand mixing and chemical leavening, pan selection, baking and frying techniques, and portioning procedures for quick breads.

C-15.01 Mixes quick bread ingredients

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-15.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-15.01.02P	assemble ingredients	ingredients are assembled according to formulation
C-15.01.03P	measure ingredients	ingredients are measured according to formulation
C-15.01.04P	combine ingredients in sequence	ingredients are combined in sequence using mixing methods according to formulation
C-15.01.05P	check dough or batter for completion of mixing	dough or batter is checked for completion of mixing by assessing characteristics
C-15.01.06P	rest dough or batter	dough or batter is rested according to formulation

Range of Variables

tools and equipment include: stand mixer, bowls, rubber spatulas, scales, measuring cups

mixing methods include: creaming, muffin, biscuit

characteristics include: colour, desired texture (specific gravity)

Knowledge		
	Learning Outcomes	Learning Objectives
C-15.01.01L	demonstrate knowledge of quick breads, their properties and characteristics	identify types of quick breads and describe their properties and characteristics
		identify ingredients used in quick breads and describe their properties and functions
		explain chemical leavening
C-15.01.02L	demonstrate knowledge of procedures used to mix quick bread ingredients	identify tools and equipment used to mix quick bread ingredients, and describe their procedures for use
		describe procedures used to measure quick bread ingredients
		describe procedures used to mix quick bread ingredients
		explain importance of mixing ingredients in sequence
		identify mixing methods

Range of Variables

types of quick breads include: scones, loaves, muffins, tea biscuits, bannocks, soda breads, coffee cakes, doughnuts

chemical leavening includes: baking powder, baking soda, ammonia bicarbonate

tools and equipment include: stand mixer, bowls, rubber spatulas, scales, measuring cups

mixing methods include: creaming, muffin, biscuit

C-15.02 Performs make-up of quick breads

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-15.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-15.02.02P	prepare pans	pans are prepared according to formulation and portion size using methods
C-15.02.03P	apply portioning and shaping methods	portioning and shaping methods are applied according to formulation
C-15.02.04P	apply toppings, fillings and layers	toppings, fillings and layers are applied according to formulation
C-15.02.05P	apply wash	wash is applied to achieve desired crust and colour according to formulation

Range of Variables

tools and equipment include: scoops, cutters, piping bags, measuring cups, rolling pins

pans include: muffin, loaf, sheet

methods include: greasing and flouring, lining with baking cups or silicone

portioning and shaping methods include: scooping, cutting, pouring, dividing, moulding, piping, depositing

toppings, fillings and layers include: crumbles, streusels, nuts, fruits, creams, jams, cheeses, seeds

washes include: egg, cream, water

Knowledge

	Learning Outcomes	Learning Objectives
C-15.02.01L	demonstrate knowledge of quick breads, their properties and characteristics	identify types of quick breads and describe their properties and characteristics
		identify factors that affect spread, shape, size, colour and texture
		identify washes, toppings, fillings and layers used for quick breads, and describe their characteristics and applications

C-15.02.02L	demonstrate knowledge of procedures used to perform make-up of quick breads	identify tools and equipment used to perform make-up of quick breads, and describe their procedures for use
		identify methods used to prepare pans
		describe procedures used to portion mixtures for quick breads
		describe portioning and shaping methods
		describe procedures used to perform make-up of quick breads
		describe assembly techniques used for quick breads

Range of Variables

types of quick breads include: scones, loaves, muffins, tea biscuits, bannocks, soda breads, coffee cakes, doughnuts

washes include: egg, cream, water

toppings, fillings and layers include: crumbles, streusels, nuts, fruits, creams, jams, cheeses, seeds

tools and equipment include: scoops, cutters, piping bags, measuring cups, rolling pins

methods include: greasing and flouring, lining with baking cups or silicone

portioning and shaping methods include: scooping, cutting, pouring, dividing, moulding, piping, depositing

assembly techniques include: folding in fruit or nuts, piping fillings, applying toppings

C-15.03 Bakes quick breads

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-15.03.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-15.03.02P	pre-heat equipment , set temperature and time	equipment is pre-heated, and temperature and time are set according to formulation
C-15.03.03P	place dough or batter in oven	dough or batter is placed in oven according to formulation
C-15.03.04P	place dough or batter into fryer	dough or batter is placed into fryer using baskets or depositor according to formulation
C-15.03.05P	place dough or batter on griddle	dough or batter is placed on griddle according to formulation

C-15.03.06P	place dough or batter into frying pans	dough or batter is placed into frying pans according to formulation
C-15.03.07P	determine doneness	doneness is determined using methods
C-15.03.08P	remove quick bread from equipment	quick bread is removed from equipment using tools and PPE
C-15.03.09P	de-pan quick bread	quick bread is de-panned according to formulation
C-15.03.10P	place quick bread on cooling racks	quick bread is placed evenly spaced on cooling racks allowing for air circulation
C-15.03.11P	identify and troubleshoot faults	faults are identified and corrected

Range of Variables

tools include: baskets, tongs, spiders, sheet pans, loaf pans

equipment includes: ovens, fryers, griddles, frying pans

methods include: visual cues, touch test, inserting skewers

Knowledge		
	Learning Outcomes	Learning Objectives
C-15.03.01L	demonstrate knowledge of quick breads, their properties and characteristics	identify types of quick breads and describe their properties and characteristics
		identify baking or frying times, temperatures and processes, and describe their characteristics and applications
C-15.03.02L	demonstrate knowledge of procedures used to bake quick breads	identify tools and equipment used to bake quick breads and describe their procedures for use
		describe procedures used to bake quick breads
		describe procedures used to fry quick breads
		describe methods used to determine doneness of quick breads
		describe techniques for de-panning quick breads
		describe cooling techniques
		describe procedures used to identify and troubleshoot faults

Range of Variables

types of quick breads include: scones, loaves, muffins, tea biscuits, bannocks, soda breads, coffee cakes, doughnuts

tools include: baskets, tongs, spiders, sheet pans, loaf pans

equipment includes: ovens, fryers, griddles, frying pans

methods include: visual cues, touch test, inserting skewers

Task C-16 Prepares pastry doughs

Task Descriptor

Bakers mix ingredients to make a wide variety of pastry products. These can be complemented at a later stage with fillings and garnishes to create sweet or savoury items.

C-16.01 Mixes pastry dough ingredients

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-16.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-16.01.02P	measure and scale ingredients	ingredients are measured and scaled according to formulation
C-16.01.03P	combine ingredients in sequence	ingredients are combined in sequence according to formulation using mixing methods
C-16.01.04P	determine mixing completion	mixing completion is determined according to formulation
C-16.01.05P	prepare fats for puff pastry	fats are prepared for puff pastry according to formulation
C-16.01.06P	lamine dough	dough is laminated according to formulation
C-16.01.07P	hold pastry dough	pastry dough is held according to formulation to control factors

Range of Variables

mixing methods include: creaming, sanding/biscuit, lamination, choux, blitz

preparing fats include: adding flour, combining fats, getting fats to correct temperature

factors include: temperature, gluten relaxation

Knowledge

	Learning Outcomes	Learning Objectives
C-16.01.01L	demonstrate knowledge of pastry doughs, their properties and characteristics	identify types of pastry doughs and describe their properties and characteristics
		identify ingredients used in pastry doughs and describe their properties and functions
		identify factors affecting fat distribution
		describe effects of temperature on ingredients
		identify dough laminating methods
C-16.01.02L	demonstrate knowledge of procedures used to mix pastry doughs	describe holding techniques
		identify tools and equipment used to mix pastry doughs and describe their procedures for use
		describe procedures used to mix pastry doughs
		describe procedures used to measure and scale pastry doughs
		identify mixing methods
		explain importance of mixing ingredients in sequence

Range of Variables

types of pastry doughs include: pâte brisée, short (pâte sucrée, pâte sablée), choux paste, puff pastry

laminating methods include: half turn, single fold, double fold/book fold, four-fold, English lock in

mixing methods: include: creaming, sanding/biscuit, lamination, choux, blitz

C-16.02 Performs make-up of pastry doughs

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-16.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-16.02.02P	prepare pan	pan is prepared according to formulation using methods
C-16.02.03P	apply portioning method	portioning method is applied according to formulation

C-16.02.04P	apply make-up techniques	make-up techniques are applied according to formulation
C-16.02.05P	hold pastry dough	pastry dough is held according to formulation to control factors

Range of Variables

methods include: greasing and flouring, lining with silicone and parchments

portioning methods include: stamping, scaling, dividing, sheeting, piping

make-up techniques include: piping, rolling, cutting, pressing, layering, scooping

factors include: temperature, gluten relaxation

Knowledge		
	Learning Outcomes	Learning Objectives
C-16.02.01L	demonstrate knowledge of pastry doughs, their properties and characteristics	identify types of pastry doughs and describe their properties and characteristics
C-16.02.02L	demonstrate knowledge of procedures used to perform make-up of pastry doughs	identify tools and equipment used to perform make-up of pastry doughs and describe their procedures for use describe portioning methods describe make-up techniques used for pastry doughs identify methods used to prepare pans

Range of Variables

types of pastry doughs include: pâte brisée, short (pâte sucrée, pâte sablée), choux paste, puff pastry

portioning methods include: stamping, scaling, dividing, sheeting, piping

make-up techniques include: piping, rolling, cutting, pressing, layering, scooping

methods include: greasing and flouring, lining with silicone and parchments

C-16.03 Bakes pastry doughs

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills		
	Performance Criteria	Evidence of Attainment
C-16.03.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-16.03.02P	pre-heat equipment , set temperature and time	equipment is pre-heated and, temperature and time are set according to formulation

C-16.03.03P	place pastry dough in oven	pastry dough is placed in oven according to formulation
C-16.03.04P	deposit pastry dough into fryer	pastry dough is deposited into fryer using methods
C-16.03.05P	remove pastry from equipment	pastry is removed from equipment using tools and PPE
C-16.03.06P	determine doneness	doneness is determined using methods
C-16.03.07P	place pastry on cooling racks	pastry is placed evenly spaced on cooling racks allowing for air circulation
C-16.03.08P	identify and troubleshoot faults	faults are identified and corrected

Range of Variables

equipment includes: ovens, fryers

methods (to deposit pastry dough into fryer) include: piping, scooping, depositing using depositor or spider

methods (to determine doneness) include: visual cues, touch test, inserting skewers

Knowledge		
	Learning Outcomes	Learning Objectives
C-16.03.01L	demonstrate knowledge of pastry doughs, their properties and characteristics	identify types of pastry doughs and describe their properties and characteristics
C-16.03.02L	demonstrate knowledge of procedures used to bake and fry pastry doughs	identify tools and equipment used to bake and fry pastry doughs and describe their procedures for use
		describe procedures used to bake pastry doughs using equipment
		describe procedures used to fry pastry doughs using equipment
		describe methods used to determine doneness of pastry doughs
		describe cooling techniques
		describe procedures used to identify and troubleshoot faults

Range of Variables

types of pastry doughs include: pâte brisée, short (pâte sucrée, pâte sablée), choux paste, puff pastry

equipment includes: ovens, fryers

methods (to determine doneness) include: visual cues, touch test, inserting skewers

Task C-17 Prepares cakes

Task Descriptor

Bakers make cakes in a range of shapes, sizes and flavours using a variety of methods. These can be complemented at a later stage with coverings, fillings and garnishes. Bakers need to understand mixing and chemical leavening, pan selection, baking techniques and portioning procedures for cakes.

C-17.01 Mixes cake ingredients

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-17.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-17.01.02P	measure and scale ingredients	ingredients are measured and scaled according to formulation
C-17.01.03P	combine ingredients in sequence	ingredients are combined in sequence using mixing methods according to cake type and formulation
C-17.01.04P	determine mixing completion	mixing completion is determined according to characteristics

Range of Variables

mixing methods include: creaming, two-stage, one-stage, sponge (genoise, angel food, chiffon), combination

characteristics include: uniformity of batter, desired texture (specific gravity), cake type

Knowledge

	Learning Outcomes	Learning Objectives
C-17.01.01L	demonstrate knowledge of cakes, their properties and characteristics	identify types of cakes and describe their properties and characteristics
		identify ingredients used in cakes and describe their properties and functions
C-17.01.02L	demonstrate knowledge of procedures used to mix cake ingredients	identify tools and equipment used to mix cake ingredients and describe their procedures for use
		describe procedures used to measure and scale cake ingredients

	describe procedures used to mix cake ingredients
	explain importance of mixing ingredients in sequence
	identify mixing methods

Range of Variables

types of cakes include: high-fat, egg-foam

mixing methods include: creaming, two-stage, one-stage, sponge (genoise, angel food, chiffon), combination

C-17.02 Portions mixture for cakes

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-17.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-17.02.02P	select shape and size of pan	shape and size of pan are selected according to cake type or desired outcome
C-17.02.03P	prepare pan	pan is prepared using methods
C-17.02.04P	deposit batter	batter is deposited according to required yield and cake type
C-17.02.05P	level batter	batter is levelled to allow for even baking

Range of Variables

methods include: greasing and flouring, lining with silicone and parchment

Knowledge

	Learning Outcomes	Learning Objectives
C-17.02.01L	demonstrate knowledge of cakes, their properties and characteristics	identify types of cakes and describe their properties and characteristics
		identify factors that affect rise, volume, shape, size, colour and texture

C-17.02.02L	demonstrate knowledge of procedures used to portion mixtures for cakes	identify tools and equipment used to portion mixtures for cakes and describe their procedures for use
		describe procedures used to portion mixtures for cakes
		identify methods used to prepare pans
		describe hand and machine portioning methods

Range of Variables

types of cakes include: high-fat, egg-foam

methods include: greasing and flouring, lining with silicone and parchment

hand and machine portioning methods include: depositing using depositor, piping, scooping, scaling

C-17.03 Bakes cakes

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
C-17.03.01P	select and use tools and equipment	tools and equipment are selected and used according to task and formulation
C-17.03.02P	pre-heat oven, set temperature and time	oven is pre-heated and, temperature and time are set according to formulation
C-17.03.03P	place batter in oven	batter is placed in oven
C-17.03.04P	determine doneness	doneness is determined using methods
C-17.03.05P	remove cake from oven	cake is removed from oven using tools and PPE
C-17.03.06P	de-pan cake	cake is de-panned
C-17.03.07P	cool cake	cake is cooled according to formulation
C-17.03.08P	identify and troubleshoot faults	faults are identified and corrected

Range of Variables

methods include: visual cues, touch test, inserting skewers

Knowledge

	Learning Outcomes	Learning Objectives
C-17.03.01L	demonstrate knowledge of cakes, their properties and characteristics	identify types of cakes and describe their properties and characteristics
C-17.03.02L	demonstrate knowledge of procedures used to bake cakes	identify cooling requirements for cakes identify tools and equipment used to bake cakes and describe their procedures for use describe procedures used to bake cakes describe methods used to determine doneness of cakes describe procedures used to de-pan cakes describe procedures used to cool cakes describe procedures used to identify and troubleshoot faults

Range of Variables

types of cakes include: high-fat, egg-foam

methods include: visual cues, touch test, inserting skewers

Major Work Activity D

Performs assembly and finishing

Task D-18 Prepares creams, custards, sweet fillings, decorating pastes and icings

Task Descriptor

Creams, custards, sweet fillings, decorating pastes and icings are the bases for assembling cakes and pastries. They provide the flavour and moist texture associated with a wide variety of baked goods. Cooking and baking techniques are specific to the formulations and the products.

D-18.01 Performs make-up of creams, custards, sweet fillings, decorating pastes and icings

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-18.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-18.01.02P	measure and scale ingredients	ingredients are measured and scaled according to formulation
D-18.01.03P	mix ingredients	ingredients are mixed according to formulation to achieve characteristics of product
D-18.01.04P	prepare components	components are prepared according to formulation using methods
D-18.01.05P	prevent crystallization of cooked sugars	crystallization of cooked sugars is prevented by using required technique
D-18.01.06P	measure and control temperature throughout production	temperature is measured and controlled throughout production according to formulation to achieve required texture and consistency

D-18.01.07P	add ingredients	ingredients are added according to formulation
D-18.01.08P	determine readiness of product	product is checked for readiness by performing sensory analysis

Range of Variables

ingredients include: dairy, dairy substitutes, liqueurs, fruit, eggs, butter, chocolate, nuts, sugar, sugar substitutes

components include: syrups, icing sugar, gelatines, starches

methods include: sifting ingredients, blooming gelatines, softening cream cheese

technique includes: brushing water down sides of pot while cooking

sensory analysis includes: mouth feel, texture, aroma, overall appearance, consistency

Knowledge		
	Learning Outcomes	Learning Objectives
D-18.01.01L	demonstrate knowledge of creams, custards, sweet fillings, decorating pastes and icings , their properties, characteristics and applications	identify types of creams, custards, sweet fillings, decorating pastes and icings , and describe their properties, characteristics and applications
		identify ingredients used in creams, custards, sweet fillings, decorating pastes and icings and describe their properties and functions
D-18.01.02L	demonstrate knowledge of procedures used to perform make-up of creams, custards, sweet fillings, decorating pastes and icings	identify tools and equipment used to perform make-up of creams, custards, sweet fillings, decorating pastes and icings and describe their procedures for use
		describe procedures used to perform make-up of creams, custards, sweet fillings, decorating pastes and icings
		identify mixing methods
		describe procedures used to measure and control temperature throughout production
		describe procedures used to test products for readiness

Range of Variables

creams include: whipping creams, Chantilly, anglaise

custards include: puddings, pastry creams, cheesecakes, curds, crème brûlée, crème caramel

sweet fillings include: fruits, frangipane, mousses, ganache, Bavarian, chiffon, chibousts

decorating pastes include: rolled fondant, marzipan, pastillage

icings include: water, royal, buttercreams

applications include: assembling, finishing, decorating, filling

functions include: building structure, tenderizing, flavouring, enhancing appearance

mixing methods include: adding butter to meringue, blending ingredients, combining sugars and starches, whipping egg whites and cream

D-18.02 Cooks creams, custards and sweet fillings

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-18.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-18.02.02P	heat ingredients	ingredients are heated to temperature indicated in formulation using cooking methods
D-18.02.03P	determine doneness	doneness is determined using methods
D-18.02.04P	control cooling process and humidity	cooling process and humidity are controlled to achieve required characteristics
D-18.02.05P	identify and troubleshoot faults	faults are identified and corrected

Range of Variables

tools and equipment include: stainless steel and copper pots, ramekins, induction stoves, steam kettles, bains-marie, thermometers

cooking methods include: steaming, boiling, scalding, poaching

methods include: visual cues, inserting thermometer

Knowledge

	Learning Outcomes	Learning Objectives
D-18.02.01L	demonstrate knowledge of creams, custards and sweet fillings , their properties, characteristics and applications	identify types of creams, custards and sweet fillings , and describe their properties, characteristics and applications
		identify ingredients used in creams, custards and sweet fillings , and describe their properties and functions
D-18.02.02L	demonstrate knowledge of procedures used to cook creams, custards and sweet fillings	identify tools and equipment used to cook creams, custards and sweet fillings , and describe their procedures for use
		describe procedures used to cook creams, custards and sweet fillings
		describe methods used to determine doneness of creams, custards and sweet fillings

describe cooling procedures

describe procedures used to identify and troubleshoot faults

Range of Variables

creams include: diplomat, Chantilly, anglaise

custards include: puddings, pastry creams, cheesecakes, curds

sweet fillings include: fruits, frangipane, mousses, ganache, Bavarian, chiffon, chibousts

tools and equipment include: stainless steel and copper pots, ramekins, induction stoves, steam kettles, bains-marie, thermometers

methods include: visual cues, inserting thermometer

D-18.03 Holds products for use

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-18.03.01P	determine and select container	container is determined and selected according to type of product
D-18.03.02P	control humidity and air surrounding product	humidity and air surrounding product are controlled by using methods
D-18.03.03P	determine holding temperature required for product	holding temperature required for product is determined according to type of product
D-18.03.04P	determine readiness of product once cooled	readiness of product is determined using methods once cooled

Range of Variables

types of products include: creams (diplomat, Chantilly, anglaise), rolled fondant, icings, fillings

methods (to control humidity and air surrounding product) include: wrapping, containing, coating

methods (to determine readiness of product) include: jiggling, visual cues, inserting thermometer

Knowledge

	Learning Outcomes	Learning Objectives
D-18.03.01L	demonstrate knowledge of creams, custards, sweet fillings, decorating pastes and icings, their properties, characteristics and applications	identify types of products , and describe their properties, characteristics and applications
D-18.03.02L	demonstrate knowledge of procedures used to hold products for use	identify types of containers used to hold products
		describe product holding conditions
		describe methods to control humidity and air surrounding products
		describe methods used to determine readiness of products once cooled

Range of Variables

types of products include: creams (diplomat, Chantilly, anglaise), rolled fondant, icings, fillings

types of containers include: glass, plastic, stainless steel, non-reactive metals

product holding conditions include: time, temperature

methods (to control humidity and air surrounding product) include: wrapping, containing, coating

methods (to determine readiness of product) include: jiggling, visual cues, inserting thermometer

Task D-19 Prepares savoury fillings

Task Descriptor

Savoury fillings are components of specific pastries. They provide the flavour and texture associated with a wide variety of baked goods such as meat pies and patties, sausage rolls, spanakopitas, empanadas, samosas, croissants and quiches. Cooking and baking techniques are specific to the formulations and the products.

D-19.01 Performs make-up of savoury fillings

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-19.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-19.01.02P	measure and scale ingredients	ingredients are measured and scaled according to formulation
D-19.01.03P	mix ingredients	ingredients are mixed according to formulation to achieve characteristics of product
D-19.01.04P	prepare components and ingredients	components and ingredients are prepared according to formulation and using basic culinary techniques
D-19.01.05P	measure and control temperature throughout production	temperature is measured and controlled throughout production according to formulation to achieve required texture and consistency
D-19.01.06P	add herbs, spices and seasonings	herbs, spices and seasonings are added according to formulation and to taste
D-19.01.07P	determine readiness of product	readiness of product is determined by performing sensory assessment

Range of Variables

ingredients include: vegetables, cheese, seafood, meat, eggs, herbs, spices, seasonings, dairy, starches, thickeners

components include: thickeners, sauces

basic culinary techniques include: baking, simmering, steaming, frying, dicing, blanching, chopping, sautéing, pan frying

sensory assessment includes: taste, mouth feel, texture, aroma, overall appearance, temperature

Knowledge

	Learning Outcomes	Learning Objectives
D-19.01.01L	demonstrate knowledge of savoury fillings , their properties, characteristics and applications	identify types of savoury fillings and describe their properties, characteristics and applications
		identify ingredients used in savoury fillings and describe their properties and functions
		identify herbs, spices and seasonings used in savoury fillings and describe their properties and functions
D-19.01.02L	demonstrate knowledge of procedures used to perform make-up of savoury fillings	identify tools and equipment used to perform make-up of savoury fillings , and describe their procedures for use
		describe procedures used to perform make-up of savoury fillings
		identify mixing methods
		describe procedures used to measure and control temperature throughout production
		identify basic culinary techniques for preparing savoury fillings
		describe procedures used to test products for readiness

Range of Variables

savoury fillings include: meats, vegetables, cheese, seafood, eggs

applications include: piping, scooping, pouring

ingredients include: vegetables, cheese, seafood, meat, eggs, herbs, spices, seasonings, dairy, starches, thickeners

functions include: binding, emulsifying

mixing methods include: folding, whisking and blending ingredients

basic culinary techniques include: baking, simmering, steaming, frying, dicing, blanching, chopping, sautéing, pan frying

D-19.02 Holds savoury fillings for use

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-19.02.01P	determine and select container	container is determined and selected according to savoury filling
D-19.02.02P	control humidity and air surrounding savoury filling	humidity and air surrounding savoury filling are controlled by using methods
D-19.02.03P	determine holding temperature required for savoury filling	holding temperature required for savoury filling is determined according to formula and food safety regulations

Range of Variables

savoury fillings include: meats, vegetables, cheese, seafood, eggs

methods include: wrapping, containing

Knowledge

	Learning Outcomes	Learning Objectives
D-19.02.01L	demonstrate knowledge of savoury fillings , their properties, characteristics and applications	identify types of savoury fillings , and describe their properties, characteristics and applications
D-19.02.02L	demonstrate knowledge of procedures used to hold savoury fillings for use	identify types of containers used to hold products describe product holding conditions describe methods to control humidity and air surrounding products

Range of Variables

savoury fillings include: meats, vegetables, cheese, seafood, eggs

types of containers include: glass, plastic, stainless steel, non-reactive metals

product holding conditions include: time, temperature

methods include: wrapping, containing

D-19.03 Portions savoury fillings

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

Performance Criteria		Evidence of Attainment
D-19.03.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-19.03.02P	apply portioning method	portioning method is applied according to formulation

Range of Variables

tools and equipment include: piping bags, scoops, scales, ladles

portioning methods include: piping, cutting, scooping, scaling

Knowledge

Learning Outcomes		Learning Objectives
D-19.03.01L	demonstrate knowledge of savoury fillings , their properties, characteristics and applications	identify types of savoury fillings , and describe their properties, characteristics and applications
D-19.03.02L	demonstrate knowledge of procedures used to portion savoury fillings	identify tools and equipment used to portion savoury fillings , and describe their procedures for use
		describe procedures used to portion savoury fillings
		identify portioning methods

Range of Variables

savoury fillings include: meats, vegetables, cheese, seafood, eggs

tools and equipment include: piping bags, scoops, scales, ladles

portioning methods include: piping, cutting, scooping, scaling

Task D-20 Prepares sauces, glazes and garnishes

Task Descriptor

Bakers use sauces, glazes and garnishes to enhance flavour, appearance and shelf life of a variety of baked products.

D-20.01 Performs make-up of sauces and glazes

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-20.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-20.01.02P	measure and scale ingredients	ingredients are measured and scaled according to formulation
D-20.01.03P	measure and control temperature throughout production	temperature is measured and controlled throughout production according to formulation to achieve required texture and consistency
D-20.01.04P	thin and thicken sauces and glazes	sauces and glazes are thinned and thickened by adding ingredients
D-20.01.05P	add flavours and ingredients	flavours and ingredients are added according to formulation and desired result
D-20.01.06P	strain sauces and glazes	sauces and glazes are strained to remove lumps, crystals and impurities to achieve desired results
D-20.01.07P	determine readiness of product at stages	readiness of product is determined at stages by performing sensory assessment according to sauce and glaze type

Range of Variables

tools and equipment include: conical strainers, sauce pots

ingredients include: thickening agents, syrup, water, sugar, fruits, chocolate, juices, liqueurs, wine, dairy

sauces include: coulis, crème fraîche, crème anglaise, starch-thickened, caramel, chocolate, syrups

glazes include: apricot and chocolate ganache, gelées, soft fondant, chocolate, mirror

sensory assessment includes: taste, mouth feel, texture, aroma, overall appearance

Knowledge

	Learning Outcomes	Learning Objectives
D-20.01.01L	demonstrate knowledge of sauces and glazes , their properties, characteristics and applications	identify types of sauces and glazes , and describe their properties, characteristics and applications
		identify ingredients used in sauces and glazes , and describe their properties and functions
		describe impact sauces and glazes have on flavour of finished products
		identify hygroscopic characteristics of glazes
D-20.01.02L	demonstrate knowledge of procedures used to perform make-up of sauces and glazes	identify tools and equipment used to perform make-up of sauces and glazes , and describe their procedures for use
		describe procedures used to perform make-up of sauces and glazes
		describe methods of adding flavour components to sauces and glazes
		describe procedures used to control temperature throughout production
		describe procedures used to test sauces and glazes for readiness

Range of Variables

sauces include: coulis, crème fraîche, crème anglaise, starch-thickened, caramel, chocolate, syrups

glazes include: apricot and chocolate ganache, gelées, soft fondant, chocolate, mirror

ingredients include: thickening agents, syrup, water, sugar, fruits, chocolate, juices, liqueurs, wine, dairy

tools and equipment include: conical strainers, sauce pots

D-20.02 Performs make-up of garnishes

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-20.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-20.02.02P	select garnishes	garnishes are selected according to characteristics of finished product

D-20.02.03P	measure and scale ingredients	ingredients are measured and scaled according to formulation
D-20.02.04P	create and flavour garnishes	garnishes are created and flavoured according to formulation
D-20.02.05P	shape garnishes	garnishes are shaped for desired effect using techniques
D-20.02.06P	apply coating to garnishes	coating is applied to garnishes according to formula
D-20.02.07P	determine readiness of garnish	readiness of garnish is determined by performing sensory assessment

Range of Variables

tools and equipment include: modeling tools, silicones, acetates, cutters, rolling pins, air brushes, sprayers

garnishes include: fondants, ganaches, marzipans, pastillages (gum paste), chocolates, croquants

characteristics of finished product include: artistic impacts, taste, shelf life

ingredients include: sugar, glycerins, gelatines, starches, gums, chocolate, gum paste, fruits, nuts, marzipans

techniques include: piping, sculpting, moulding

sensory assessment includes: taste, mouth feel, texture, aroma, overall appearance

Knowledge		
	Learning Outcomes	Learning Objectives
D-20.02.01L	demonstrate knowledge of garnishes , their properties, characteristics and applications	identify types of garnishes and describe their properties, characteristics and applications
		identify ingredients used in garnishes and describe their properties and functions
		identify hygroscopic characteristics of garnishes
		describe temperature requirements for garnish application
D-20.02.02L	demonstrate knowledge of procedures used to perform make-up of garnishes	identify tools and equipment used to perform make-up of garnishes and describe their procedures for use
		describe procedures used to perform make-up of garnishes
		describe procedures used to test garnishes for readiness
		describe sugar cooking process
		identify techniques used to shape garnishes

Range of Variables

garnishes include: fondants, ganaches, marzipans, pastillages (gum paste), chocolates, croquants

ingredients include: sugar, glycerins, gelatines, starches, gums, chocolate, gum paste, fruits, nuts, marzipans

tools and equipment include: modeling tools, silicones, acetates, cutters, rolling pins, air brushes, sprayers

techniques include: piping, sculpting, moulding

D-20.03 Holds sauces, glazes and garnishes for use

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-20.03.01P	determine and select container	container is determined and selected according to sauces, glazes and garnishes
D-20.03.02P	control humidity and air surrounding sauces, glazes and garnishes	humidity and air surrounding sauces, glazes and garnishes are controlled by using methods
D-20.03.03P	determine holding temperature required for sauces, glazes and garnishes	holding temperature required for sauces, glazes and garnishes is determined according to formula and food safety regulations

Range of Variables

sauces include: coulis, crème fraîche, crème anglaise, starch-thickened, caramel, chocolate, syrups

glazes include: apricot and chocolate ganache, gelées, soft fondant, chocolate, mirroir

garnishes include: fondants, ganaches, pastillages, chocolates, croquants, gum pastes

methods include: wrapping, containing

Knowledge

	Learning Outcomes	Learning Objectives
D-20.03.01L	demonstrate knowledge of sauces, glazes and garnishes , their properties, characteristics and applications	identify types of sauces, glazes and garnishes , and describe their properties, characteristics and applications
D-20.03.02L	demonstrate knowledge of procedures used to hold sauces, glazes and garnishes for use	identify types of containers used to hold sauces, glazes and garnishes
		describe product holding conditions
		describe methods to control humidity and air surrounding sauces, glazes and garnishes

Range of Variables

sauces include: coulis, crème fraîche, crème anglaise, starch-thickened, caramel, chocolate, syrups

glazes include: apricot and chocolate ganache, gelées, soft fondant, chocolate, miroir

garnishes include: fondants, ganaches, pastillages, chocolates, croquants, gum pastes

types of containers include: glass, plastic, stainless steel, non-reactive metals

product holding conditions include: time, temperature

methods include: wrapping, containing

Task D-21 Assembles and bakes sweet and savoury pastries

Task Descriptor

Bakers assemble components and ingredients to create a wide variety of sweet and savoury pastries. These are put together in a systematic way according to each formulation to achieve desired taste and artistic impact. Bakers must be knowledgeable of baking techniques.

D-21.01 Performs make-up and assembly of sweet and savoury pastries

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-21.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-21.01.02P	prepare ingredients for assembly	ingredients are prepared for assembly according to formulation, desired consistency and temperature, and readiness
D-21.01.03P	sheet and roll dough products	dough products are sheeted and rolled according to formulation
D-21.01.04P	place components together in sequence	components are placed together in sequence according to formulation
D-21.01.05P	prepare sweet and savoury pastries for baking	sweet and savoury pastries are prepared for baking using methods according to formulation
D-21.01.06P	prepare pan or mould	pan or mould is prepared according to formulation

Range of Variables

tools and equipment include: cutters, moulds, piping bags, scoops, spatulas

ingredients include: creams, custards, sweet and savoury fillings, decorating pastes, icings

preparations for assembly include: chilling pastry dough, re-whisking fillings, bringing fillings to required temperature

dough products include: puff pastry, short (pâte sucrée, pâte sablée), filo, pâte brisée, choux paste

components include: fillings, pastry bases and layers (e.g., tart shells, pie shells, filo sheets), syrups, melted butter

sweet pastries include: tarts, pies, turnovers, pithiviers, eclairs, profiteroles

savoury pastries include: meat pies and patties, sausage rolls, spanakopitas, empanadas, samosas, quiches

preparations for baking include: chilling and resting pastry products, applying egg wash and toppings, scoring pastry products

Knowledge		
	Learning Outcomes	Learning Objectives
D-21.01.01L	demonstrate knowledge of sweet and savoury pastries , their properties, characteristics and applications	identify types of sweet and savoury pastries , and describe their properties, characteristics and applications
		identify ingredients used in sweet and savoury pastries , and describe their properties and functions
D-21.01.02L	demonstrate knowledge of procedures used to perform make-up and assembly of sweet and savoury pastries	identify tools and equipment used to perform make-up and assembly of sweet and savoury pastries , and describe their procedures for use
		describe procedures used to perform make-up of sweet and savoury pastries
		describe procedures used to sheet and roll dough products
		describe preparations for assembly of sweet and savoury pastries
		describe preparations for baking sweet and savoury pastries
		describe procedures used to place components together in sequence
D-21.01.02L	demonstrate knowledge of techniques used to assemble sweet and savoury pastries	describe effects of ambient conditions on dough products
		identify rolling, sheeting and pressing techniques
		describe artistic properties used to create impact when assembling sweet and savoury pastries

Range of Variables

sweet pastries include: tarts, pies, turnovers, pithiviers, eclairs, profiteroles

savoury pastries include: meat pies and patties, sausage rolls, spanakopitas, empanadas, samosas, quiches

ingredients include: creams, custards, sweet and savoury fillings, decorating pastes, icings

tools and equipment include: cutters, moulds, piping bags, scoops, spatulas

dough products include: puff pastry, short (pâte sucrée, pâte sablée), filo, pâte brisée, choux paste

preparations for assembly include: chilling pastry dough, re-whisking fillings, bringing fillings to required temperature

components include: fillings, pastry bases and layers (e.g., tart shells, pie shells, filo sheets), syrups, melted butter

ambient conditions include: humidity, temperature, odours, airborne contaminants

artistic properties include: consistency, colour, shape, size

D-21.02 Bakes sweet and savoury pastries

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-21.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-21.02.02P	pre-heat equipment, and set temperature and time	equipment is pre-heated, and temperature and time are set according to formulation
D-21.02.03P	place sweet and savoury pastries in equipment	sweet and savoury pastries are placed in equipment
D-21.02.04P	determine doneness	doneness is determined using methods
D-21.02.05P	remove sweet and savoury pastries from baking equipment	sweet and savoury pastries are removed from baking equipment
D-21.02.06P	cool and hold sweet and savoury pastries	sweet and savoury pastries are cooled and held according to formulation and desired results
C-21.02.07P	identify and troubleshoot faults	faults are identified and corrected

Range of Variables

tools and equipment include: pie weights, tart shells, silicone moulds, pans

sweet pastries include: tarts, pies, turnovers, pithiviers, eclairs, profiteroles

savoury pastries include: meat pies and patties, sausage rolls, spanakopitas, empanadas, samosas, quiches

methods include: visual cues, touch test, inserting skewers

Knowledge

	Learning Outcomes	Learning Objectives
D-21.02.01L	demonstrate knowledge of sweet and savoury pastries , their properties, characteristics and applications	identify types of sweet and savoury pastries , and describe their properties, characteristics and applications
D-21.02.02L	demonstrate knowledge of procedures used to bake sweet and savoury pastries	identify tools and equipment used to bake sweet and savoury pastries , and describe their procedures for use
		describe procedures used to bake sweet and savoury pastries
		describe methods used to determine doneness of sweet and savoury pastries
		identify cooling requirements for sweet and savoury pastries
		describe procedures used to identify and troubleshoot faults

Range of Variables

sweet pastries include: tarts, pies, turnovers, pithiviers, eclairs, profiteroles

savoury pastries include: meat pies and patties, sausage rolls, spanakopitas, empanadas, samosas, quiches

methods include: visual cues, touch test, inserting skewers

Task D-22 Assembles cakes and other baked goods

Task Descriptor

Bakers assemble components and ingredients of cakes and other baked goods. These are put together in a systematic way according to each formulation to achieve desired taste and artistic impact.

D-22.01 Performs make-up and assembly of cakes and other baked goods

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-22.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-22.01.02P	select assembly components	assembly components are selected according to formulation
D-22.01.03P	select and adjust components for assembly of cakes and other baked goods	components are selected and adjusted for assembly of cakes and other baked goods according to desired results
D-22.01.04P	determine temperature readiness of cakes and other baked goods for cutting	temperature readiness of cakes and other baked goods for cutting is determined
D-22.01.05P	slice cake into desired layers	cake is sliced into desired layers for subsequent reassembly
D-22.01.06P	handle cut pieces of cakes and other baked goods	cut pieces of cakes and other baked goods are handled avoiding breakage and misshaping
D-22.01.07P	place components together in sequence	components are placed together in sequence according to formulation
D-22.01.08P	bring cakes and other baked goods to temperature required for portioning and decorating	cakes and other baked goods are brought to temperature required for portioning and decorating

Range of Variables

tools and equipment include: turntables, spatulas, moulds (silicone, ring), pallet knives, piping bags and tips

assembly components include: cake boards, dowels, pillars, plates, cake stands

components include: fillings, bases and layers (cake, meringue, pastry), syrups, melted butter

cakes include: tortes, gateaux, chill-set/cold-set cheesecakes

other baked goods include: vacherins, entremets, pre-baked shells, vol-au-vents

adjustments include: warming icings to room temperature, re-whisking pastry creams

Knowledge

Learning Outcomes	Learning Objectives
D-22.01.01L	demonstrate knowledge of cakes and other baked goods , their properties, characteristics and applications
D-22.01.02L	identify types of cakes and other baked goods , and describe their properties, characteristics and applications
	identify tools and equipment used to perform make-up and assembly of cakes and other baked goods and describe their procedures for use
	describe procedures used to perform make-up and assembly of cakes and other baked goods
	describe preparations to assemble cakes and other baked goods
	identify types of assembly components
	describe procedures used to place components together in sequence
	describe effects of ambient conditions on cut pieces
D-22.01.03L	explain flavour combinations in cakes and other baked goods
	identify rolling, sheeting and pressing techniques
	identify syrup application techniques
	identify filling application techniques
	identify masking, creaming and icing techniques
	identify final finishes
	describe tiered cake design and structure stability
describe artistic properties used to assemble cakes and other baked goods	

Range of Variables

cakes include: tortes, gateaux, chill-set/cold-set cheesecakes

other baked goods include: vacherins, entremets, pre-baked shells, vol-au-vents

tools and equipment include: turntables, spatulas, moulds (silicone, ring), pallet knives, piping bags and tips

assembly components include: cake boards, dowels, pillars, plates, cake stands

components include: fillings, bases and layers (cake, meringue, pastry), syrups, melted butter

ambient conditions include: humidity, temperature, odours, airborne contaminants

syrup application techniques include: brushing, soaking, spraying

filling application techniques include: bridging, piping, spreading

final finishes include: fondants, marzipans, buttercreams, water icings, royal icings, chocolate, ganache, glazes

artistic it properties include: consistency, colour, shape, size

D-22.02 Portions cakes and other baked goods

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-22.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-22.02.02P	control temperature of cakes, other baked goods and cutting tools for scoring and cutting	temperature of cakes, other baked goods and cutting tools is controlled for scoring and cutting
D-22.02.03P	mark and score cakes and other baked goods	cakes and other baked goods are marked and scored according to required portion shape and size, and waste is minimized
D-22.02.04P	cut cakes and other baked goods	cakes and other baked goods are cut using methods
D-22.02.05P	remove edges and seal	edges are removed and sealed to prevent drying and to create a flat surface
D-22.02.06P	handle cut pieces of cake and other baked goods	cut pieces of cake and other baked goods are handled to avoid breakage and misshaping
D-22.02.07P	transfer portioned cakes and other baked goods into holding containers	portioned cakes and other baked goods are transferred into holding containers according to company policies
D-22.02.08P	hold and store cakes and other baked goods	cakes and other baked goods are held and stored according to ambient conditions and finishing requirements

Range of Variables

tools and equipment include: knives, rulers, templates, cutters, pallet knives, dipping tools

cakes include: tortes, gateaux, chill-set/cold-set cheesecakes

other baked goods include: vacherins, entremets, pre-baked shells, vol-au-vent

methods include: warming knife, wetting knife, wire cutting, ultrasonic cutting

holding containers include: sheet pans, boxes

ambient conditions include: humidity, temperature, odours, airborne contaminants

Knowledge

	Learning Outcomes	Learning Objectives
D-22.02.01L	demonstrate knowledge of procedures used to portion cakes and other baked goods for decorating and finishing	identify tools and equipment used to portion cakes and other baked goods for decorating and finishing, and describe their procedures for use
		describe procedures used to portion cakes and other baked goods for decorating and finishing
		describe procedures used to control temperature of cakes and other baked goods
		describe effects of ambient conditions on cakes and other baked goods
		describe procedures used to mark, score and cut cakes and other baked goods
		identify types of holding containers used for cakes and other baked goods

Range of Variables

cakes include: tortes, gateaux, chill-set/cold-set cheesecakes

other baked goods include: vacherins, entremets, pre-baked shells, vol-au-vent

tools and equipment include: knives, rulers, templates, cutters, pallet knives, dipping tools

ambient conditions include: humidity, temperature, odours, airborne contaminants

holding containers include: sheet pans, boxes

Task D-23 Decorates and finishes baked goods

Task Descriptor

Bakers apply decorations and finishes on baked goods. These are critical to the quality, flavour, appearance and marketability of the end product.

D-23.01 Applies sauces, toppings and glazes

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-23.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-23.01.02P	select sauces, toppings and glazes	sauces, toppings and glazes are selected according to formulation and desired effect
D-23.01.03P	assess product temperature and consistency	product temperature and consistency are assessed prior to applying sauces, toppings and glazes
D-23.01.04P	place product on table, glazing racks or turntable	product is placed on table, glazing racks or turntable
D-23.01.05P	select and use application techniques	application techniques are selected and used according to formulation
D-23.01.06P	apply coatings	coatings are applied using application techniques
D-23.01.07P	transfer product from table, glazing racks or turntable	product is transferred from table, glazing racks or turntable
D-23.01.08P	hold and store product	product is held and stored according to type and ambient conditions

Range of Variables

tools and equipment include: spatulas, brushes, cornets, piston funnels, pallet knives, tongs, dipping tools, piping bags and tips, glazing racks, flex moulds, cutters, templates

sauces include: coulis, crème fraîche, crème anglaise, starch-thickened, caramel, chocolate, syrups

toppings include : sesame seeds, poppy seeds, grain mixtures, sugar, nuts, seeds, oats, olives, tomatoes, herbs

glazes include: apricot, clear icing, water icing

application techniques include: spraying, brushing, piping, ladling, smoothing, drizzling, flooding, dipping

coatings include: buttercream, whipped cream, marzipan, chocolate, rolled fondant, glazes, cocoa butter

ambient conditions include: humidity, temperature, odours, airborne contaminants

Knowledge		
	Learning Outcomes	Learning Objectives
D-23.01.01L	demonstrate knowledge of sauces , toppings and glazes , their properties, characteristics and applications	identify types of sauces , toppings and glazes , and describe their properties, characteristics and applications
D-23.01.02L	demonstrate knowledge of procedures and techniques to apply sauces , toppings and glazes to baked goods	identify tools and equipment used to apply sauces , toppings and glazes to baked goods, and describe their procedures for use
		describe procedures used to apply sauces , toppings and glazes to baked goods
		describe application techniques
		describe effects of ambient conditions on baked goods

Range of Variables

sauces include: coulis, crème fraîche, crème anglaise, starch-thickened, caramel, chocolate, syrups

toppings include : sesame seeds, poppy seeds, grain mixtures, sugar, nuts, seeds, oats, olives, tomatoes, herbs

glazes include: apricot, clear icing, water icing

tools and equipment include: spatulas, brushes, cornets, piston funnels, pallet knives, tongs, dipping tools, piping bags and tips, glazing racks, flex moulds, cutters, templates

application techniques include: spraying, brushing, piping, ladling, smoothing, drizzling, flooding, dipping

ambient conditions include: humidity, temperature, odours, airborne contaminants

D-23.02 Applies garnishes and decorative products

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
D-23.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
D-23.02.02P	select garnishes and decorative products	garnishes and decorative products are selected according to characteristics and shelf life of finished product
D-23.02.03P	plan application of garnishes and decorative products	application of garnishes and decorative products is planned according to size, appearance and properties of product and portion
D-23.02.04P	design finishing artistic impact	finishing artistic impact is designed according to factors
D-23.02.05P	assess ability of garnishes and decorative products to adhere to product surface	ability of garnishes and decorative products to adhere to product surface is assessed according to finishes and ambient conditions
D-23.02.06P	place garnishes and decorative products	garnishes and decorative products are placed according to formulation and artistic properties
D-23.02.07P	hold and store garnished and decorated product	garnished and decorated product is held and stored according to ambient conditions

Range of Variables

tools and equipment include: sifters, tongs, pallet knives, tweezers, rose nails, rolling pins, piping bags and tips

garnishes and decorative products include: rolled fondant, royal icing, buttercream, marzipan, croquant, chocolate, fruits, nuts

characteristics (of finished product) include: flavour, texture, colour

factors include: colour, shape, customer preference

ambient conditions include: humidity, temperature, odours, airborne contaminants

artistic properties include: consistency, colour, shape, size

Knowledge

	Learning Outcomes	Learning Objectives
D-23.02.01L	demonstrate knowledge of <i>garnishes and decorative products</i> , their properties, characteristics and applications	identify types of <i>garnishes and decorative products</i> , and describe their properties, characteristics and applications
D-23.02.02L	demonstrate knowledge of procedures used to apply <i>garnishes and decorative products</i>	identify <i>tools and equipment</i> used to apply <i>garnishes and decorative products</i> , and describe their procedures for use
		describe procedures used to apply <i>garnishes and decorative products</i>
		describe <i>artistic properties</i>
		describe effects of <i>ambient conditions</i> on garnished and decorated products

Range of Variables

garnishes and decorative products include: rolled fondant, royal icing, buttercream, marzipan, croquant, chocolate, fruits, nuts

tools and equipment include: sifters, tongs, pallet knives, tweezers, rose nails, rolling pins, piping bags and tips

artistic properties include: consistency, colour, shape, size

ambient conditions include: humidity, temperature, odours, airborne contaminants

Major Work Activity E

Prepares chocolate, confections and sugar work

Task E-24 Prepares chocolate

Task Descriptor

Bakers need to have knowledge of chocolate preparation processes. Bakers control the applications of couvertures, compounds and cocoa butter using techniques including melting, tempering, piping, dipping and moulding. Bakers need to be aware of the effects of the environment such as humidity and flavour transfer when preparing and storing chocolate.

E-24.01 Selects quality and types of chocolate

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
E-24.01.01P	identify quality classifications of chocolate	quality classifications of chocolate are identified according to desired results and product formulation
E-24.01.02P	identify types of chocolate	types of chocolate are identified according to desired results and product formulation
E-24.01.03P	identify properties and qualities of chocolates based on characteristics	properties and qualities of chocolates are identified based on characteristics to achieve desired results and product formulation
E-24.01.04P	identify characteristics, uses and differences between couverture and compound chocolate	characteristics, uses and differences between couverture and compound chocolate are identified

Range of Variables

quality classifications of chocolate include: couverture, compound chocolate

types of chocolate include: dark, milk, ruby, white, flavoured chocolates (e.g., dulce, strawberry, orange, caramel)

characteristics include: percentage of cocoa mass and cocoa butter, country of origin, sustainability/fair trade

Knowledge		
	Learning Outcomes	Learning Objectives
E-24.01.01L	demonstrate knowledge of chocolate and cocoa, their properties, characteristics and applications	identify quality classifications of chocolate and describe their properties, characteristics and applications
		identify types of chocolate and describe their properties, characteristics and applications
		identify ingredients used in chocolate, and describe their properties and functions
		identify dietary requirements specific to chocolate
		describe environmental conditions affecting chocolate
		describe effects of moisture on chocolate and compound chocolate
		describe history and countries of origin of cocoa
E-24.01.02L	demonstrate knowledge of procedures used to select quality classifications and types of chocolate	describe procedures used to select quality classifications and types of chocolate
		describe procedures used to handle quality classifications and types of chocolate

Range of Variables

quality classifications of chocolate include: couverture, compound chocolate

types of chocolate include: dark, milk, ruby, white, flavoured chocolates (e.g., dulce, strawberry, orange, caramel)

ingredients include: cocoa butter, coloured cocoa butter, cocoa mass/liquor, cocoa powder, inclusions (nuts, fruit), cream, butter, flavorings

dietary requirements include: cultural, ethical, religious, health-related, allergens, environmental, preferences

environmental conditions include: ambient temperature and humidity, odours, airborne contaminants

E-24.02 Prepares fillings for chocolate

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

Performance Criteria		Evidence of Attainment
E-24.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
E-24.02.02P	determine formulation	formulation is determined to achieve desired results
E-24.02.03P	bring filling to required temperature	filling is brought to required temperature according to types of chocolate couvertures used in formulation
E-24.02.04P	portion and shape fillings	fillings are portioned and shaped according to desired characteristics and formulation
E-24.02.05P	hold and store filling for use	filling is held and stored for use according to formulation

Range of Variables

tools and equipment include: bain-marie, silicone sheets or moulds, sheet pans, depositors, piping bags, scrapers, scoops, tempering machines, food processors

types of chocolate couvertures include: dark, milk, white, ruby, flavoured

Knowledge

Learning Outcomes		Learning Objectives
E-24.02.01L	demonstrate knowledge of fillings for chocolate, their properties, characteristics and applications	identify types of fillings for chocolate and describe their properties, characteristics and applications
		identify ingredients used in fillings for chocolate and describe their properties and functions
		describe effects of ambient conditions on fillings for chocolate
E-24.02.02L	demonstrate knowledge of procedures used to prepare fillings for chocolate	identify tools and equipment used to prepare fillings for chocolate and describe their procedures for use
		describe procedures used to prepare fillings for chocolate

Range of Variables

ambient conditions include: humidity, temperature, odours, airborne contaminants

tools and equipment include: bain-marie, silicone sheets or moulds, sheet pans, depositors, piping bags, scrapers, scoops, tempering machines, food processors

E-24.03 Prepares couvertures and compounds

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
E-24.03.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
E-24.03.02P	use couverture tempering techniques	couverture tempering techniques are used according to desired results
E-24.03.03P	control temperature and test chocolate couverture	temperature is controlled and chocolate couverture is tested to verify temper characteristics
E-24.03.04P	melt compound chocolate	compound chocolate is melted at controlled temperature to obtain desired consistency
E-24.03.05P	hold chocolate for use	chocolate is held for use according to ambient conditions

Range of Variables

tools and equipment include: bains-marie, microwaves, chocolate melters, tempering machines, thermometers, bowls, marble slabs, moulds, rubber spatulas, offset spatulas, bench scrapers, putty knives

couverture tempering techniques include: marble tabling, seeding, tempering machine, slow melting

temper characteristics include: shine, setting time and quick crystallization, texture, snap

ambient conditions include: humidity, temperature, odours, airborne contaminants

Knowledge

	Learning Outcomes	Learning Objectives
E-24.03.01L	demonstrate knowledge of chocolate couvertures and compound chocolates, their properties, characteristics and applications	identify types of chocolate couvertures and compound chocolates and describe their properties, characteristics and applications
		identify ingredients used in chocolate couvertures and compound chocolates, and describe their properties and functions

		explain differences between chocolate couvertures and compound chocolates
		describe effects of ambient conditions on chocolate couvertures and compound chocolates
E-24.03.02L	demonstrate knowledge of procedures used to prepare chocolate couvertures and compound chocolates	identify tools and equipment used to prepare chocolate couvertures and compound chocolates, and describe their procedures for use
		describe procedures used to prepare chocolate couvertures and compound chocolates
		identify couverture tempering techniques
		describe procedures used to test chocolate couvertures to identify temper characteristics
		identify melting points and working temperatures of chocolate couvertures and compound chocolates

Range of Variables

types of chocolate couvertures include: dark, milk, white, ruby, flavoured

types of compound chocolates include: dark, milk, white, flavoured, coloured

ambient conditions include: humidity, temperature, odours, airborne contaminants

tools and equipment include: bains-marie, microwaves, chocolate melters, tempering machines, thermometers, bowls, marble slabs, moulds, rubber spatulas, offset spatulas, bench scrapers, putty knives

couverture tempering techniques include: marble tabling, seeding, tempering machine, slow melting

temper characteristics include: shine, setting time and quick crystallization, texture, snap

E-24.04 Uses couvertures and compounds

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
E-24.04.01P	select and use tools and equipment	tools and equipment are selected and used according to task
E-24.04.02P	pair fillings to chocolate	fillings are paired to chocolate according to formulation and desired results
E-24.04.03P	assemble product	product is assembled using techniques

E-24.04.04P	create desired decorations	desired decorations are created using techniques
E-24.04.05P	add complementary ingredients	complementary ingredients are added according to desired results and formulation
E-24.04.06P	decorate chocolate products with garnishes	chocolate products are decorated with garnishes
E-24.04.07P	hold chocolate while using	chocolate is held while using according to ambient conditions
E-24.04.08P	store finished chocolate products	finished chocolate products are stored according to product requirements

Range of Variables

tools and equipment include: moulds (metal, plastic, silicone, polycarbonate), dipping forks, silicone mats, piping bags, bench scrapers, silicone spatulas, templates, parchment paper, transfer sheets, textured sheets, acetates, offset spatulas, combs (boisettes), putty knives, brushes, ladles

techniques (for assembling product) include: enrobing, filling and capping, moulding, panning

techniques (for creating desired decorations) include: piping, moulding, scraping, dipping, brushing, spreading, spraying, modeling, carving

complementary ingredients include: nuts, spices, candied items

garnishes include: cocoa powder, icing sugar, nuts, candied items, lustre powder, coloured cocoa butters

ambient conditions include: humidity, temperature, odours, airborne contaminants

finished chocolate products include: moulded chocolates, decorations, truffles

Knowledge

	Learning Outcomes	Learning Objectives
E-24.04.01L	demonstrate knowledge of chocolate couvertures and compound chocolates, their properties, characteristics and applications	identify types of chocolate couvertures and compound chocolates , and describe their properties, characteristics and applications
		identify types of finished chocolate products
		identify ingredients used in chocolate couvertures and compound chocolates, and describe their properties and functions
		explain differences between chocolate couvertures and compound chocolates
		describe effects of ambient conditions on chocolate couvertures and compound chocolates

E-24.04.02L	demonstrate knowledge of procedures to use chocolate couvertures and compound chocolates	identify tools and equipment used for chocolate couvertures and compound chocolates, and describe their procedures for use
		describe procedures to use chocolate couvertures and compound chocolates
		identify techniques used to assemble products
		identify techniques used to create decorations for products
		identify complementary ingredients used in chocolate couvertures and compound chocolates, and describe their effects on chocolate
		identify garnishes used in chocolate couvertures and compound chocolates, and describe their effects on chocolate

Range of Variables

types of chocolate couvertures include: dark, milk, white, ruby, flavoured (e.g., caramel, mocha, mint)

types of compound chocolates include: dark, milk, white, flavoured, coloured

finished chocolate products include: moulded chocolates, decorations, truffles

ambient conditions include: humidity, temperature, odours, airborne contaminants

tools and equipment include: moulds (metal, plastic, silicone, polycarbonate), dipping forks, silicone mats, piping bags, bench scrapers, silicone spatulas, templates, parchment paper, transfer sheets, textured sheets, acetates, offset spatulas, combs (boisettes), putty knives, brushes, ladles

techniques (for assembling product) include: enrobing, filling and capping, moulding, panning

techniques (for creating desired decorations) include: piping, moulding, scraping, dipping, brushing, spreading, spraying, modeling, carving

complementary ingredients include: nuts, spices, candied items

garnishes include: cocoa powder, icing sugar, nuts, candied items, lustre powder, coloured cocoa butters

Task E-25 Prepares confections and sugar work

Task Descriptor

Bakers need to understand how confections and sugar work are made and their uses in the baking industry. Many of these tasks are used to elevate products' quality and presentation. Confectionary and artisanal products are both classic and subject to consumer trends, which makes it important for bakers to be able to apply their skills to adapt to consumer demands.

E-25.01 Boils sugar and sugar substitutes

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

Performance Criteria		Evidence of Attainment
E-25.01.01P	select tools and equipment	tools and equipment are selected according to task and formulation
E-25.01.02P	select ingredients	ingredients are selected according to formulation
E-25.01.03P	apply heat to ingredients	heat is applied to ingredients according to formulation and desired results
E-25.01.04P	brush water on sides of pot containing boiling sugar and sugar substitutes	water is brushed on sides of pot containing boiling sugar and sugar substitutes to prevent crystallization
E-25.01.05P	stop boiling process	boiling process is stopped using techniques
E-25.01.06P	add supplementary ingredients	supplementary ingredients are added to achieve desired formulation

Range of Variables

tools and equipment include: pots (stainless steel or copper), candy thermometers, pastry brushes, Baumé sugar density meter

ingredients include: granulated sugar, sugar substitutes, glucose, invert sugars, acids, colourings, flavourings, water

techniques include: adding ingredients, shocking pot in cold water bath, transferring containers

supplementary ingredients include: butter, cream, extracts, emulsions, liquid colours, powdered colours, nuts, spices

Knowledge

	Learning Outcomes	Learning Objectives
E-25.01.01L	demonstrate knowledge of confections , artistic garnishes and sugar work , their properties, characteristics and applications	identify types of confections and describe their properties, characteristics and applications
		identify types of artistic garnishes and sugar work and describe their properties, characteristics and applications
		identify ingredients used in confections , artistic garnishes and sugar work , and describe their properties and functions
		identify supplemental ingredients and describe their properties, characteristics and applications
E-25.01.02L	demonstrate knowledge of procedures used to boil sugar and sugar substitutes	identify tools and equipment used to boil sugar and sugar substitutes and describe their procedures for use
		describe procedures used to boil sugar and sugar substitutes
		identify sugar boiling stages and temperatures
		identify temperature control techniques to stop boiling process

Range of Variables

confections include: fudge, caramels, gelées, candied peels, pâte de fruits, brittles, nougats, marshmallows, soft and hard candies

artistic garnishes and sugar work include: spun sugar, pulled sugar, blown sugar, cast sugar, pastillage, gum paste, fondants

ingredients include: granulated sugar, sugar substitutes, glucose, invert sugars, acids, colourings, flavourings, water

supplemental ingredients include: butter, cream, extracts, emulsions, liquid colours, powdered colours, nuts, spices

tools and equipment include: pots (stainless steel or copper), candy thermometers, pastry brushes, Baumé sugar density meter

sugar boiling stages include: thread, ball, crack, caramel

techniques include: adding ingredients, shocking pot in cold water bath, transferring containers

E-25.02 Forms sugar and sugar substitutes

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
E-25.02.01P	select and use sugar forming tools and equipment	sugar forming tools and equipment are selected and used according to task
E-25.02.02P	prepares moulds and forms for sugar and sugar substitute products	moulds and forms for sugar and sugar substitute products are prepared using methods according to product requirements
E-25.02.03P	apply sugar and sugar substitute forming techniques	sugar and sugar substitute forming techniques are applied according to desired results
E-25.02.04P	remove sugar and sugar substitute product components from moulds and mats	sugar and sugar substitute product components are removed from moulds and mats delicately to prevent breaking
E-25.02.05P	hold sugar and sugar substitute product components when using	sugar and sugar substitute product components are held when using according to ambient conditions

Range of Variables

sugar forming tools and equipment include: moulds (metal, silicone), heat source (e.g., heat lamps), pans, silicone mats, pump, cut-off wire whip, ladles, dowels

sugar and sugar substitute products include: spun sugar, pulled sugar, blown sugar, cast sugar, pastillage, gum paste, fondants

methods include: lightly oiling metal, dusting, applying shortening to edges, ensuring dry and clean surfaces

sugar and sugar substitute forming techniques include: piping, dipping, moulding, spinning, casting, pulling, blowing, rolling, cutting, stamping

ambient conditions include: humidity, temperature, odours, airborne contaminants

Knowledge

	Learning Outcomes	Learning Objectives
E-25.02.01L	demonstrate knowledge of sugar and sugar substitute products , their properties, characteristics and applications	identify types of sugar and sugar substitute products and describe their properties, characteristics and applications
		describe effects of ambient conditions on sugar and sugar substitute products
E-25.02.02L	demonstrate knowledge of procedures used to form sugar and sugar substitute products	identify sugar forming tools and equipment used to form sugar and sugar substitute products , and describe their procedures for use
		describe techniques to form sugar and sugar substitute products
		describe methods to prepare moulds and forms

Range of Variables

sugar and sugar substitute products include: spun sugar, pulled sugar, blown sugar, cast sugar, pastillage, gum paste, fondants

ambient conditions include: humidity, temperature, odours, airborne contaminants

sugar forming tools and equipment include: moulds (metal, silicone), heat source (e.g., heat lamps), pans, silicone mats, pump, cut-off wire whip, ladles, dowels

methods include: lightly oiling metal, dusting, applying shortening to edges, ensuring dry and clean surfaces

sugar and sugar substitute forming techniques include: piping, dipping, moulding, spinning, casting, pulling, blowing, rolling, cutting, stamping

E-25.03 Creates artistic garnishes and sugar work

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
E-25.03.01P	select and use tools and equipment	tools and equipment are selected and used according to task
E-25.03.02P	use supplemental ingredients	supplemental ingredients are used to enhance decorations
E-25.03.03P	create artistic garnishes	artistic garnishes are created using techniques according to desired results
E-25.03.04P	hold artistic garnishes for use	artistic garnishes are held for use according to ambient conditions

E-25.03.05P	design sugar work	sugar work are designed according to desired results
E-25.03.06P	assemble sugar work components	sugar work components are assembled according to design
E-25.03.07P	hold sugar work for use	sugar work is held for use according to ambient conditions

Range of Variables

tools and equipment include: moulds (metal, silicone), heat source (e.g., heat lamps), pans, silicone mats, pump, cut-off wire whip, ladles, dowels, hot work gloves, turntable, piping bags, scrapers, torches, air brush machine, spray gun

supplemental ingredients include: colouring sugar, dusting powder, lustre dust, cocoa butter, gold leaf, airbrush colouring

artistic garnishes include: rolled fondant flowers, pulled sugar ribbons, spun sugar nests, pastillage, sugar cages, pulled sugar flowers, moulded sugar leaves

techniques include: pulling, moulding, scraping, dipping, drizzling, rolling, spinning, pressing, casting

ambient conditions include: humidity, temperature, odours, airborne contaminants

sugar work includes: cake toppers, centrepieces, display pieces, competition pieces

Knowledge		
	Learning Outcomes	Learning Objectives
E-25.03.01L	demonstrate knowledge of artistic garnishes and sugar work , their properties, characteristics and applications	identify types of artistic garnishes and sugar work and describe their properties, characteristics and applications
		identify supplemental ingredients used to enhance decorations, and describe their properties and functions
		describe effects of ambient conditions on artistic garnishes and sugar work
E-25.03.02L	demonstrate knowledge of procedures used to create artistic garnishes and sugar work	identify tools and equipment used to create artistic garnishes and sugar work and describe their procedures for use
		describe procedures used to create artistic garnishes and sugar work
		identify techniques used to create artistic garnishes and sugar work

Range of Variables

artistic garnishes include: rolled fondant flowers, pulled sugar ribbons, spun sugar nests, pastillage, sugar cages, pulled sugar flowers, moulded sugar leaves

sugar work includes: cake toppers, centrepieces, display pieces, competition pieces

supplemental ingredients include: colouring sugar, dusting powder, lustre dust, cocoa butter, gold leaf, airbrush colouring

ambient conditions include: humidity, temperature, odours, airborne contaminants

tools and equipment include: moulds (metal, silicone), heat source (e.g., heat lamps), pans, silicone mats, pump, cut-off wire whip, ladles, dowels, hot work gloves, turntable, piping bags, scrapers, torches, air brush machine, spray gun

E-25.04 Prepares confections

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
E-25.04.01P	select and use tools and equipment	tools and equipment are selected and used according to task
E-25.04.02P	select ingredients for confections	ingredients for confections are selected according to formulation
E-25.04.03P	apply confection-making cooking procedures	confection-making cooking procedures are applied according to formulation
E-25.04.04P	portion confections	confections is portioned according to formulation
E-25.04.05P	remove confection from moulds and mats	confection is removed from moulds and mats delicately to prevent breaking
E-25.04.06P	store confections	confections are stored according to ambient conditions and product requirements

Range of Variables

tools and equipment include: pots, pans, bowls, spatulas, whisks, mixers, stoves, silicone mats, strainers, moulds, candy thermometer, Baumé sugar density meter, refractometer, cooling racks, rolling pins, piping bags and tips, cutting boards, knives

confections include: fudge, caramels (soft and hard), gelées, candied peels, pâte de fruits, brittles, nougats, marshmallows, taffies, toffees

procedures include: caramelizing, candying, blanching, soaking, dredging, whipping, pulling, boiling

ambient conditions include: humidity, temperature, odours, airborne contaminants

Knowledge

	Learning Outcomes	Learning Objectives
E-25.04.01L	demonstrate knowledge of confections , their properties, characteristics and applications	identify types of confections , and describe their properties, characteristics and applications
E-25.04.02L	demonstrate knowledge of procedures used to prepare confections	identify tools and equipment used to prepare confections and describe their procedures for use
		describe procedures used to prepare confections
		describe procedures used for portioning confections
		describe procedures used for removing confections from moulds and mats
		describe procedures used for storing confections

Range of Variables

confections include: fudge, caramels (soft and hard), gelées, candied peels, pâte de fruits, brittles, nougats, marshmallows, taffies, toffees

tools and equipment include: pots, pans, bowls, spatulas, whisks, mixers, stoves, silicone mats, strainers, moulds, candy thermometer, Baumé sugar density meter, refractometer, cooling racks, rolling pins, piping bags and tips, cutting boards, knives

procedures include: caramelizing, candying, blanching, soaking, dredging, whipping, pulling, boiling

Major Work Activity F

Prepares desserts, ice creams and ices

Task F-26 Prepares plated desserts

Task Descriptor

Plated desserts include the main component and accompaniments such as sauces, garnishes and creams. Bakers need to present their plated desserts creatively and efficiently.

F-26.01 Plans plate design

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
F-26.01.01P	select main component to be plated	main component to be plated is selected
F-26.01.02P	select style of dishware	style of dishware is selected according to desired effect for presentation
F-26.01.03P	assess and select complementary flavours and colours of garnishes and sauces	complementary flavours and colours of garnishes and sauces are assessed and selected through taste testing and visual appeal
F-26.01.04P	determine considerations when creating plate design	considerations are determined when creating plate design

Range of Variables

main component includes: cakes (whole or slices), mousses, tarts, flans, fruits

dishware includes: plates, bowls, glassware, ramekins, boards, platters, sauce boats

considerations include: environmental conditions in the setting where dessert will be served, transport of plated items, seasonality, budget, dietary requirements, limitations of workplace, texture, visual appeal

Knowledge

	Learning Outcomes	Learning Objectives
F-26.01.01L	demonstrate knowledge of plated desserts, their properties, characteristics and applications	identify types of plated desserts and describe their properties, characteristics and applications
F-26.01.02L	demonstrate knowledge of procedures used to plan plate design	identify style of dishware used for plated desserts
		describe procedures used to plan plate design
		describe considerations for planning plate design
		describe complementing textures and flavours
		explain differences in method and complexity of plating of large volume versus à la carte plating
		describe effects of temperature on plated desserts

Range of Variables

dishware includes: plates, bowls, glassware, ramekins, boards, platters, sauce boats

considerations include: environmental conditions in the setting where dessert will be served, transport of plated items, seasonality, budget, dietary requirements, limitations of workplace, texture, visual appeal

F-26.02 Assembles components

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
F-26.02.01P	follow plate design plan	plate design plan is followed for consistency of finished product
F-26.02.02P	apply sauces and garnishes	sauces and garnishes are applied according to plate design
F-26.02.03P	coordinate temperature of products and time between plating and service	temperature of products and time between plating and service are coordinated to confirm integrity of product

Knowledge

	Learning Outcomes	Learning Objectives
F-26.02.01L	demonstrate knowledge of plated desserts, their properties, characteristics and applications	identify types of plated desserts and describe their properties, characteristics and applications
F-26.02.02L	demonstrate knowledge of procedures used to assemble plated desserts	identify style of dishware used for plated desserts
		describe procedures used to assemble plated desserts
		describe considerations for assembling plated desserts
		explain differences in methods of assembling plated desserts in large volume and à la carte plating
		describe effects of temperature on plated desserts
		explain importance of sequencing components on plate
		identify cutting techniques

Range of Variables

dishware includes: plates, bowls, glassware, ramekins, boards, platters, sauce boats

considerations include: environmental conditions in the setting where dessert will be served, transport of plated items, dietary requirements, limitations of workplace, visual appeal, consistency

cutting techniques include: using knives (heating knife before every cut, slicing even pieces without smearing layers, cleaning knife after every cut), using cutter shapes (heating cutter shape before every cut, placing cutter to minimize waste, cleaning cutter after every cut)

Task F-27 Prepares ice creams and ices

Task Descriptor

Bakers need to understand the standardized methods for preparing custard bases and syrups to produce ice creams and ices. These preparation methods consider food safety and quality of the finished product.

F-27.01 Prepares bases for ice creams and ices

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
F-27.01.01P	select and use <i>tools and equipment</i>	<i>tools and equipment</i> are selected and used according to task, formulation and manufacturers' specifications
F-27.01.02P	cook custard base and add flavour	custard base is cooked and flavour is added according to formulation and desired results
F-27.01.03P	boil sugar syrup	sugar syrup is boiled to dissolve to desired concentration according to formulation
F-27.01.04P	process fruit	fruit is processed using <i>methods</i> to create desired texture and flavour of final product
F-27.01.05P	cool and set base	base is cooled and set to ideal temperature to achieve palatable crystal size, infuse flavour and avoid bacterial contamination

Range of Variables

tools and equipment include: Baumé sugar density meter, refractometer, pots, pans, heat source, strainers, spatulas, food processors, juicers

methods include: mashing, puréeing, straining, cooking, juicing

Knowledge

	Learning Outcomes	Learning Objectives
F-27.01.01L	demonstrate knowledge of ice creams and ices , their properties, characteristics and applications	identify types of ice creams and ices and describe their properties, characteristics and applications
		identify ingredients used in ice creams and ices and describe their properties and functions
		identify types of custards and flavours used in ice creams and ices
		describe importance of ratio of sugar to moisture/water content when making ices
F-27.01.02L	demonstrate knowledge of procedures used to prepare bases for ice creams and ices	identify tools and equipment used to prepare bases for ice creams and ices and describe their procedures for use
		describe procedures used to prepare bases for ice creams and ices
		describe methods to process fruit
		describe procedures used to measure concentration of boiled sugar syrup
		explain importance of cooling and setting bases for ice creams and ices
		identify effect of stabilizers in ice creams and ices

Range of Variables

ice creams include: French, Philadelphia-style, gelato, ice milks, frozen yogurts

ices include: sorbets, granités, sherbets, shaved ice

tools and equipment include: Baumé sugar density meter, refractometer, pots, pans, heat source, strainers, spatulas, food processors, juicers

methods include: mashing, puréeing, straining, cooking, juicing

F-27.02 Performs make-up of ice creams and ices

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
F-27.02.01P	select and use <i>tools and equipment</i>	<i>tools and equipment</i> are selected and used according to task, formulation and manufacturers' specifications
F-27.02.02P	freeze <i>ice creams</i> and <i>ices</i> in ice cream maker	<i>ice creams</i> and <i>ices</i> are frozen in ice cream maker according to manufacturers' specifications
F-27.02.03P	determine doneness	doneness is determined using <i>methods</i>
F-27.02.04P	incorporate <i>inclusions</i> after product is removed from ice cream maker	<i>inclusions</i> are incorporated after product is removed from ice cream maker according to desired results and formulation
F-27.02.05P	transfer product to container and freeze quickly	product is transferred to container and frozen quickly to achieve integrity of crystal size and avoid bacterial contamination

Range of Variables

tools and equipment include: ice cream makers, freezers, spatulas

ice creams include: French, Philadelphia-style, gelato, ice milks, frozen yogurts

ices include: sorbets, granités, sherbets, shaved ice

methods include: visual cues, checking consistency, checking texture

inclusions includes: caramel sauce, chocolate, fruit purée, nuts

Knowledge

	Learning Outcomes	Learning Objectives
F-27.02.01L	demonstrate knowledge of <i>ice creams</i> and <i>ices</i> , their properties, characteristics and applications	identify types of <i>ice creams</i> and <i>ices</i> and describe their properties, characteristics and applications
		identify ingredients used in <i>ice creams</i> and <i>ices</i> , and describe their properties and functions
		identify <i>inclusions</i> used in <i>ice creams</i> and <i>ices</i> , and describe their properties and functions

F-27.02.02L	demonstrate knowledge of procedures used to perform make-up of ice creams and ices	identify tools and equipment used to perform make-up of ice creams and ices and describe their procedures for use
		describe procedures used to perform make-up of ice creams and ices
		describe methods to determine doneness
		describe overrun of ice cream and ices
		describe temper time, holding and long-term storage temperature

Range of Variables

ice creams include: French, Philadelphia-style, gelato, ice milks, frozen yogurts

ices include: sorbets, granités, sherbets, shaved ice

inclusions includes: caramel sauce, chocolate, fruit purée, nuts

tools and equipment include: ice cream makers, freezers, spatulas

methods include: visual cues, checking consistency, checking texture

Task F-28 Prepares frozen desserts

Task Descriptor

Bakers need knowledge of frozen dessert preparation as many bakeries, pastry shops, restaurants and hotels produce these products on a regular basis.

F-28.01 Performs make-up of frozen dessert components

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
F-28.01.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
F-28.01.02P	prepare components of frozen desserts	components of frozen desserts are prepared using methods according to desired results and formulations
F-28.01.03P	transfer components of frozen desserts into mould prior to freezing	components of frozen desserts are transferred into mould prior to freezing to achieve desired shape

Range of Variables

components of frozen desserts include: bombes, mousses, gelées, ganaches, sauces, cake, pastry, meringue

methods include: cooking, whipping, layering, blooming, creaming, cutting, baking

Knowledge		
	Learning Outcomes	Learning Objectives
F-28.01.01L	demonstrate knowledge of frozen desserts , their properties, characteristics and applications	identify types of frozen desserts and describe their properties, characteristics and applications
		identify components of frozen desserts and describe their properties and functions
F-28.01.02L	demonstrate knowledge of procedures used to perform make-up of frozen desserts	identify tools and equipment used to perform make-up of frozen desserts , and describe their procedures for use
		describe procedures used to perform make-up of frozen desserts

Range of Variables

frozen desserts include: baked Alaska, profiteroles, parfaits, semi-fredos, bombes, frozen soufflés, cassata

components of frozen desserts include: bombes, mousses, gelées, ganaches, sauces, cake, pastry, meringue

F-28.02 Assembles frozen dessert components

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills		
	Performance Criteria	Evidence of Attainment
F-28.02.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
F-28.02.02P	unmould frozen desserts	frozen desserts are unmoulded using methods
F-28.02.03P	combine components of frozen desserts	components of frozen desserts are combined using methods according to desired results and formulation
F-28.02.04P	finish frozen desserts	frozen desserts are finished using techniques according to desired results and formulation

Range of Variables

tools and equipment include: torches, moulds, bains-marie, spatulas, piping bags

frozen desserts include: baked Alaska, profiteroles, parfaits, semi-fredos, bombes, frozen soufflés, cassata

methods (to unmould frozen desserts) include: dipping in warm water, allowing to sit out of freezer, torching

components of frozen desserts include: bombes, mousses, gelées, ganaches, sauces, cake, pastry, meringue

methods (to combine components of frozen desserts) include: layered, piping, swirling, spreading, filling

techniques include: torching, garnishing, dipping, spraying, glazing

Knowledge		
	Learning Outcomes	Learning Objectives
F-28.02.01L	demonstrate knowledge of frozen desserts , their components , properties, characteristics and applications	identify types of frozen desserts and describe their components , properties, characteristics and applications
F-28.02.02L	demonstrate knowledge of procedures used to assemble components for frozen desserts	identify tools and equipment used to assemble components for frozen desserts and describe their procedures for use
		describe procedures used to assemble components for frozen desserts
		describe methods to unmould frozen desserts
		identify techniques used to finish frozen desserts

Range of Variables

frozen desserts include: baked Alaska, profiteroles, parfaits, semi-fredos, bombes, frozen soufflés, cassata

components of frozen desserts include: bombes, mousses, gelées, ganaches, sauces, cake, pastry, meringue

tools and equipment include: torches, moulds, bains-marie, spatulas, piping bags

methods (to unmould frozen desserts) include: dipping in warm water, allowing to sit out of freezer, torching

techniques include: torching, garnishing, dipping, spraying, glazing

F-28.03 Holds frozen desserts

NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
NV	yes	NV	NV	NV	yes	ND	ND	yes	yes	NV	NV	NV

Skills

	Performance Criteria	Evidence of Attainment
F-28.03.01P	select and use tools and equipment	tools and equipment are selected and used according to task, formulation and manufacturers' specifications
F-28.03.02P	wrap frozen desserts and place in container	frozen desserts are wrapped and placed in container with tight fitting lid to avoid flavour/odour transfer, loss of moisture and freezer burn
F-28.03.03P	keep frozen desserts in freezer	frozen desserts are kept in freezer designated for deep freezing
F-28.03.04P	bring frozen desserts up to service temperature	frozen desserts are brought up to service temperature according to desired results
F-28.03.05P	perform portioning and serving techniques	portioning and serving techniques are performed that maintain integrity of product

Range of Variables

tools and equipment include: freezers, refrigerators, frozen dishware, bains-marie, knives, packaging and containers

frozen desserts include: baked Alaska, profiteroles, parfaits, semi-fredos, bombes, frozen soufflés, cassata

portioning and serving techniques include: slicing, scooping, scraping, covering, tempering, plating

Knowledge

	Learning Outcomes	Learning Objectives
F-28.03.01L	demonstrate knowledge of frozen desserts , their properties, characteristics and applications	identify types of frozen desserts and describe their properties, characteristics and applications
F-28.03.02L	demonstrate knowledge of procedures used to hold frozen desserts	identify tools and equipment used to hold frozen desserts and describe their procedures for use
		describe procedures used to hold frozen desserts

	describe effects of freezing on product characteristics
	describe holding and serving temperatures
	describe portioning and serving techniques that maintain integrity of product

Range of Variables

frozen desserts include: baked Alaska, profiteroles, parfaits, semi-fredos, bombes, frozen soufflés, cassata

tools and equipment include: freezers, refrigerators, frozen dishware, bains-marie, knives, packaging and containers

product characteristics include: texture, flavour, appearance

portioning and serving techniques include: slicing, scooping, scraping, covering, tempering, plating

Appendix A

Acronyms

ADT	actual dough temperature
AED	Automatic External Defibrillators
BFT	bulk fermentation time
FDT	final dough temperature
FIFO	“first-in, first-out” method
GFSI	global food safety initiative
GMP	Good Manufacturing Process
HACCP	Hazard Analysis and Critical Control Points
HRIS	Human Resources Information System
OH&S	Occupational Health and Safety
PPE	personal protective equipment
RDT	required dough temperature
RTU	ready-to-use
RWT	required water temperature
SDS	safety data sheets
SOP	standard operating procedures
WHMIS	Workplace Hazardous Materials Information System

Appendix B

Tools and Equipment / Accessoires et équipement

Personal Protective Equipment and Safety Equipment/ Équipement de protection individuelle (EPI) et équipement de sécurité

alarm systems	systèmes d'alarme
carbon monoxide detector	détecteurs de monoxyde de carbone
eye protection	protection oculaire
eye wash station	douches oculaires
fire blanket	couvertures coupe-feu
fire extinguishers	extincteurs
first aid kits	trousses de premiers soins
grinder guards	protecteurs pour broyeurs
hats	casques
hair nets	filets à cheveux
mixer guards	protecteurs pour batteurs
oven mitts and pads	gants de cuisinier et sous plats
pest control devices	dispositifs de lutte contre les parasites
pot holder	poignées
protective clothing	vêtements de protection
protective footwear (anti-slip, steel toed)	chaussures de sécurité (antidérapantes, à embout d'acier)
protective gloves (rubber, cut-resistant, heat-resistant)	gants de protection (en caoutchouc, anti-coupure, résistants à la chaleur)
sanitizing equipment	matériel d'assainissement
smoke detector	détecteurs de fumée
ventilation system	système de ventilation

Hand Tools / Accessoires à main

apple corer	vide-pommes
apple peeler	éplucheurs de pommes
bench scraper	coupe-pâtes
bowl scraper	racloirs à bol (cornes)
brushes (paint, pastry, etc.)	pinceaux (peinture, pâtisserie, etc.)
can opener	ouvre-boîtes
chocolate fast-cooling spray	réfrigérants alimentaires pour le chocolat
chocolate scraper	grattoirs à chocolat
colander	passoires
comb	peignes pour décorer les gâteaux
coupler	coupleurs
cookie drop machine	façonneuses à biscuits
cream horn rollers (cornet)	moules pour cornets feuilletés
crimping tongs	pincettes à pâtisserie
croissant cutter	rouleaux coupe-croissant
conical strainer	chinois
couche (baker's linen)	couches de boulanger
coupler rings	bagues à douille

cutters
cutting wire
decorating tubes (piping tips)
decorating turntable
dipping forks
divider
dock roller
dolly
doughnut cutter
drip screens and trays
food mill
French knife
ice cream knife
ice cream scoop
ladle
lame
liquid measure
mandolin
modeling tool
offset spatula
pallet knife
paring knife
pastry cutter/wheel
peel
peeler
pie and tart press
pie weights
piping bag
piston funnel
plastic scraper
rasp
reamer
rolling pin
scissors
scoops/dishers
serrated knife
sieve
spatula
spider
spoon
squeeze bottle
stencils
strainer
sugar pump
tongs
whisk
zester

emporte-pièces
fils à couper
douilles à pâtisserie
tables tournantes décoratives
fourchettes à tremper pour le chocolat
diviseuses
rouleaux pique-vite
chariots
coupe-beignes
grilles et plateaux d'égouttement
moulins
couteaux de chef
couteaux à glace
cuillères à crème glacée
louches
lames à pain
tasses à mesurer
mandolines
outils de modelage
spatules coudées
couteaux à palette
couteaux d'office
roulettes à découper les pâtisseries
pelles à enfourner
éplucheurs (économés)
fonçuses à tartes et tartelettes
poids à tarte
poches à dresser
entonnoirs à piston
corne en plastique
râpes
presse-agrumes
rouleaux à pâtisserie
ciseaux
cuillères à glace
couteaux dentelés
tamis
spatules
écumoirs-araignées
cuillères
flacons pressables
pochoirs
passoires
pompes à sucre
pinces
fouets
zesteurs

Measuring Tools / Instruments de mesure

Baumé sugar density meter
colour charts
digital scale
measuring cups and spoons (for dry and liquid ingredients)
pH meter
portion scoops
refractometer
scales
specific gravity cup
sugar/deep-fry thermometer
thermometer
timer
water meters

densimètres Baumé
nuanciers
balances (numériques ou digitales)
tasses graduées et cuillères à mesurer (pour les ingrédients secs et liquides)
pH-mètres
cuillères à portion
réfractomètres
balances
densimètres
thermomètres à bonbons et à friture
thermomètres
minuteriers
humidimètres balances

Mechanized Tools / Appareils électriques

air brush
bagger
bains-marie
blast freezer
blender
dough and bun dividers
bread slicer
chocolate shaver
chocolate tempering machine
compressor
convection oven
crumb grinder
deck oven
deep fryer
deep fryer basket
deep fryer filters and holders
depositor
double boiler
dough sheeter
doughnut depositor
doughnut filler
enrober
food processor
freezer
hoist
ice cream freezer
ice cream machine
induction burner
induction stove
microwave oven
mixer
moulders
nut grinder
oven
packaging equipment
paddle
pastry filler

aéroglyphes
ensacheuses
bains-marie
congélateurs à air pulsé
mélangeurs
diviseuses à pâtes et à petits pains
trancheuses à pain
râpeuse-effileuse de chocolat
tempéreuses à chocolat
compresseurs
fours à convection
moulins à mie de pain
fours à sole
friteuses
paniers à friteuse
filtres et supports de friteuse
déposeuses
bains-marie
laminoirs
dresseuses de pâte à beigne
garnisseuse de beignes
enrobeuses
robots culinaires
congélateurs
palans
congélateurs à crème glacée
sorbetières
plaques à induction
cuisinière à induction
fours à micro-ondes
batteurs
façonneuses
broyeurs à noix
fours
équipement d'emballage
palettes
garnisseuses de pâtisserie

pressure washer
proofer
rack oven
refrigerator
rotary oven
rounder
salamander
shredder
slicer
steam baking equipment
steam kettle
stove
tempering equipment
waffle iron
warmer

lave-vaisselle haute pression
étuves de fermentation
fours à chariot
réfrigérateurs
fours rotatifs
bouleuses
salamandres
râpes
trancheuses
appareils de cuisson à la vapeur
marmites à vapeur
poêles
tempéreuses
gaufriers
réchauds

Computerized Equipment / Outils informatiques

calculator
computer
software (imaging, 3-D printing, menu development/formulas, HRIS, other business applications)
labelling equipment
printer
scanner

calculatrices
ordinateurs
logiciels (de traitement de l'image, d'impression 3D, d'élaboration de menu ou de formules, SIRH, autres applications d'entreprise)
matériel d'étiquetage
imprimantes
numériseurs

Packaging Equipment / Équipement d'emballage

heat tunnels
infeeders
L-bar sealers
table platform wrappers

vacuum sealer

fours tunnels
emballeuses
scelleuses à fil chauffant
enveloppeuses à plateforme chauffante sur table
scelleuses sous vide

Bakeware and Cookware / Plats et moules à cuisson et batteries de cuisine

banneton (proofing basket)
bread pans
bun pans
cake frames
cake ring
cake tins
combination oven
cutting board
display case
glaze pan
immersion blender
ingredient bins
kettle
loaf pans
marble slab
marble work bench
mini loaf pans
mixing bowls

bannetons (paniers de fermentation)
moules à pain
tôles à brioches
cadres à gâteau en acier inoxydable
cercles à gâteau
moules à gâteau en fer blanc
fours combinés
planches à découper
présentoirs
casseroles pour nappage
mélangeurs à immersion
bacs à ingrédients
bouilloires
moules à pain
plaques de marbre
tables de travail en marbre
plaques à petits pains
bols à mélanger

moulds (cake, chocolate, sugar)
muffin tins
pans
parfait glasses
pie plates
piping tips
pots (copper, stainless steel)
racks (bakery, dipping, rolling rack)

ramekins
screen
sheet pans
silicone baking sheets (flat and textured)
silicone moulds
sous-vide
spring forms
tub
work bench

moules (à gâteau, à chocolat, à sucre)
moules à muffins
poêles
verres à parfait
moules à tarte
douilles à pâtisserie
casseroles en cuivre et en acier inoxydable
grilles (à pâtisserie, de trempage, chariot porte-plateaux)
ramequins
tamis
plaques à pâtisserie
tapis de cuisson en silicone (lisse ou texturé)
moules en silicone
appareils à sceller sous vide
moules à charnières
bassines
tables de travail

Cleaning Tools and Equipment/ Matériel et équipement de nettoyage

air compressor
brooms and dustpans
brushes
buckets
clothes washer and dryer
dishwasher
drying racks
extender handles
garbage containers
hoses
ladders
mops and wringers
pan cleaner
polisher
pressure washer
sanitizer spray
scouring pad
scrapers
sink
snow shovel
sponges
sprayer
squeegee
stainless steel scrubbers
steam cleaner
steel wool pads
towels (cloths)
vacuum
wax applicator

compresseurs d'air
balais et pelles à poussière
pinceaux
seaux
machines à laver et sècheuses
lave-vaisselle
séchoirs verticaux
poignées d'extension
poubelles
tuyaux flexibles
échelles
vadrouilles et essoreuses
nettoyants à bassine
cireuses
nettoyeurs à haute pression
pulvérisateurs désinfectants
tampons à récurer
raclettes à déchets
évier
pelles à neige
éponges
pulvérisateurs
racleurs de caoutchouc
tampons à récurer en acier inoxydable
nettoyeurs à vapeur
bourrures de laine d'acier
serviettes (linges)
aspirateurs
appliqueurs de cire

Sugar Tools/ Accessoires de travail du sucre

air brusher and accessories	outils et accessoires pour aérographe
balling tool	ébauchoirs
blow torch	chalumeaux
cake scorer	diviseurs à gâteau
couplers	coupleurs
crimpers	coupe-pâtes ondulés
decorative tips	douilles à décorer
dowels	chevilles
drum board	supports à gâteau
finishing ribbon	rubanettes
flex moulds	moules souples
floating towel rods	pôles à serviettes flottantes
floral tape	rubans floraux
floral wire	fils floraux
flower cutters and nail	coupes-fleurs et clous à fleur
foil boards	planchettes en aluminium
fondant smoother	lisseuses à fondant
heat lamp	lampes à rayons infrarouges
icing comb	peignes à glaçage
impression mats	tapis d'impression
imprint rollers	rouleaux à imprimer
markers (floral, quilting, imprint)	marqueurs (fleurs, matelassage, impression)
needle nose pliers	pincettes à bec effilé
non-stick rolling pins	rouleaux à pâtisserie antiadhésifs
paintbrushes in various sizes	pinceaux de différentes tailles
parchment templates	gabarits en papier parchemin
pastry cloth	linges à pâtisserie
pipng bags	poches à dresser
plastic sugar formers	adapteurs à douilles en plastique
plunger cutters	emporte-pièces poussoirs
plywood	contreplaqués
q-tips	coton tiges
rods (wooden, plastic)	tiges pour supports à gâteaux (bois, plastique)
ruler	règles
sculpting tools	outils pour sculpter
separator plate	bases pour superposer les gâteaux
stamens	étamines
sugar blowing pump	pompes à souffler le sucre
sugar books/boxes	livres ou boîtes à sucre
scissors	ciseaux
turntable	tables tournantes
tweezers	pincettes
wire snips	coupe-fils

Appendix C

Glossary / Glossaire

baked Alaska	dessert consisting of ice cream on a sponge cake base, covered with meringue and browned in the oven	omelette norvégienne	dessert fait de crème glacée déposée sur une base de gâteau éponge, recouverte d'une couche de meringue et dorée au four
baking	process of using heat to convert any formula into a food product that sets the starch and protein	cuisson	procédé qui nécessite la chaleur pour convertir toute recette en produit alimentaire et qui solidifie l'amidon et les protéines
batter	semi-fluid mixture containing flour or other starch used for the production of such products as cakes, cookies and muffins and for coating products to be deep-fried	appareil	mélange semi-liquide contenant de la farine ou un autre amidon utilisé pour la confection de produits, comme des gâteaux, des biscuits et des muffins, et pour enrober les produits qui doivent être frits
bombe	type of frozen dessert made in a dome shaped mould	bombe glacée	dessert glacé fait dans un moule de forme sphérique
brioche	rich yeast dough containing large amounts of eggs and butter, or a product made from this dough	brioche	pâte levée riche contenant une grande quantité d'œufs et de beurre ou un produit réalisé avec cette pâte
buttercream	icing made of butter and/or shortening blended with sugars and other ingredients	crème au beurre	glaçage fait de beurre ou de shortening mélangé avec du sucre et d'autres ingrédients
cassata	iced dessert of Italian origin usually rectangular in shape lined with fruit ice cream or a brick shape fruit flavour of ice cream with a Chantilly cream filling	cassate	dessert glacé d'origine italienne généralement rectangulaire et chemisé de crème glacée aux fruits ou en forme de brique, fait de crème glacée aromatisée aux fruits et fourré de crème Chantilly
choux paste	paste made by mixing boiling water or milk, butter, salt, sugar, adding flour and eggs; used to make éclairs, cream puffs and similar products	pâte à choux	pâte réalisée en mélangeant de l'eau bouillie ou du lait bouilli avec du beurre, du sel, du sucre, en y ajoutant de la farine et des œufs; cette pâte sert à la préparation des éclairs, des choux à la crème et à des produits similaires
cocoa	dry powder that remains after cocoa butter is pressed out of chocolate liquor	poudre de cacao	poudre sèche qui résulte de la pression du beurre de cacao hors de la pâte de chocolat

cocoa butter	white or yellowish fat found in natural chocolate	beurre de cacao	matière grasse blanche ou jaunâtre extraite de la fève de cacao
compound chocolate	chocolate with the cocoa butter replaced with a shortening to remove the necessity of tempering	chocolat composé	chocolat dont le beurre de cacao est remplacé par du shortening pour éliminer la nécessité de tempérer le chocolat
couverture	natural sweet chocolate containing no added fats other than natural cocoa butter used for dipping, moulding, coating and similar purposes	chocolat de couverture	chocolat sucré non additionné de matières grasses et ne contenant que du beurre de cacao employé notamment pour le trempage, le moulage, l'enrobage et à d'autres fins similaires
creaming (method)	mixing method that begins with the blending of fat and sugar used for cakes, cookies and similar items	crémage (méthode)	méthode de mélange en commençant par la matière grasse et le sucre et utilisée pour les gâteaux, les biscuits et d'autres produits similaires
crème anglaise	light vanilla flavoured custard sauce made of milk, cream, sugar and egg yolks	crème anglaise	préparation crémeuse aromatisée à la vanille, faite à base de lait, de crème, de sucre et de jaunes d'œufs
crème caramel	custard baked in a hot water bath using a mould lined with caramelized sugar, then unmoulded	crème renversée au caramel	préparation crémeuse au bain-marie dans un moule chemisé de sucre caramélisé, puis démoulée
crème Chiboust	rich custard cream lightened with meringue and set with gelatine. Invented by french pâtissier Chiboust for preparation of Gâteau St-Honoré	crème chiboust	riche préparation crémeuse allégée par de la meringue et figée par de la gelatine. Inventée par Chiboust, un pâtissier français, pour la préparation du Gâteau St-Honoré
crème diplomat	French cream made of equal parts pastry cream and whipped cream, sweetened and flavoured with vanilla (often stabilized with gelatine)	crème diplomate	crème française constituée à parts égales de crème à pâtisseries et de crème fouettée, sucrée et aromatisée avec de la vanille (souvent stabilisée par de la gélatine)
croissant	flaky buttery yeast roll shaped like a crescent and made from a laminated dough	croissant	viennoiserie feuilletée à la levure et au beurre, façonnée en forme de croissant de lune et faite à partir d'une pâte laminée
custard	liquid that is thickened by the coagulation of egg protein	préparation crémeuse	liquide épaissi par la coagulation des protéines de l'œuf
emulsion	homogeneous mixture resulting from an ingredient, such as egg yolks, added to encourage a smooth blend of oil and water	émulsion	obtention d'une préparation homogène en ajoutant un ingrédient comme les jaunes d'œufs pour produire un mélange lisse d'huile et de beurre

fermentation	process by which yeast is activated with moisture in a mixture to release carbon dioxide and alcohol	fermentation	activation de la levure en présence d'humidité dans un mélange visant à libérer les dioxydes de carbone et l'alcool
fondant	type of icing made of boiled sugar syrup that is agitated so that it crystallizes into a mass of extremely small white crystals	fondant	variété de glaçage à base de sirop de sucre, brassé de manière à obtenir une pâte blanche formée de particules très fines
ganache	rich cream which is a heated blend of sweet chocolate and heavy cream that may be cooled and whipped, and used as filling or icing	ganache	crème riche chauffée constituée d'un mélange de chocolat et de crème fraîche épaisse pouvant être refroidie et fouettée pour servir ensuite de fourrage ou de glaçage
genoise	sponge cake made with a batter containing melted butter	génoise	gâteau éponge fait d'un appareil contenant du beurre fondu
glaze (1)	shiny coating, such as a syrup, applied to a food	nappage (1)	enrobage brillant, comme un sirop, recouvrant un aliment
glaze (2)	to make a food shiny or glossy by coating it with a glaze or by browning it under a broiler or in a hot oven	nappage (2)	couche brillante ou satinée obtenue à la surface d'un produit, en l'enrobant ou en le passant sous le grill ou au four chaud
gluten	elastic substance developed from proteins in wheat flours, moistened and mixed to give structure and strength in a dough	gluten	substance élastique qui se forme à partir des protéines se trouvant dans la farine de blé qui, mouillées et mélangées, assurent le corps et la résistance de la pâte
granité	coarse crystalline frozen dessert made of water, sugar and fruit juice or another flavouring	granité	dessert glacé de texture granulée, à base d'eau, de sucre et de jus de fruits ou d'un autre arôme
high-ratio (1)	term referring to cakes and cake formulas mixed by a special method and containing more sugar than flour, with higher moisture	forte proportion (1)	terme désignant des gâteaux et des préparations à gâteau mélangées selon une méthode spéciale contenant une plus grande proportion de sucre que de farine et ayant un taux d'humidité élevé
high-ratio (2)	term referring to certain specially processed ingredients used in these cakes such as shortening	forte proportion (2)	terme désignant certains des ingrédients spécialement conçus pour la préparation de tels gâteaux, comme le shortening
ice cream	churn frozen mixture of milk, cream, sugar, flavourings and sometimes eggs	crème glacée	préparation barattée et congelée, à base de lait, de crème, de sucre, d'arômes et parfois d'œufs
ices	frozen dessert made of water, sugar and fruit juice	glaces aux fruits	dessert glacé à base d'eau, de sucre et de jus de fruits

invert sugar	mixture of two simple sugars, dextrose and levulose resulting from the breakdown of sucrose	sucre inverti	combinaison de deux sucres simples, soit le dextrose et le lévulose, produits par la décomposition du sucrose
laminated	to form alternated layers of two ingredients by sheeting and folding	feuilletage	disposition en alternance de couches de deux ingrédients par laminage et par pliage
leavening	production or incorporation of gases, air or carbon dioxide in a baked product to increase volume and to produce shape and texture	levage	production ou incorporation de gaz, d'air ou de dioxyde de carbone dans un produit de boulangerie-pâtisserie pour augmenter le volume de la pâte et lui donner sa forme et sa texture
macaron	two-part cookie sandwich, made from beaten egg whites, almond flour and icing sugar which is piped, baked and then filled	macaron	biscuit en sandwich à base de blancs d'œuf battus, de farine d'amandes et de sucre à glacé qui est dressé à la poche, enfourné puis garni
macaroon	cooked mixture of egg whites, sugar and desiccated coconut, which is scooped, baked and often chocolate dipped	macaron	mélange cuit à base de blancs d'œufs, de sucre et de noix de coco déshydratée qui est dressé à la cuillère, enfourné et souvent trempé dans le chocolat
make-up	process of preparation	confectionner	procédé de préparation
massepain	paste or confection made of almonds and sugar and often used for decorative work	massepain	pâte ou confiserie à base d'amandes et de sucre et souvent utilisée pour la décoration
meringue	thick white foam made of whipped egg whites and sugar	meringue	mousse épaisse et blanche faite de blancs d'œufs montés en neige et de sucre
mousse	soft or creamy dessert that is made light by the addition of whipped cream, egg whites or both	mousse	dessert fondant ou crémeux que l'on rend léger par l'incorporation de crème fouettée ou de blancs d'œufs ou des deux
one-stage/all-in method	mixing method in which all ingredients are added to the bowl at once	méthode à une étape	méthode de préparation où tous les ingrédients sont mélangés en même temps
overrun	increase in volume of ice cream or frozen desserts due to the incorporation of air while churning	foisonnement	augmentation de volume de la crème glacée ou des desserts glacés à la suite de l'incorporation d'air durant le turbinage
palmier	small pastry or petit four sec made of rolled sugared puff pastry cut into slices and baked	palmier	petite pâtisserie ou petit four sec fait d'une roulade de pâte feuilletée sucrée, coupée en tranches et cuite au four

panning	artisan method of uniformly coating nuts, dried fruits and candies. They are tumbled in a pan while liquid sugar or chocolate is drizzled onto them	dragéification	méthode artisanale d'enrobage uniforme de noix, de fruits séchés et de bonbons. Ils sont déposés dans une lèchefrite tout en les arrosant avec du sucre ou du chocolat liquide
parbaked	goods that are partially baked to be used at a later time	précuit	état d'un produit qui a été partiellement cuit pour être utilisé ultérieurement
parfait (1)	type of sundae served in a tall thin glass	parfait (1)	type de coupe glacée servie dans un verre haut et étroit
parfait (2)	still frozen dessert made of egg yolks, syrup and heavy cream	parfait (2)	dessert surgelé à base de jaunes d'œufs, de sirop et de crème fraîche épaisse
pastillage	sugar paste used for decorative work which becomes very hard when dry	pastillage	pâte à base de sucre qui devient très dure en séchant et qui est utilisée pour la décoration
pastry cream	thick custard sauce containing eggs, milk, sugar and starch	crème pâtissière	préparation crémeuse épaisse à base d'œufs, de lait, de sucre et d'amidon
peel	flat long handled wooden paddle used to place and remove hearth breads in an oven	pelle à enfourner	pelle plate en bois à manche long servant à enfourner et à défourner les pains cuits sur la sole
pre-ferment	portion of dough that is fermented and then added to the final dough resulting in the improvement of the texture, flavour and shelf life of the bread	levain-chef	portion de pâte qui est fermentée puis ajoutée à la pâte finale pour améliorer la texture, la saveur et la durée de conservation du pain
puff pastry	very light flaky pastry made from a rolled in dough and leavened due to high temperature baking of the structured layers of protein	feuilleté	pâtisserie feuilletée très légère faite à partir d'une pâte tournée qui gonfle à la cuisson à haute température grâce à l'alternance des couches de gras et de pâtes
pulled sugar	sugar that is boiled to the hard crack stage, allowed to cool slightly then pulled or stretched until it develops a pearly sheen	sucre tiré	sucre bouilli au grand cassé, un peu refroidi, puis étiré jusqu'à ce qu'il devienne luisant
purée	a food made into smooth pulp, usually by being blended or forced through a sieve	purée	aliments réduits en pâte lisse, normalement en les mélangeant et en les passant au tamis
royal icing	form of icing made of confectioner's sugar and egg whites used for decorating	glace royale	type de glaçage à base de sucre à glacer et de blancs d'œufs utilisés pour la décoration
scaling	accurately weighing or portioning ingredients, dough or batters	peser	mesurer avec précision le poids ou les portions des ingrédients, de la pâte ou de l'appareil

scone	type of chemically leavened roll	scone	type de pain éclair levé chimiquement
score (1)	to lightly mark or make shallow cuts into the top surface of baking products such as pastries or breads with a sharp knife or prongs of a fork	inciser	entailler légèrement la surface des produits de boulangerie-pâtisserie, comme les pâtisseries ou les pains, avec un couteau tranchant ou les dents d'une fourchette
score (2)	to evaluate and grade the quality of a finished product	coter	attribuer une valeur à la qualité d'un produit fini
shortening (1)	any fat used in baking to tenderize the product by shortening gluten strands	shortening (1)	matière grasse utilisée pour la cuisson des pâtes afin d'émulsifier le produit en raccourcissant les fibres de gluten
shortening (2)	white tasteless solid fat that has been formulated for baking or deep frying	shortening (2)	matière grasse blanche, solide et sans goût destinée à la cuisson ou à la friture
simple syrup	syrup consisting of equal parts sugar and water	sirop simple	sirop constitué de proportions égales de sucre et d'eau
sorbet	frozen dessert made of water, sugar, fruit juice and sometimes milk, cream or eggs	sorbet	dessert glacé à base d'eau, de sucre, de jus de fruits, et parfois de lait, de crème ou d'œufs
soufflé (1)	baked dish containing whipped egg whites which cause the dish to rise during baking	soufflé (1)	mets cuit au four fait avec des blancs d'œufs montés en neige, lesquels font gonfler le mets à la cuisson
soufflé (2)	still frozen dessert made in a soufflé dish so that it resembles a baked soufflé	soufflé (2)	dessert surgelé versé dans un moule lui donnant l'aspect d'un soufflé
sponge cake	type of cake made by whipping eggs and sugar to a foam, then folding in sifted flour	gâteau éponge	gâteau à base d'œufs et de sucre montés en neige auquel on incorpore délicatement de la farine tamisée
spun sugar	boiled sugar made into long thin threads by dipping wires into the cooked sugar and waving them so that the sugar falls off in fine streams	sucre filé	sucre bouilli formé en longs filaments, en trempant un fouet coupé dans le sucre cuit et en projetant les gouttes de manière à ce que le sucre tombe en fils fins
streusel	crumbly topping for baked goods consisting of fat, sugar and flour rubbed together	streusel	garniture friable de produits de boulangerie-pâtisserie à base de gras, de sucre et de farine sablés ensemble
strudel (1)	type of dough that is stretched until paper thin	strudel (1)	type de pâte allongée jusqu'à l'obtention de l'épaisseur d'une feuille de papier
strudel (2)	baked item consisting of a filling rolled up in a sheet of strudel dough, phyllo dough or puff pastry	strudel (2)	pâtisserie à base de pâte à strudel, de pâte phyllo ou de pâte feuilletée roulée et fourrée

tempering	process of melting and cooling chocolate to specific temperatures in order to prepare it for dipping, coating, blending or moulding	tempérage	procédé consistant à faire fondre et à refroidir le chocolat de manière à l'amener à une température très précise pour le trempage, l'enrobage, le mélange ou le moulage
turntable	pedestal with a flat rotating top used for holding cakes while they are being decorated	table tournante	plateau tournant monté sur socle servant à soutenir les gâteaux pendant qu'ils sont décorés
two-stage method	cake mixing method beginning with the blending of flour and high ratio shortening, followed by the addition of liquids and sugar. Also called the high-ratio method	méthode à deux étapes	méthode pour mélanger les ingrédients d'un gâteau; on combine d'abord la farine et un shortening superglycériné, puis les liquides et le sucre; aussi appelée « méthode à forte proportion »
wash	liquid brushed onto the surface of a product either before or after baking	badigeonner	application d'un liquide au pinceau pour enduire la surface d'un produit, avant ou après la cuisson
window test	expanding a small portion of dough to test the strength of the gluten strands	test du carreau de fenêtre	étirage d'une petite quantité de pâte pour vérifier la résistance des fibres de gluten