

# National Occupational Analysis

# Baker

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# 2015

**CANADIAN  
STANDARD  
OF EXCELLENCE  
FOR SKILLED TRADES**



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**Canada** 

# Baker

**2015**

Trades and Apprenticeship Division

Division des métiers et de l'apprentissage

Workplace Partnerships Directorate

Direction des partenariats en milieu de travail

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*The Canadian Council of Directors of Apprenticeship (CCDA) recognizes this National Occupational Analysis (NOA) as the national standard for the occupation of Baker.*

## **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. To this end, Employment and Social Development Canada (ESDC) sponsors a program, under the guidance of the CCDA, to develop a series of NOAs.

The NOAs 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 curricula for training leading to the certification of skilled workers;
- to facilitate the mobility of apprentices and skilled workers in Canada; and,
- to supply employers, employees, associations, industries, training institutions and governments with analyses of occupations.

## ACKNOWLEDGEMENTS

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Anne Marie Peters	Prince Edward Island
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Jack Kuyer	British Columbia
Mitchell McNutt	Nova Scotia
Roch Desjardins	Quebec
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This 2015 edition of the NOA was reviewed, updated and validated by industry representatives from across Canada to ensure that it continues to represent the skills and knowledge required in this trade. The coordinating, facilitating and processing of this analysis were undertaken by employees of the NOA development team of the Trades and Apprenticeship Division of ESDC. The host jurisdiction of Ontario also participated in the development of this NOA.

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## STRUCTURE OF ANALYSIS

To facilitate understanding of the occupation, the work performed by tradespersons is divided into the following categories:

<b>Blocks</b>	the largest division within the analysis that is comprised of a distinct set of trade activities
<b>Tasks</b>	distinct actions that describe the activities within a block
<b>Sub-Tasks</b>	distinct actions that describe the activities within a task
<b>Key Competencies</b>	activities that a person should be able to do in order to be called 'competent' in the trade

The analysis also provides the following information:

<b>Trends</b>	changes identified that impact or will impact the trade including work practices, technological advances, and new materials and equipment
<b>Related Products</b>	a list of products, items, materials and other elements relevant to the block
<b>Tools and Equipment</b>	categories of tools and equipment used to perform all tasks in the block; these tools and equipment are listed in Appendix A
<b>Context</b>	information to clarify the intent and meaning of tasks
<b>Required Knowledge</b>	the elements of knowledge that an individual must acquire to adequately perform a task



The appendices located at the end of the analysis are described as follows:

<b>Appendix A — Tools and Equipment</b>	a non-exhaustive list of tools and equipment used in this trade
<b>Appendix B — Glossary</b>	definitions or explanations of selected technical terms used in the analysis
<b>Appendix C — Acronyms</b>	a list of acronyms used in the analysis with their full name
<b>Appendix D — Block and Task Weighting</b>	the block and task percentages submitted by each jurisdiction, and the national averages of these percentages; these national averages determine the number of questions for each block and task in the Interprovincial exam
<b>Appendix E — Pie Chart</b>	a graph which depicts the national percentages of exam questions assigned to blocks
<b>Appendix F — Task Profile Chart</b>	a chart which outlines graphically the blocks, tasks and sub-tasks of this analysis

# DEVELOPMENT AND VALIDATION OF ANALYSIS

## Development of Analysis

A draft analysis is developed by a committee of industry experts in the field led by a team of facilitators from ESDC. This draft analysis 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.

## Draft Review

The NOA development team then forwards a copy of the analysis and its translation to provincial and territorial authorities for a review of its content and structure. Their recommendations are assessed and incorporated into the analysis.

## Validation and Weighting

The analysis is sent to all provinces and territories for validation and weighting. Participating jurisdictions consult with industry to validate and weight the document, examining the blocks, tasks and sub-tasks of the analysis as follows:

- |                  |  |
|------------------|--|
| <b>BLOCKS</b>    | Each jurisdiction assigns a percentage of questions to each block for an examination that would cover the entire trade.                                  |
| <b>TASKS</b>     | Each jurisdiction assigns a percentage of exam questions to each task within a block.  |
| <b>SUB-TASKS</b> | Each jurisdiction indicates, with a YES or a 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 NOA development team who then analyzes the data and incorporates it into the document. The NOA provides the individual jurisdictional validation results as well as the national averages of all responses. The national averages for block and task weighting guide the Interprovincial Red Seal Examination plan for the trade.

This method for the validation of the NOA also identifies common core sub-tasks across Canada for the occupation. If at least 70% of the responding jurisdictions perform a sub-task, it shall be considered common core. Interprovincial Red Seal Examinations are based on the common core sub-tasks identified through this validation process.

## **Definitions for Validation and Weighting**

<b>YES</b>	sub-task performed by qualified workers in the occupation in a specific jurisdiction
<b>NO</b>	sub-task not performed by qualified workers in the occupation in a specific jurisdiction
<b>NV</b>	analysis Not Validated by a province/territory
<b>ND</b>	trade Not Designated in a province/territory
<b>NOT COMMON CORE (NCC)</b>	sub-task, task or block performed by less than 70% of responding jurisdictions; these will not be tested by the Interprovincial Red Seal Examination for the trade
<b>NATIONAL AVERAGE %</b>	average percentage of questions assigned to each block and task in Interprovincial Red Seal Examination for the trade

## **Provincial/Territorial Abbreviations**

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

## **ANALYSIS**



Safe working procedures and conditions, accident prevention, and the preservation of health are of primary importance to industry in Canada. These responsibilities are shared and require the joint efforts of government, employers and employees. It is imperative that all parties become aware of circumstances that may lead to injury or harm. Safe learning experiences and work environments can be created by controlling the variables and behaviours that may contribute to accidents or injury.

It is generally recognized that safety-conscious attitudes and work practices contribute to a healthy, safe and accident-free work environment.

It is imperative to apply and be familiar with the Occupational Health and Safety (OH&S) Acts and Workplace Hazardous Materials Information System (WHMIS) Regulations. As well, it is essential to determine workplace hazards and take measures to protect oneself, co-workers, the public and the environment.

Safety education is an integral part of training in all jurisdictions. As safety is an imperative part of all trades, it is assumed and therefore it is not included as a qualifier of any activities. However, the technical safety tasks and sub-tasks specific to the trade are included in this analysis

## SCOPE OF THE BAKER TRADE

“Baker” is this trade’s official Red Seal occupational title approved by the CCDA. This analysis covers tasks performed by bakers whose occupational title has been identified by some provinces and territories of Canada under the following names:

	NL	NS	PE	NB	QC	ON	MB	SK	AB	BC	NT	YT	NU
Baker	✓	✓	✓	✓	✓				✓	✓	✓	✓	✓
Baker-Pâtissier						✓							

Bakers prepare products such as fermented goods, cookies, quick breads, pastries, cakes, chocolates, confections and frozen desserts. They may be employed in bakeries, supermarkets, catering companies, hotels, restaurants, cruise ships, institutional facilities or may be self-employed. Types of bakeries include wholesale, retail, in-store and specialty establishments.

Bakers may produce a wide variety of healthy baked goods. They may also specialize in certain types of products such as breads, pastries or confections. They prepare doughs and batters for baked goods according to formulas. Bakers 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. They use bakery equipment such as ovens, fryers, mixers, dough handling equipment, fridges and freezers. They are responsible for maintaining their tools and equipment in a clean, safe and sanitary manner.

The work environment for this trade is clean and sanitary. However, depending on the work performed, a baker can expect to be exposed to hot or cold environments. Bakery products are produced seven days a week. There can be a variety of shifts available that might appeal to an individual baker.

Key attributes for people entering this trade are physical stamina, strong work ethic, hand-eye coordination, fine motor skills and creativity. They must also have a commitment to sanitation, nutrition and ongoing learning. Some hazards in this trade are burns, respiratory illness, repetitive strain and injuries from heavy lifting.

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

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

## **OCCUPATIONAL OBSERVATIONS**

For consumers, there is a greater variety of specialized products than ever before. In response to this market need, there are more specialty bakeries that may specialize in niche products such as macarons, chocolate and ice cream. The trend for some bakers to specialize continues in areas such as single-serve items, and wedding and special occasion theme cakes. Consumer demand for artisan baking has increased exponentially and has become a mainstream product.

Convenience products and parbaked goods are commonly used in large scale food operations where time and budget constraints are a factor. Frozen desserts are not as prevalent as other trends have taken over such as house-made ice-creams and gelatos.

This market homogenization has created opportunities for bakers to provide healthy, unique alternatives using both traditional and innovative baking methods. There is increased importance being placed on artistic creativity in baking, plating and presentation.

Health-related issues and diet requirements have become increasingly important to the baking trade and the food manufacturing industry. Consumer health concerns in all demographics regarding food allergies and sensitivities, diabetes, heart health and sodium content are becoming more common. Due to these concerns and customer perceptions there is an increase in the use of ingredients such as organics, omega-3 fatty acids, whole grains, oats, soy and gluten free. More often bakers are required to manage information and respond to customer inquiries related to the nutritional aspects of products and where the ingredients come from. Increasingly bakers are required to be aware of cultural diversity, practices and protocols such as Kosher, Halal and how it relates to preparation of ingredients, handling and baking techniques.

Some new equipment includes mobile communication tools, freezing torches, silicone moulds and labelling equipment. Bakers may use software or online tools to do product research, do nutritional analysis or acquire new skills.



Essential skills are needed for work, learning and life. They provide the foundation for learning all other skills and enable people to evolve with their jobs and adapt to workplace change.

Through extensive research, the Government of Canada and other national and international agencies have identified and validated nine essential skills. These skills are used in nearly every occupation and throughout daily life in different ways.

A series of CCDA-endorsed tools have been developed to support apprentices in their training and to be better prepared for a career in the trades. The tools can be used independently or with the assistance of a tradesperson, trainer, employer, teacher or mentor to:

- understand how essential skills are used in the trades;
- learn about individual essential skills strengths and areas for improvement; and
- improve essential skills and increase success in an apprenticeship program.

The tools are available online or for order at: <http://www.esdc.gc.ca/eng/jobs/les/index.shtml>

The essential skills profile for the baker trade indicates that the most important essential skills are **reading**, **document use** and **oral communication**. Experts attending the NOA workshop indicated that **numeracy** and **working with others** are also important skills.

The application of these skills may be described throughout this document within the competency statements which support each subtask of the trade. The following are summaries of the requirements in each of the essential skills, taken from the essential skills profile. A link to the complete essential skills profile can be found at [www.red-seal.ca](http://www.red-seal.ca).

### *Reading*

Bakers require strong reading skills to refer to recipe and 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 be comfortable scanning product labels for warnings, entering data into label templates and locating data in recipes and formulations, lists and tables. They work with 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 recipes and formulations, bake orders and production sheets. When required they may write menus, 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 recipes and 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 Skills***

Bakers identify ways to modify recipes and 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, recipes and 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. They are required to participate in discussions about work processes and offer suggestions for improving those processes.

### ***Computer Use***

Bakers often use the Internet to browse websites devoted to baking topics for ideas, inspiration and nutritional information. The computer is used as a tool to perform ordering, recipe and nutrition management, and inventory control. They may search for information about products and equipment at suppliers' websites. 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.

<b>Trends</b>	Increasingly, regulatory health agencies are having a greater impact on industry practices. Bakers are required to be more knowledgeable of the nutritional and allergen content of foods and advise customers accordingly.
<b>Related Products</b>	Not applicable.
<b>Tools and Equipment</b>	See Appendix A

**Task 1****Performs safety and sanitation related functions.**

<b>Context</b>	Bakers use mechanized and non-mechanized equipment in the production of baked goods. They maintain, clean and sanitize tools and equipment to ensure a safe and hygienic workplace, and customer health.
----------------	--

**Required Knowledge**

K 1	jurisdictional health and safety regulations for safe food operations
K 2	sanitizing agents such as chlorine-based and quaternary solutions
K 3	sanitization specifications
K 4	WHMIS
K 5	food storage procedures according to ingredient requirements, such as safe temperature range and elevated heights, to avoid pest infestation
K 6	contamination and cross-contamination with items such as allergens, proteins and other ingredients
K 7	stock rotation and best before dates
K 8	industry standards and programs such as Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP) and product recall process
K 9	personal hygiene practices such as hand washing and wearing a hairnet
K 10	basic food microbiology
K 11	safety equipment such as fire extinguisher, first aid kit and eye-wash station
K 12	personal protection equipment (PPE) such as hearing protection, goggles, rubber gloves, shoes, respirators, oven mitts and pads

K 13	proper ventilation
K 14	safe work practices such as proper lifting and bending procedures

---

**Sub-task**

**A-1.01            Maintains safe and sanitary work environment.**

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

**Key Competencies**

- A-1.01.01            prepare, label and store cleaning and sanitation solutions according to jurisdictional requirements
- A-1.01.02            wash, rinse and sanitize work surfaces using prepared solution
- A-1.01.03            identify and report potential hazards such as water or debris on the floor, and sanitizing chemicals near food preparing area
- A-1.01.04            identify location of safety exits and assembly areas in situations such as fire, explosions and gas malfunctions
- A-1.01.05            monitor and record cooler and freezer temperatures according to product requirements and certificate of analysis available with the product
- A-1.01.06            maintain safety check lists of equipment such as fridges and freezers for temperature according to company policy and safe food handling practices
- A-1.01.07            identify, document and report problems such as rodents and pests to management
- A-1.01.08            select tools and equipment such as stainless steel for specific applications such as meat processing to minimize bacterial contamination
- A-1.01.09            demonstrate safe use of tools and equipment according to manufacturers' specifications

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**Sub-task****A-1.02 Uses personal protective equipment (PPE) and safety equipment.**

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

**Key Competencies**

A-1.02.01	dress in industry specific clothing and footwear to prevent injuries and product contamination
A-1.02.02	locate PPE and safety equipment such as fire extinguishers, eye-wash stations and first-aid kits
A-1.02.03	select PPE and safety equipment according to application
A-1.02.04	identify worn, defective and expired PPE and safety equipment according to jurisdictional requirements and manufacturers' specifications
A-1.02.05	adjust PPE for individual use to ensure proper fit

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**Sub-task****A-1.03 Sanitizes tools and equipment.**

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

**Key Competencies**

A-1.03.01	prepare, label and store cleaning and sanitation solutions according to jurisdictional requirements and manufacturers' specifications
A-1.03.02	remove debris from tools and equipment prior to sanitization
A-1.03.03	assemble and disassemble tools and equipment for sanitization purposes according to manufacturer's specifications
A-1.03.04	immerse tools and equipment in washing, rinsing and sanitizing solutions
A-1.03.05	operate automatic dishwasher according to manufacturers' specifications
A-1.03.06	permit washed tools and equipment to air dry to prevent contamination
A-1.03.07	store sanitized tools and equipment in a sanitized area

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## Sub-task

### A-1.04 Applies safe food practices.

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

### Key Competencies

A-1.04.01	determine quality and food safety of ingredients such as eggs using criteria such as smell, appearance, taste, touch and best before date
A-1.04.02	maintain and monitor temperature range of food products to prevent spoilage
A-1.04.03	isolate and tag allergen ingredients such as soya and milk, and finished bakery products to prevent cross-contamination
A-1.04.04	store raw ingredients and cooked ingredients separately to prevent cross-contamination
A-1.04.05	apply allergen cross-contamination prevention procedures such as using dedicated tools and equipment for foods with allergens
A-1.04.06	select tools and equipment such as stainless steel for specific applications such as meat processing to minimize bacterial contamination
A-1.04.07	handle food to avoid contamination through practices such as hand washing, and wearing clean uniforms and hairnets

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## Task 2

### Organizes work.

**Context** Bakers manage their work in an effective and efficient manner by organizing their time and workplace. They maintain their tools and equipment on a regular basis.

### Required Knowledge

K 1	tasks required to meet production schedule
K 2	quantities of products required
K 3	time required for various activities
K 4	limitations and capacity of equipment
K 5	workplace components such as benches, ovens, mixers and proofers
K 6	types of ovens such as convection, deck, rotating and conventional
K 7	maintenance requirements of tools and equipment

K 8	composition of pans such as aluminium, steel, silicone and plastic
K 9	coatings such as butter, oil/shortening, release agents and flour
K 10	pan shapes such as ring, spring form and bundt
K 11	linings such as silicone paper and muffin cups
K 12	volume and weight measuring devices such as scoops, measuring cups and scales
K 13	temperature measuring devices such as thermometers and water meters
K 14	imperial, US and metric systems
K 15	mechanized equipment
K 16	computerized equipment
K 17	various hand tools
K 18	purpose of various non-mechanized equipment
K 19	storage equipment such as tip storage cases, product storage containers and tool boxes

### Sub-task

#### A-2.01 Schedules production and workflow.

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

### Key Competencies

A-2.01.01	conduct start-up activities such as turning on equipment
A-2.01.02	audit workplace to ensure it is in a safe condition to begin work
A-2.01.03	determine and sequence daily activities according to criteria such as baking preparatory list, ingredient availability, production demand and delivery requirements
A-2.01.04	instruct staff on work to be completed and timelines
A-2.01.05	assign work tasks and activities according to skill required, volume of work staffing levels and equipment capacity
A-2.01.06	monitor production and workflow, and implement changes as required

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**Sub-task****A-2.02 Organizes workplace and workspace.**

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

**Key Competencies**

A-2.02.01	select tools and equipment according to task to be performed
A-2.02.02	select ingredients such as toppings, lubricants, washes, and materials according to task to be performed
A-2.02.03	organize equipment and tools for flow of production considering factors such as location, sequence and position
A-2.02.04	maintain cleanliness and organization of personal workspace for efficiency

---

**Sub-task****A-2.03 Maintains tools and equipment.**

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

**Key Competencies**

A-2.03.01	select and apply manufacturers' recommended lubricant to components such as oven chains, rack wheels and moulder gears according to jurisdictional requirements
A-2.03.02	sharpen tools and equipment such as knives and scrapers
A-2.03.03	filter and replace deep-fryer oil according to product, time and quantity
A-2.03.04	cover, store and secure tools and equipment according to standard trade practices
A-2.03.05	calibrate tools and equipment such as thermometers, ovens, scales and slicing blades according to jurisdictional requirements
A-2.03.06	update maintenance logs
A-2.03.07	determine quality of non-stick coating of pans by visual inspection to identify pans for glazing
A-2.03.08	assemble and disassemble equipment such as mixers and depositors to remove debris and clean



- A-2.03.09 perform basic adjustments to equipment such as pressure plates and moulders
- A-2.03.10 recognize equipment that requires maintenance such as refrigerator gaskets, iced coils and worn mixer bowl pins

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**Task 3****Manages products and information.**

**Context** Bakers produce goods according to formulations. They manage inventory and quality control, and package and store baked goods according to product requirements.

**Required Knowledge**

- K 1 trade mathematics such as algebra
- K 2 function of ingredients in formula
- K 3 bakers' percentage
- K 4 methods of portioning such as counting, slicing and cutting
- K 5 regulations related to weights and measures
- K 6 standardized ratios for ingredients to balance formulations
- K 7 storage requirements such as temperature and humidity
- K 8 shelf life of various goods
- K 9 storage regulations
- K 10 stock rotation
- K 11 contamination and cross-contamination prevention
- K 12 packaging containers such as bags and boxes
- K 13 packaging materials such as plastic and paper
- K 14 basic labelling regulations such as nutritional facts table
- K 15 terminology used in trade and in formulations
- K 16 potential health risks of bakery products such as allergens
- K 17 nutritional value of bakery products
- K 18 minimum and maximum inventory amounts according to shelf life, season and location
- K 19 industry standards and programs such as HACCP, WHMIS and GMP
- K 20 waste management techniques and jurisdictional requirements

---

**Sub-task****A-3.01 Manages inventory.**

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

**Key Competencies**

A-3.01.01	verify ingredients were transported correctly upon receipt of delivery
A-3.01.02	inspect ingredients when delivered and in storage for quality, quantity and possible damage
A-3.01.03	record receipt and usage of ingredients and supplies
A-3.01.04	label and place ingredients in designated storage areas and according to safe food practices
A-3.01.05	rotate inventory using “first in, first out” (FIFO) method
A-3.01.06	place orders according to production demands and inventory count, and to minimize waste and costs
A-3.01.07	segregate waste according to jurisdictional regulations and company policy

---

**Sub-task****A-3.02 Performs quality control assessments.**

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

**Key Competencies**

A-3.02.01	apply company and industry standards and safe food practices for quality control
A-3.02.02	score bakery product for characteristics such as artistic impacts, volume, weight, symmetry and crumb structure using tools and equipment such as scales and measures
A-3.02.03	taste product to confirm product meets company and quality standards
A-3.02.04	assess shelf life of product by checking characteristics such as dates, texture, artistic impacts, taste and colour

- A-3.02.05 access labelling regulation requirements such as confirming raisin content of raisin bread by weighing ingredients, listing allergens on labels and listing ingredients in descending order of content
- A-3.02.06 confirm weight and adhere to weights and measures regulations

### Sub-task

#### A-3.03 Stores bakery products.

<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>
NV	NV	yes	NV	NV	yes	Yes	ND	yes	yes	NV	NV	NV

### Key Competencies

- A-3.03.01 select storage methods such as wrapping, putting in airtight containers, vacuum-packaging and bagging according to type of bakery product
- A-3.03.02 label bakery products according to federal regulation and company policy
- A-3.03.03 select storage area according to temperature and humidity requirements, product type and planned use
- A-3.03.04 hold bakery products according to product type and storage requirements to prevent damage and spoilage
- A-3.03.05 organize storage area space and equipment such as freezers to accommodate factors such as proper air circulation and retrieval of product

### Sub-task

#### A-3.04 Packages bakery products.

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

### Key Competencies

- A-3.04.01 select packaging such as cake dome and cardboard boxes best suited to criteria such as quantity, product, artistic impacts, appeal and delivery method
- A-3.04.02 insert separating paper or plastic using tools and equipment such as knives to prevent surface area from drying out
- A-3.04.03 assess bakery product is ready for packaging
- A-3.04.04 transfer bakery product into packaging using tools and equipment such as pallet knives, spatulas and silicon sheets

- A-3.04.05 slice bread using tools and equipment such as bread slicers and knives, and insert sliced loaf into plastic bread bag and seal
- A-3.04.06 print and label bakery products according to federal regulation and company policy

---

**Task 4****Applies food science.**

**Context** Bakers need to consider nutritional requirements and customer concerns such as 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.

**Required Knowledge**

- K 1 trade mathematics such as algebra
- K 2 source and function of ingredients in formula
- K 3 shelf life of various goods
- K 4 stock rotation
- K 5 contamination and cross-contamination prevention
- K 6 packaging and labelling requirements of bakery products
- K 7 basic labelling regulations
- K 8 potential health risks of bakery products such as allergens
- K 9 nutritional value of bakery products
- K 10 industry standards and programs such as HACCP, GMP and Safe Assessment of Food Environments (SAFE)
- K 11 ingredient substitutions

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**Sub-task****A-4.01 Uses formulations.**

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

**Key Competencies**

A-4.01.01	convert systems of measurement such as metric, imperial and US measurements
A-4.01.02	adjust formulation for production demand
A-4.01.03	alter formulation to compensate for room temperature, altitude, humidity and water conditions such as pH values for chemically leavened doughs
A-4.01.04	use bakers' and total percentage to calculate formulations
A-4.01.05	balance formulation according to standardized ratios for ingredients
A-4.01.06	calculate percentage of water and temperature according to factors such as age and type of flour, and mixing time for fermented doughs
A-4.01.07	identify substitute ingredient using criteria such as labelling regulations and ingredients on hand, and according to customer requirements and company policy
A-4.01.08	adjust formulation to accommodate substitute ingredients by adjusting the ratio to achieve desired results
A-4.01.09	adjust formulations to accommodate seasonal/environmental changes to achieve desired results

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**Sub-task****A-4.02 Applies nutritional and allergen information.**

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

**Key Competencies**

A-4.02.01	identify customers' nutritional, food intolerance and allergen concerns
A-4.02.02	explain ingredients, basic technical terms, and nutritional and allergen content of products to customers
A-4.02.03	locate nutritional, allergen and food intolerance information of products for customers from product labels and company records

- A-4.02.04 identify bakery products that satisfy nutritional needs, allergen and food intolerance concerns of customer requests
- A-4.02.05 advise customers of health risk, shelf life limitations and storage and transportation requirements of product

<b>Trends</b>	The use of artificial trans-fat and sodium in baked goods is decreasing due to health concerns. Calorie count and portion size are becoming increasingly important to consumers. There is an increase in demand for goods using a variety of flours such as whole and ancient grains, rice and spelt, artisan breads, naturally leavened products, locally sourced ingredients and overall healthier food choices.
<b>Related Products (including, but not limited to)</b>	Breads, buns, crumpets, bagels, english muffins, doughnuts, artisan breads, coffee cakes, rum babas, sweet doughs, flat breads, dietary breads, crackers, pretzels, bread sticks, laminated doughs (danish, brioches, croissants)
<b>Tools and Equipment</b>	See Appendix A.

**Task 5****Prepares dough.**

<b>Context</b>	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 a pre-ferment that can be incorporated into the final dough.
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**Required Knowledge**

K 1	methods for calculating dough temperature
K 2	ingredients and their effects
K 3	basic regulations regarding ingredients
K 4	fermentation
K 5	gluten development
K 6	effect of rest time on final product
K 7	rest periods such as bench time and intermediate proof rest periods
K 8	identify pre-fermented process

---

**Sub-task****B-5.01           Manages dough temperature.**

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

**Key Competencies**

B-5.01.01	calculate required dough temperature (RDT)
B-5.01.02	calculate required water temperature (RWT)
B-5.01.03	measure and scale ingredients according to formulation
B-5.01.04	calculate machine friction factor
B-5.01.05	adjust dough temperature manually or with equipment such as water meter

---

**Sub-task****B-5.02           Mixes ingredients for fermented goods.**

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

**Key Competencies**

B-5.02.01	assemble ingredients according to formulation
B-5.02.02	determine mixing speeds and times according to formulation
B-5.02.03	adjust formula in first stage of mixing by adding flour or liquid, and document adjustments
B-5.02.04	confirm gluten development by performing window test and adjust mixing time accordingly
B-5.02.05	add ingredients in required sequence according to formulations



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## Sub-task

### B-5.03 Allows dough to rest.

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

## Key Competencies

B-5.03.01	maintain humidity and temperature while resting
B-5.03.02	test dough by sight and feel to confirm relaxation of gluten and adjust resting time accordingly

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## Task 6

### Forms dough.

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

## Required Knowledge

K 1	desired portion of dough
K 2	dough laminating methods
K 3	shapes and sizes of dough such as free-form, baguette, croissant, danish and bread
K 4	effects of time on dough
K 5	effects of handling on dough
K 6	bun shapes such as dinner, hot dog and panini
K 7	pans and trays such as four-strap, sheet and basket
K 8	proofing time required for various fermented products
K 9	effects of temperature and humidity on proofing time
K 10	proofers/retarders
K 11	preparation of pans

---

**Sub-task****B-6.01            Portions dough.**

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

**Key Competencies**

- B-6.01.01            scale dough according to applicable product regulations and standards, and desired product characteristics
- B-6.01.02            mould dough according to product requirements using equipment such as bun dividers and bread moulders

---

**Sub-task****B-6.02            Shapes dough.**

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

**Key Competencies**

- B-6.02.01            manipulate dough into required shape using hands and equipment such as baguette moulders, cutters and bun dividers
- B-6.02.02            apply toppings such as sesame seeds, poppy seeds and grain mixtures prior to proofing using a wash or spray to ensure adherence

---

**Sub-task****B-6.03           Pans dough.**

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

**Key Competencies**

- B-6.03.01           select pan according to product
- B-6.03.02           select and apply non-stick application for pan according to product
- B-6.03.03           place and space dough on pans according to product
- B-6.03.04           transfer pans to proofing racks

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**Sub-task****B-6.04           Monitors final proof.**

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

**Key Competencies**

- B-6.04.01           set proofer for temperature, time and humidity according to product requirements and environmental conditions
- B-6.04.02           determine proofed dough characteristics by sight and feel to confirm dough is ready for baking

---

**Sub-task****B-6.05           Performs make-up of laminated doughs.**

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

**Key Competencies**

- B-6.05.01           roll and sheet dough with equipment such as rolling pins and sheeters
- B-6.05.02           prepare roll-in fats (shortenings and/or butter) using tools such as rolling pins and mixers
- B-6.05.03           spread fats over dough, and fold and laminate using methods such as a half turn, single and double fold according to formulation

- B-6.05.04 allow pastry dough to rest in order to relax the gluten and ensure consistency of size and shape
- B-6.05.05 sheet dough to required specifications for final make-up
- B-6.05.06 cut dough according to product requirements
- B-6.05.07 apply fillings using tools such as piping bags and spoons
- B-6.05.08 roll up, form or fold pieces according to product requirements

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**Task 7****Finishes fermented goods.**

**Context** Bakers subject fermented goods to heat in an oven to stop the fermentation process and to produce a finished product.

**Required Knowledge**

- K 1 finishes such as dusting and egg wash
- K 2 applying specific finishes
- K 3 primary purpose for specific finishes such as docking
- K 4 effect of steam on baked goods
- K 5 amount of oven spring of various goods
- K 6 required time and temperature for different products
- K 7 de-panning various products
- K 8 oil characteristics such as smoke point, flash point and breakdown
- K 9 frying time for various products
- K 10 products requiring deep-frying such as doughnuts and fritters

---

**Sub-task****B-7.01 Applies pre-bake finish.**

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

**Key Competencies**

B-7.01.01	select and make finishes such as egg wash, water wash and cream wash
B-7.01.02	apply wash using techniques such as brushing, dipping and spraying
B-7.01.03	apply toppings such as sugar, nuts, seeds, oats, olives and tomatoes
B-7.01.04	score dough according to bread type and desired presentation

---

**Sub-task****B-7.02 Bakes fermented goods.**

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

**Key Competencies**

B-7.02.01	pre-heat oven temperature according to formulation
B-7.02.02	place pans and racks evenly spaced to ensure uniform distribution of heat
B-7.02.03	determine use of steam injection depending on desired crust formation
B-7.02.04	determine doneness using methods such as visual cues, tapping and measuring internal temperature
B-7.02.05	transfer product from oven and place on equipment such as grills and cooling racks allowing for air circulation to prevent sweating
B-7.02.06	de-pan according to bread type
B-7.02.07	identify and troubleshoot any faults

---

**Sub-task****B-7.03            Deep-fries fermented goods.**

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

**Key Competencies**

- B-7.03.01            pre-heat oil to temperature specified in formulation
- B-7.03.02            place dough evenly in oil using tools such as tongs, spiders and racks to ensure complete immersion for consistent cooking
- B-7.03.03            determine product is cooked using visual cues and cutting open a sample test
- B-7.03.04            remove from fryer and finish using techniques such as glazing, sugar dusting and rolling in cinnamon sugar
- B-7.03.05            place evenly spaced on equipment such as grills and cooling racks allowing for air circulation to maintain crispy crust
- B-7.03.06            identify and troubleshoot any faults

<b>Trends</b>	<p>There is a trend towards individual portion sizing responding to consumer demands. Due to government legislation and public health concerns the use of trans fats is being phased out of the industry. Manufactured trans fats are increasingly being replaced by butter, oils and other fat options. Health and environmental concerns are driving consumers to demand healthier options and locally sourced ingredients. There is increased artistry in the decorative and finished creation of these products.</p>
<b>Related Products (including, but not limited to)</b>	<p><b>Cookies:</b> oatmeal, gingerbread, palmiers, macarons, florentines, speculaas, shortbread, fruit-filled, sugar, cocoa balls, empire, biscotti, meringues.</p> <p><b>Quick breads:</b> scones, loaves, muffins, tea biscuits, bannocks, soda breads, pancakes.</p> <p><b>Pastry:</b> turnovers, strudels, sausage rolls, cream horns, vol au vent, almond sticks, cheese straws, pies, savouries, tarts, cake bases, flans.</p> <p><b>Cakes:</b> sponge, angel food, genoise, pound cake, chiffon, fruitcake, high-ratio, devil's food, cheesecake, mousse cake.</p> <p><b>Bars:</b> brownies, Nanaimo, fruit squares, coconut, blondies, granola.</p>
<b>Tools and Equipment</b>	See Appendix A.

**Task 8****Prepares cookies and bars.**

**Context** Bakers make cookies and bars of various shapes, sizes and flavours using many different techniques.

**Required Knowledge**

- K 1 properties and functions of ingredients
- K 2 mixing methods such as creaming, foaming, folding and one-stage method
- K 3 factors that affect spread, shape, size, colour, crispness and texture

K 4	hand and machine portioning methods such as piping, cutting and forming
K 5	cookie design such as pinwheel, checkerboard, sandwich and florentine
K 6	fillings such as cream, jam, fruits and nuts
K 7	finishes such as fondant, chocolate and jam
K 8	assembly techniques such as layering, folding and rolling
K 9	ovens such as convection, rack, deck and rotary
K 10	baking time and temperature
K 11	multi-stage baking processes
K 12	cooling requirements
K 13	heat distribution in oven

---

### Sub-task

#### C-8.01 Mixes cookie and bar ingredients.

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

### Key Competencies

C-8.01.01	measure and scale ingredients according to formulation
C-8.01.02	combine ingredients in sequence depending on cookie and bar type
C-8.01.03	determine mixing completion based on cookie or bar type and desired texture
C-8.01.04	allow dough to rest for relaxing of gluten to ensure consistency of shape and size



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**Sub-task****C-8.02            Portions mixture for cookies and bars.**

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

**Key Competencies**

- C-8.02.01            divide doughs and batters according to formulation
- C-8.02.02            select portion method such as piping, cutting, scooping and scaling
- C-8.02.03            apply portioning methods according to desired yield

---

**Sub-task****C-8.03            Performs make-up of cookies and bars.**

<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>
NV	NV	yes	NV	NV	yes	Yes	ND	yes	yes	NV	NV	NV

**Key Competencies**

- C-8.03.01            select pan to ensure desired result according to cookie or bar type
- C-8.03.02            prepare selected pan using methods such as greasing and flouring, and lining with silicone
- C-8.03.03            apply make-up techniques such as pressing, rolling, pouring, sheeting, piping, layering and scooping
- C-8.03.04            apply toppings to achieve desired cookie or bar type
- C-8.03.05            layer, fill or assemble mixtures to achieve desired cookie or bar type

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**Sub-task****C-8.04 Bakes cookies and bars.**

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

**Key Competencies**

C-8.04.01	pre-heat oven temperature according to formulation
C-8.04.02	place product in oven
C-8.04.03	determine if product is baked using methods such as visual cues, touch tests, inserting skewers and measuring temperature with a thermometer
C-8.04.04	unload oven and cool cookie or bar according to formulation
C-8.04.05	de-pan using tools such as spatulas and tongs
C-8.04.06	form and cut cookies while hot such as tuiles and brandy snaps to desired specifications
C-8.04.07	form and cut cookies and bars once cool such as brownies
C-8.04.08	identify and troubleshoot any faults

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**Task 9****Prepares quick breads.**

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

**Required Knowledge**

K 1	types of quick breads
K 2	function of ingredients such as flour and eggs
K 3	chemical leavening such as baking powder and baking soda
K 4	mixing methods such as one-stage, two-stage and creaming
K 5	factors that affect spread, shape, size, colour and texture
K 6	hand and machine portioning methods such as dividing, moulding, cutting, piping and scooping
K 7	fillings such as creams, fruits, nuts and cheeses
K 8	assembly techniques such as folding in fruit or nuts, piping fillings and applying toppings
K 9	equipment such as ovens, deep-fryers and griddles

K 10	baking/frying times, temperatures and processes
K 11	de-panning techniques for quick breads
K 12	cooling techniques
K 13	types of pans such as muffin pans, loaf pans and silicone moulds
K 14	preparation of pans such as greasing, flouring and paper lining
K 15	heat distribution in oven

### Sub-task

#### C-9.01 Mixes quick bread ingredients.

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

### Key Competencies

C-9.01.01	select and use tools and equipment such as stand mixer with paddle attachment, bowl, rubber spatula and wooden spoon
C-9.01.02	measure ingredients according to formulation using tools such as scales and liquid measuring cups
C-9.01.03	combine ingredients in sequence using methods such as two-stage, one-stage and creaming to achieve uniform dispersal of ingredients
C-9.01.04	check product for completion of mixing by assessing characteristics such as colour, texture and specific gravity (SpG)
C-9.01.05	allow dough to rest if required

### Sub-task

#### C-9.02 Portions mixture for quick breads.

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

### Key Competencies

C-9.02.01	select tools such as scoop, cutter, piping bag and measuring cup to portion quick bread
C-9.02.02	select pan such as muffin, loaf and sheet according to portion size
C-9.02.03	prepare pans for portioning according to formulation by greasing and flouring, or lining with baking cups or silicone

- C-9.02.04 apply portioning and shaping methods such as scooping, cutting and pouring
- C-9.02.05 allow quick bread such as scones to rest

### Sub-task

#### C-9.03 Performs make-up of quick breads.

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

#### Key Competencies

- C-9.03.01 apply toppings, fillings and layers to quick bread such as crumbles, streusels, nuts, fruits, creams and seeds
- C-9.03.02 apply wash such as egg, cream or water to achieve desired crust and colour

### Sub-task

#### C-9.04 Bakes quick breads.

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

#### Key Competencies

- C-9.04.01 select equipment such as oven, fryer, grill and frying pan based on desired outcome
- C-9.04.02 pre-heat equipment such as oven and fryer to temperature specified in formulation
- C-9.04.03 place product in oven
- C-9.04.04 place quick bread into fryer using tools such as baskets, tongs, spiders and piping bags
- C-9.04.05 determine if product is baked using methods such as visual cues, touch test or inserting skewers
- C-9.04.06 remove product from oven or fryer using tools such as baskets, tongs, spiders and oven mitts

- C-9.04.07 place product evenly-spaced on equipment such as cooling racks allowing for air circulation to maintain baked texture required
- C-9.04.08 identify and troubleshoot any faults

## Task 10

### Prepares pastry doughs.

**Context** 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.

#### Required Knowledge

- K 1 mixing methods such as one-stage, two-stage and creaming method
- K 2 pastry doughs such as puff pastry, sweet paste, pie pastry and choux paste
- K 3 factors affecting fat distribution
- K 4 effects of temperature on ingredients
- K 5 effects of ingredient temperature
- K 6 holding techniques
- K 7 methods and procedures of pastry development
- K 8 dough laminating methods
- K 9 hand and machine portioning methods such as stamping, scaling, dividing, sheeting and piping
- K 10 fillings and toppings such as meat, cheese, fruit and cream
- K 11 types of products such as turnovers, pies, flans and éclairs
- K 12 equipment such as ovens and deep-fryers
- K 13 baking time and temperature
- K 14 cooling procedures
- K 15 heat distribution in oven

---

**Sub-task****C-10.01 Mixes pastry doughs.**

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

**Key Competencies**

- C-10.01.01 measure and scale ingredients according to formulation
- C-10.01.02 combine ingredients in sequence depending on pastry dough type using techniques such as cutting in fat, creaming and cooking
- C-10.01.03 determine mixing completion based on pastry dough type and formulation
- C-10.01.04 laminate dough based on pastry dough type and formulation
- C-10.01.05 hold pastry dough according to formulation to control factors such as temperature and gluten relaxation

---

**Sub-task****C-10.02 Portions pastry doughs.**

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

**Key Competencies**

- C-10.02.01 measure or scale dough according to required yield
- C-10.02.02 divide doughs using methods such as scaling, or using bun dividers

---

**Sub-task****C-10.03 Performs make-up of pastry doughs.**

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

**Key Competencies**

- C-10.03.01 select pan according to formulation
- C-10.03.02 prepare pan using techniques such as greasing and flouring, or lining with parchment paper
- C-10.03.03 pipe, roll, cut, sheet and press dough to achieve desired pastry dough shape and size
- C-10.03.04 hold pastry dough according to formulation to control factors such as temperature and gluten relaxation

---

**Sub-task****C-10.04 Cooks pastry doughs by baking and frying.**

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

**Key Competencies**

- C-10.04.01 select equipment such as oven and fryer based on desired outcome
- C-10.04.02 pre-heat equipment to temperature specified in formulation
- C-10.04.03 place product in oven
- C-10.04.04 deposit pastry dough into fryer using methods such as piping and scooping
- C-10.04.05 determine if product is baked by using methods such as visual cues, touch test or inserting skewers
- C-10.04.06 unload oven and fryer using tools such as oven mitts, tongs and spiders
- C-10.04.07 place product evenly-spaced on equipment such as cooling racks allowing for air circulation to maintain baked texture required
- C-10.04.08 identify and troubleshoot any faults

## Task 11

## Prepares cakes.

**Context** Bakers produce cakes using a variety of methods.

### Required Knowledge

K 1	function of ingredients
K 2	formula balance and altitude adjustments
K 3	mixing methods such as one-stage, two-stage, creaming, foaming and folding
K 4	factors that affect spread, volume, shape, size, colour and texture
K 5	hand and machine portioning such as depositing, piping, dropping and scaling
K 6	types of ovens such as convection, rack, deck and rotary
K 7	baking time and temperature
K 8	heat distribution in oven
K 9	cooling requirements
K 10	de-panning techniques

### Sub-task

#### C-11.01 Mixes cake ingredients.

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

### Key Competencies

C-11.01.01	select tools and equipment according to type of mixing such as continuous mixing, beating and whipping
C-11.01.02	measure and scale ingredients according to formulation
C-11.01.03	combine ingredients in sequence based upon cake type
C-11.01.04	determine mixing completion based on characteristics such as uniformity of batter, desired texture (specific gravity) and cake type



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**Sub-task****C-11.02            Portions mixture for cake.**

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

**Key Competencies**

- C-11.02.01            select shape and size of pan according to cake type or desired outcome
- C-11.02.02            prepare pan using techniques such as greasing and flouring, or lining with silicone
- C-11.02.03            deposit batter according to desired yield and cake type
- C-11.02.04            level and tap batter to ensure even baking

---

**Sub-task****C-11.03            Bakes cake.**

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

**Key Competencies**

- C-11.03.01            set oven temperature according to formulation
- C-11.03.02            place product in oven
- C-11.03.03            determine if product is baked by using methods such as visual cues, touch tests or inserting skewers
- C-11.03.04            unload oven using tools such as oven mitts or peels
- C-11.03.05            de-pan and cool according to cake type
- C-11.03.06            identify and troubleshoot any faults

<b>Trends</b>	<p>Because of the emergence of cake and pastry artistry in popular media, consumers have become more informed and there are more special requests for intricate design and decorative items.</p> <p>New tools and equipment continue to evolve for finishing baked goods.</p>
<b>Related Products (including, but not limited to)</b>	<p><b>Creams and custards:</b> crème brûlée, Chantilly cream, pastry cream (pudding), chibouste cream, crème caramel, custard, cheesecake.</p> <p><b>Fillings, decorating pastes and icings:</b> buttercreams, mousses, cremeux, ganaches, curds, sugar paste, royal icing, pastillage, fondants, marzipan, modeling chocolate, purées, fruit fillings, fruit, whipped creams, replacement for dairy-free whipped cream, savoury (meats, vegetables).</p> <p><b>Sauces:</b> fruit sauces, chocolate sauces, crème anglaise, caramel sauces, coulis, syrups, reductions, sabayon.</p> <p><b>Glazes:</b> apricot, chocolate, fondant, miroir, starch wash, egg wash.</p> <p><b>Cakes:</b> tiered, layer, cream, mousse, loaf, bundt, jelly roll, pound, sponge, genoise, tortes, cheesecakes.</p> <p><b>Pastries:</b> tarts, choux pastries, fruit flans, barquettes, meringues, petits fours, petits fours secs, puff pastries.</p>
<b>Tools and Equipment</b>	See Appendix A.

**Task 12****Prepares creams, custards, fillings, decorating pastes and icings.**

<b>Context</b>	<p>Creams, custards, fillings (sweet and savoury), 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.</p>
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**Required Knowledge**

K 1	function of ingredients such as building structure and tenderizing
K 2	uses of creams, custards, fillings, decorating pastes and icings such as assembling, finishing and decorating

K 3	creams such as whipping cream, buttercreams and confectionary fillings
K 4	custards such as pudding, pastry creams and cheesecakes
K 5	decorative pastes such as rolled fondant, marzipan and pastillage
K 6	fillings such as fruits, frangipane, mousses, ganache, meats and vegetables
K 7	icings such as water icing, royal icing and meringue buttercream
K 8	mixing procedures such as adding butter to meringue and blending ingredients
K 9	cooking and cooling procedures such as temperature control
K 10	final use of product
K 11	product holding conditions such as time and temperature
K 12	basic culinary technique such as baking, steaming and frying
K 13	food safety regulations

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### Sub-task

**D-12.01 Performs make-up of creams, custards, fillings, decorating pastes and icings.**

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

### Key Competencies

D-12.01.01	mix ingredients according to formulation to achieve characteristics of the product
D-12.01.02	measure and control temperature throughout production to achieve required texture, consistency and pasteurization, and to hydrate and set starch such as gelatine and pectin
D-12.01.03	prepare components such as syrup, icing sugar and gelatine
D-12.01.04	apply basic culinary techniques for preparing savory fillings such as meats and vegetables
D-12.01.05	prevent crystallization of sugars by using techniques such as brushing water
D-12.01.06	add ingredients such as whipped cream, liqueurs, fruit, meats and vegetables as specified in formulation
D-12.01.07	determine readiness of product by examining, tasting and testing for consistency

---

**Sub-task****D-12.02          Cooks creams and custards.**

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

**Key Competencies**

D-12.02.01	select cooking or baking medium for custards and creams such as stainless steel and copper pots, and ramekins
D-12.02.02	select cooking or baking equipment such as candy stove, steam kettle and bain marie
D-12.02.03	heat ingredients to temperature indicated in formulation using methods such as steaming and boiling
D-12.02.04	determine if product is cooked by using methods such as visual cues and inserting a thermometer
D-12.02.05	control cooling process and humidity to achieve required characteristics
D-12.02.06	identify and troubleshoot any faults

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**Sub-task****D-12.03          Holds products for use.**

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

**Key Competencies**

D-12.03.01	determine container appropriate to product
D-12.03.02	control humidity and air surrounding product by wrapping, containing and coating
D-12.03.03	determine holding temperature required for various products such as dairy creams and rolled fondant
D-12.03.04	determine readiness of product once cooled using methods such as jiggling, visual cues and inserting a thermometer

## Task 13

### Prepares sauces, glazes and garnishes.

**Context** Sauces, glazes and garnishes are used to enhance flavour, appearance and shelf life of a variety of baked products.

#### Required Knowledge

K 1	sauce, glaze and garnish ingredients and their functions
K 2	sauces such as coulis, crème fraîche, crème anglaise and starch-based sauce
K 3	glazes such as apricot and chocolate ganache
K 4	garnishes such as rolled fondant, marzipan, pastillage, chocolate and croquant
K 5	sauce and glaze impact on flavour of finished product
K 6	method of adding flavour components to sauces and glazes
K 7	mixing and cooking procedures for sauces, glazes and garnishes
K 8	temperature requirements for application
K 9	hygroscopic characteristics of glazes and garnishes
K 10	holding requirements for sauces, glazes and garnishes
K 11	different uses of sauces, glazes and garnishes
K 12	sugar cooking process
K 13	gelatine, starch and gum characteristics
K 14	available garnishes such as commercially produced items and items produced on site

---

#### Sub-task

##### D-13.01 Performs make-up of sauces and glazes.

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

#### Key Competencies

D-13.01.01	measure and scale ingredients according to formulation
D-13.01.02	adjust formulation to desired temperature to achieve required consistency
D-13.01.03	thin and thicken sauces and glazes by adding ingredients such as thickening agents, syrup and water
D-13.01.04	add flavours and ingredients according to formulation and desired result

D-13.01.05	monitor and adjust temperature to keep sauces and glazes within a working range to achieve optimal result
D-13.01.06	use mixing techniques and tools appropriate to the sauce and glaze characteristics
D-13.01.07	strain sauces and glazes using tools such as chinois and strainer to remove lumps, crystals and impurities to achieve desired results
D-13.01.08	determine readiness of product at stages according to sauce and glaze type
D-13.01.09	hold product at required temperature to achieve desired consistency for use

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### Sub-task

#### D-13.02 Performs make-up of garnishes.

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

### Key Competencies

D-13.02.01	select garnishes according to characteristics such as artistic impacts, taste and shelf life of finished product
D-13.02.02	shape garnishes for desired effect using techniques such as piping, sculpting and moulding using tools such as modeling tools, silicone, acetate, cutters and rolling pins
D-13.02.03	monitor holding temperature, humidity and storing techniques of garnishes such as fondant and ganache
D-13.02.04	apply coating to garnish
D-13.02.05	create and flavour garnish according to formulation
D-13.02.06	determine readiness of product by using methods such as visual inspection

## Task 14

## Prepares cakes, pastries and other baked goods for decorating.

**Context** This task deals with the assembly of components and ingredients of cakes, pastries and other baked goods. These are put together in a systematic way according to each formulation to achieve desired taste and artistic impact.

### Required Knowledge

- K 1 torting, cutting and slicing techniques
- K 2 rolling, sheeting and pressing techniques
- K 3 assembly tools such as silicone moulds, tart shells and ring moulds
- K 4 mixing techniques such as whipping, beating, stirring and folding
- K 5 artistic impact properties such as consistency, colour, shape and size
- K 6 flavour combinations in finished product
- K 7 desired end product
- K 8 tool preparation for scoring and cutting
- K 9 syrup application techniques such as brushing, soaking and spraying
- K 10 filling application techniques such as bridging, piping, spreading and spooning
- K 11 masking, creaming and icing techniques
- K 12 final finishes such as fondants, marzipan, buttercreams, water icing, royal icing, chocolate and ganache
- K 13 tiered cake design and structure stability
- K 14 pastry design and structure
- K 15 assembly components such as cake boards, dowels, pillars, plates and cake stands

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**Sub-task****D-14.01 Mixes pastry ingredients and components.**

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

**Key Competencies**

D-14.01.01	select mixing technique and tools according to ingredients in formulation
D-14.01.02	blend ingredients and monitor temperature and humidity to achieve desired product characteristics such as volume, texture and taste
D-14.01.03	hold mixture at temperature according to product characteristics

---

**Sub-task****D-14.02 Cuts cakes and pastries.**

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

**Key Competencies**

D-14.02.01	score and mark product using appropriate equipment to achieve consistent size and shape
D-14.02.02	select and use cutting tools for specific cakes and pastries such as turnovers, cheesecakes and petits fours
D-14.02.03	determine temperature readiness of cake and pastry for cutting
D-14.02.04	torte cake into desired layers for subsequent reassembly
D-14.02.05	handle cut pieces of cakes and pastries to avoid breakage and misshaping
D-14.02.06	hold and store cut pieces according to ambient conditions such as humidity and temperature



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**Sub-task****D-14.03 Assembles cakes, pastries and other baked goods.**

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

**Key Competencies**

D-14.03.01	prepare ingredients for assembly based on formulation and according to desired consistency, temperature and readiness
D-14.03.02	select tools for assembly such as turntable, spatulas, pie weights and piping bags
D-14.03.03	sheet and roll product such as fondants, puff pastry and short dough
D-14.03.04	place components such as layers, fillings and syrups together in sequence according to formulation
D-14.03.05	prepare for baking according to formulation of products such as pastry, frangipane slabs and tarts
D-14.03.06	bring ingredients and product to temperature required for coating and assembly
D-14.03.07	apply coatings such as buttercream, whipped cream, marzipan, chocolate and rolled fondant using techniques such as dipping, spraying, smoothing and drizzling
D-14.03.08	hold and store product according to ambient conditions such as humidity and temperature

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**Sub-task****D-14.04 Bakes pastries.**

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

**Key Competencies**

D-14.04.01	determine baking equipment such as salamander, oven and stove top
D-14.04.02	set temperature and time according to formulation
D-14.04.03	determine if pastry is baked by using techniques such as visual cues, touch and skewer test

- D-14.04.04 cool and hold pastry according to product requirements  
 D-14.04.05 identify and troubleshoot any faults

### Sub-task

#### D-14.05 Portions cakes, pastries and other baked goods.

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

### Key Competencies

- D-14.05.01 select and prepare cutting tools for specific cakes, pastries and other baked goods
- D-14.05.02 control temperature of product for scoring and cutting according to desired consistency, temperature and readiness
- D-14.05.03 mark and score cake, pastries and other baked goods based on required portion shape and size, and minimizing waste
- D-14.05.04 cut cake, pastries and other baked goods using methods such as warming knife, wetting knife, wire cutting and ultrasonic cutting
- D-14.05.05 remove and seal edges to prevent drying and provide a flat surface
- D-14.05.06 lift portioned product into holding tools such as sheet pans and boxes
- D-14.05.07 hold and store product according to ambient conditions such as humidity and temperature, and finishing requirements

## Task 15

### Finishes and decorates baked goods.

**Context** Finishes on baked goods are critical to the quality, flavour, appearance, and marketability of the end product.

### Required Knowledge

- K 1 sauces such as coulis, crème fraîche and crème anglaise
- K 2 fruit fillings and toppings such as cherry topping, lemon curd and fruit compote
- K 3 garnishes and decorative products such as rolled fondant, royal icing, buttercream, marzipan and croquant
- K 4 decorating tools such as piping tips, flex moulds, cutters and templates

K 5	finishes such as icing, chocolate and sugar
K 6	glazes such as apricot, clear and water icing
K 7	thickness and temperature of sauces, fillings and glazes
K 8	interaction of flavours and textures
K 9	visual presentation such as colours and shape
K 10	final use of product such as plated desserts and retail store product
K 11	when to apply glaze

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### Sub-task

#### D-15.01 Applies sauces, toppings and glazes.

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

### Key Competencies

D-15.01.01	select sauces, toppings and glazes according to product type and desired effect
D-15.01.02	assess product temperature and consistency prior to applying sauces, toppings and glazes
D-15.01.03	use application techniques such as spraying, brushing, piping, ladling, smoothing and drizzling using tools such as spatula, brush, cornet and piston funnel
D-15.01.04	transfer product from table, dripping trays or turntable using tools such as pallet knife, spatula and tongs
D-15.01.05	hold and store product according to ambient conditions such as humidity and temperature, and finishing requirements

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**Sub-task****D-15.02 Applies garnishes and decorative products.**

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

**Key Competencies**

- D-15.02.01 select garnishes and decorative products such as rolled fondant, buttercream, chocolate, fruits and nuts according to characteristics such as flavour and shelf life of finished product
- D-15.02.02 plan application of garnish according to size, appearance and properties of product and portion
- D-15.02.03 assess garnish's ability to adhere to product surface depending on ambient conditions such as humidity and temperature
- D-15.02.04 place garnishes using tools such as sifter, tongs, pallet knife, tweezers, rose nail, rolling pin, and piping bag and tips
- D-15.02.05 hold and store garnished product according to ambient conditions such as humidity and temperature
- D-15.02.06 design a finishing aesthetic considering factors such as colour, shape and customer preference

<b>Trends</b>	<p>High end chocolate artistry is a growing trend. There are new varieties and qualities of chocolates being introduced to Canada.</p> <p>Consumer demand for chocolate and confections has inspired bakers to use their artistry in new and exciting ways.</p> <p>There is a growing awareness and concern in this trade of the use of fair-trade chocolate within the world market. There is also an increased consumer demand for knowing specific cocoa content in chocolate.</p>
<b>Related Products (including, but not limited to)</b>	<p><b>Chocolates:</b> truffles, moulded chocolates, bark, curls, cigarettes, shavings, piped decorations, show pieces, cut outs and transfers.</p> <p><b>Confections:</b> gelées, fudge, hard candy, soft candy, pulled taffy, toffee, caramel, brittle, nougats, cotton candy, spun sugar, candied peels, jams, jellies.</p>
<b>Tools and Equipment</b>	See Appendix A.

**Task 16****Prepares chocolate.**

<b>Context</b>	Bakers should understand and control the proper applications of couvertures, compounds and cocoa powder. Bakers need to be aware of the effects of the environment such as humidity and flavour transfer on chocolate when preparing and storing. Bakers need to have knowledge of chocolate preparation techniques for a variety of uses. These techniques include piping, dipping and moulding.
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**Required Knowledge**

K 1	chocolate and cocoa powder
K 2	history and growing regions of cocoa
K 3	white chocolate
K 4	milk chocolate
K 5	dark chocolate varieties
K 6	cocoa mass, cocoa liquor and cocoa butter
K 7	differences between compound chocolate and couverture

K 8	properties and applications of chocolate and cocoa powder
K 9	melting points and working temperatures
K 10	chocolate tempering (pre-crystallization) methods
K 11	environmental conditions affecting chocolate such as ambient temperature, humidity and odours
K 12	effects of moisture on chocolates and compound chocolate
K 13	effects of the addition of ingredients to chocolate
K 14	finished products such as moulded chocolates, decorations and truffles
K 15	specialty tools for chocolate work such as dipping forks, scrapers and silicone mats
K 16	moulds such as metal, plastic and silicone, and their uses

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### Sub-task

#### E-16.01      **Selects quality and types of chocolate.**

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

### Key Competencies

E-16.01.01	recognize type of chocolate medium required for product formulation
E-16.01.02	recognize properties and qualities of chocolates based on characteristics such as percentage of cocoa mass and butter to achieve desired results
E-16.01.03	understand characteristics, uses and differences between couverture and compound chocolate

---

**Sub-task****E-16.02            Prepares fillings for chocolate.**

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

**Key Competencies**

E-16.02.01	determine formulation to achieve desired results
E-16.02.02	bring filling to required temperature depending on type of chocolate used in formulation
E-16.02.03	prepare tools for holding fillings such as bain marie, silicone sheets or moulds, and sheet pans
E-16.02.04	portion and shape fillings according to desired characteristics and formulation using tools such as depositors, piping bags, scrapers and scoops
E-16.02.05	hold filling for use according to ambient conditions such as humidity and temperature

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**Sub-task****E-16.03            Prepares couvertures and compounds.**

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

**Key Competencies**

E-16.03.01	select tools and equipment for preparing couvertures and compound chocolate such as bain marie, microwave and tempering machine
E-16.03.02	use couverture tempering techniques such as marble tableing, seeding, tempering machine and slow melt
E-16.03.03	control temperature and test chocolate couverture to verify temper characteristics such as shine, quick crystallization, texture and snap
E-16.03.04	melt compound chocolate at controlled temperature
E-16.03.05	hold chocolate for use according to ambient conditions such as humidity and temperature

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## Sub-task

### E-16.04 Uses couvertures and compounds.

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

### Key Competencies

E-16.04.01	select and prepare tools such as moulds, dipping forks and silicone mats, piping bags, scrapers, templates, transfer sheets and moulds
E-16.04.02	design artistic impact pattern for decorating baked goods
E-16.04.03	pair fillings to chocolate according to formulation
E-16.04.04	assemble product using techniques such as enrobing, filling and capping, moulding and panning
E-16.04.05	create desired decorations using a variety of techniques such as piping, moulding, scraping and dipping
E-16.04.06	add complementary ingredients such as nuts and spices to achieve desired results
E-16.04.07	decorate chocolate products with garnishes such as cocoa powder, icing sugar, nuts and candied ginger
E-16.04.08	hold chocolate while using according to ambient conditions such as humidity and temperature

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## Task 17

### Prepares confections.

**Context** Bakers need to have an understanding of how confections are made and their uses in the bakery industry.

### Required Knowledge

K 1	confections such as fudge, caramels, gelées, candied peels, fondants, and soft and hard candies
K 2	applications of boiled sugar
K 3	boiling stages and temperatures
K 4	function of ingredients such as acids, bases, invert sugars and liquids
K 5	crystallization of sugar
K 6	uses of flavourings, colourings and ingredients such as butter, extracts, emulsions, liquid colours, powdered colours, nuts and spices



K 7	Brix numbers, Baume numbers and using a Brix meter and Baume density meter
K 8	end products such as simple syrup and casting
K 9	mould preparation
K 10	sugar forming techniques such as blowing, pulling and moulding
K 11	temperature control techniques to stop boiling process
K 12	artistic garnishes such as rolled fondant flowers and pulled sugar ribbons

### Sub-task

#### E-17.01 Boils sugar.

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

### Key Competencies

E-17.01.01	select tools and ingredients according to formulation
E-17.01.02	apply heat to the temperature specified in formulation
E-17.01.03	brush water on sides of pot containing boiling sugar to prevent crystallization of sugars
E-17.01.04	stop boiling process using techniques such as adding ingredients and immersing pot in cold water bath
E-17.01.05	add supplementary ingredients and flavours to achieve desired formulation
E-17.01.06	condition sugar for specific application

### Sub-task

#### E-17.02 Forms sugar.

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

### Key Competencies

E-17.02.01	select sugar forming tools such as moulds, heat source, pans and silicone mats
E-17.02.02	portion confection according to formulation
E-17.02.03	work sugar using methods such as piping, dipping, moulding, spinning, casting, pulling, and blowing

- E-17.02.04 remove confection from moulds and mats delicately to prevent breaking
- E-17.02.05 hold boiled sugar product when using according to ambient conditions such as humidity and temperature

---

**Sub-task**

**E-17.03 Creates artistic garnishes.**

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

**Key Competencies**

- E-17.03.01 select desired sugar medium according to formulation
- E-17.03.02 design artistic impact pattern for decorating baked goods
- E-17.03.03 select and use sugar forming tools and equipment such as piping bag, scraper, templates, torches, sugar lamp and moulds
- E-17.03.04 use additional ingredients such as colouring sugar, dusting powder and glitter to highlight decorations
- E-17.03.05 use variety of techniques to create desired decorations such as pulling, moulding, scraping and dipping
- E-17.03.06 hold artistic garnishes for use according to ambient conditions such as humidity and temperature

<b>Trends</b>	Based on customer demands bakers are sourcing higher quality, local ingredients. There is an explosion in the variety of iced desserts with respect to flavours and ingredients such as soy, dairy-free and fat-free. It is increasingly important for bakers to address health, allergy and intolerance concerns when creating these products.
<b>Related Products (including, but not limited to)</b>	Ice creams, sorbets, gelati, frozen yogurts, ices, granité, parfaits, bombes, cassata, tartufo, baked Alaska, iced soufflés, frozen mousse, ice cream cake.
<b>Tools and Equipment</b>	See Appendix A.

---

**Task 18**      **Prepares plated desserts.**

**Context**      Plated desserts include the main component and accompaniments such as sauces, garnishes and creams. Bakers need to creatively and efficiently present their plated desserts.

**Required Knowledge**

- K 1      plate balance such as height, focal point, textures, flavours and number of components
- K 2      sequencing of components on plate
- K 3      portion control
- K 4      cutting techniques such as slicing and using cutter shapes
- K 5      food and flavour pairing
- K 6      complementing textures
- K 7      differences in volume and à la carte plating
- K 8      plated desserts such as hot soufflés, fruit deserts, bananas foster, crepes suzette, crumbles and cobblers
- K 9      effects of temperature on plated desserts

---

**Sub-task****F-18.01 Plans plate design.**

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

**Key Competencies**

F-18.01.01	select core item to be plated such as cheesecake, chocolate cake or crème brûlée
F-18.01.02	select style of plate, bowl or glass based upon desired effect for presentation
F-18.01.03	assess complementary flavours and colour of garnishes and sauces through taste testing and visual appeal
F-18.01.04	select garnishes, sauce container and conveyance method based on number of plates required to be ready at the same time
F-18.01.05	create plate design to include considerations such as environmental conditions in which dessert will be served

---

**Sub-task****F-18.02 Assembles components.**

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

**Key Competencies**

F-18.02.01	follow plate design plan for consistency of finished product
F-18.02.02	apply sauces and garnishes according to plate design
F-18.02.03	coordinate temperature of products and time between plating and service to ensure integrity of product

## Task 19

## Prepares ice creams and ices.

**Context** Bakers need to understand the proper methods for preparing custard bases and syrups for the production of ice creams and ices. Proper preparation will ensure the safety and quality of the finished product.

### Required Knowledge

K 1	alcohol, sugar and fat content
K 2	overrun
K 3	still-frozen and machine-frozen products
K 4	holding and long term storage temperature
K 5	types of custards
K 6	brix numbers, Baume numbers and using a brix meter and Baume density meter
K 7	complementary flavour and texture combinations
K 8	emulsifiers

---

### Sub-task

#### F-19.01 Prepares bases for ice creams and ices.

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

### Key Competencies

F-19.01.01	select and prepare tools and equipment using methods such as freezing and sterilizing
F-19.01.02	cook custard base and add flavour such as vanilla infusion, steeped teas, and liqueurs according to formulation
F-19.01.03	boil sugar syrup to dissolve to desired concentration as determined by the brix or Baume meter reading
F-19.01.04	process fruit using methods such as mashing, puréeing, straining and cooking to create the desired texture and flavour of final product
F-19.01.05	cool base to ideal temperature in order to ensure palatable crystal size and to avoid bacterial contamination
F-19.01.06	age base to improve flavour composition and prevent crystallization

---

## Sub-task

### F-19.02 Performs make-up of ice creams and ices.

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

### Key Competencies

F-19.02.01	select equipment and container for desired product such as ice cream, sorbet and granité
F-19.02.02	freeze product in ice cream maker according to manufacturers' specifications
F-19.02.03	determine doneness based on consistency, texture and temperature by methods such as visual and taste testing
F-19.02.04	add swirl style flavouring such as caramel, chocolate and fruit to ice cream maker
F-19.02.05	incorporate flavourings such as chocolate chips, fruit, nuts and pralines after ice cream or ice is removed from maker
F-19.02.06	transfer product to container and then freeze quickly in order to ensure integrity of crystal size and to avoid bacterial contamination

---

## Task 20

### Prepares frozen desserts.

**Context** Bakers need knowledge of frozen dessert preparation since many bakeries, pastry shops, restaurants and hotels produce these products on a regular basis.

### Required Knowledge

K 1	frozen desserts such as parfaits, frozen soufflés and sorbets
K 2	frozen dessert components
K 3	effects of freezing on food product characteristics such as texture and flavour
K 4	desired end product
K 5	holding and serving temperatures
K 6	portioning and serving techniques that maintain the integrity of the product such as slicing, scooping and scraping

---

**Sub-task****F-20.01 Performs make-up of frozen desserts.**

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

**Key Competencies**

- F-20.01.01 pour and scoop unfrozen product such as mousse and fruit syrup (popsicle) into mould to achieve desired shape
- F-20.01.02 layer product with ingredients such as cake, pastry, fruit and nuts to create frozen desserts such as baked alaska, profiteroles, parfaits and bombes

---

**Sub-task****F-20.02 Holds frozen desserts.**

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

**Key Competencies**

- F-20.02.01 wrap product in plastic and place in container with tight fitting lid to avoid flavour transfer, loss of moisture and frostbite
- F-20.02.02 keep product in freezer designated for deep freezing
- F-20.02.03 bring product up to service temperature

---

**Sub-task****F-20.03 Assembles components for frozen desserts.**

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

**Key Competencies**

- F-20.03.01 unmould frozen dessert using methods such as dipping in warm water, allowing to sit out of freezer and torching
- F-20.03.02 combine components such as sauces, meringue and garnishes for finished product
- F-20.03.03 finish frozen desserts using techniques such as torching, garnishing and dipping





## **APPENDICES**



**Hand Tools**

apple corer	liquid measure
apple peeler	mandolin
bench scraper	modeling tool
blow lamp	offset spatula
bowl scraper	pallet knife
brushes (paint, pastry, etc.)	paring knife
can opener	pastry brush
chocolate fast-cooling spray	pastry cutter/wheel
chocolate scraper	peel
colander	peeler
comb	pie and tart press
cookie drop machine	pie weights
coupler	pipng bag
cream horn rollers (cornet)	piston funnel
crimping tongs	plastic scraper
croissant cutter	rasp
coupler rings	reamer
cutters	rolling pin
cutting wire	scissors
decorating tubes (pipng tips)	scoops
decorating turntable	serrated knife
dipping forks	sieve
divider	spatula
dock roller	spider
dolly	spoon
doughnut cutter	squeeze bottle
drip screens and trays	stencils
food mill	strainer
French knife	sugar pump
ice cream knife	tongs
ice cream scoop	whisk
ladle	zester

**Measuring Tools**

Baume and Brix meters	specific gravity cup
colour charts	sugar/deep-fry thermometer
digital scale	thermometer
measuring cups and spoons	timer
pH meter	water meters
scales	

## **Mechanized Tools**

air brush	hoist
bagger	ice cream freezer
bain marie	ice cream machine
bakery stove (for candy)	microwave oven
blast freezer	mixer
blender	moulders
bread and bun dividers	nut grinder
bread slicer	oven
chocolate shaver	packaging equipment
chocolate tempering machine	paddle
compressor	pastry filler
convection oven	pressure washer
crumb grinder	proofer
deck oven	rack oven
deep fryer	refrigerator
deep fryer basket	rotary oven
deep fryer filters and holders	rounder
depositor	salamander
double boiler	shredder
dough hook	slicer
dough sheeter	steam baking equipment
doughnut depositor	steam kettle
doughnut filler	tempering equipment
enrober	waffle iron
food processor	warmer
freezer	wire-whip

## **Computerized Equipment**

calculator	labelling equipment
computer	printer
imaging software	scanner

## **Packaging Equipment**

heat tunnels	L-bar sealers
infeeders	table platform wrappers

## Personal Protective Equipment and Safety Equipment

alarm systems	hair nets
carbon monoxide metre	latex gloves
eye wash	oven mitts
fire blanket	pest control devices
fire extinguisher	pot holder
first aid kit	protective clothing
grinder guards	sanitizing equipment
mixer guards	smoke detector
hats	

## Bakeware and Cookware

bakery rack	glaze pan
bread pans	loaf pans
bun pans	marble slab
cake frames	marble work bench
cake moulds	mini loaf pans
cake ring	mixing bowls
cake tins	muffin tins
chocolate moulds	pans
combination oven	parfait glasses
kettle	pie tins
piping tips	racks
pots (copper, stainless steel)	ramekins
cutting board	screen
dipping rack	sheet pans
display case	sous-vide
flexi-pans (silicone)	spring forms
immersion blender	sugar moulds
ingredient bins	tub
moulds	work bench

## Cleaning Tools and Equipment

air compressor	pressure washer
brooms	scouring pad
brushes	scrapers
buckets	sink
clothes washer and dryer	snow shovel
dishwasher	sponges
drying racks	sprayer
extender handles	squeege
garbage containers	stainless steel scrubbers
hoses	steam cleaner
ladders	steel wool pads
mops and wringers	towels (cloths)
pan cleaner	vacuum
polisher	wax applicator

## Sugar Tools

air brusher accessories	needle nose pliers
balling tool	non-stick rolling pins
blow torch	paintbrushes in various sizes
blown sugar tool	parchment templates
cake scorer	pastry cloth
couplers	pipng bags
crimpers	plastic sugar formers
decorative tips	plunger cutters
drum board	plywood
finishing ribbon	q-tips
flex moulds	ruler
floating towel rods	sculpting tools
floral tape	separator plate
floral wire	stamens
flower cutters and nail	sugar books/boxes
foil boards	dowel rod
fondant smoother	turn table
heat lamp	tweezers
icing comb	venires
impression mats	wire snips
imprint rollers	wooden rods
markers (floral, quilting and imprint)	

<b>angel food cake</b>	type of cake made of meringue (egg white and sugar) and flour
<b>baked Alaska</b>	dessert consisting of ice cream on a sponge cake base, covered with meringue and browned in the oven
<b>baking</b>	process of using heat to convert any formula into a food product that sets the starch and protein
<b>barquette</b>	boat-shaped pastry shell that can contain a savory or a sweet filling
<b>batter</b>	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
<b>bombe</b>	type of frozen dessert made in a dome shaped mould
<b>brioche</b>	rich yeast dough containing large amounts of eggs and butter or a product made from this dough
<b>buttercream</b>	icing made of butter and/or shortening blended with sugars and other ingredients
<b>cassata</b>	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
<b>chemical leavener</b>	leavener such as baking soda or baking powder that creates carbon dioxide to leaven a batter
<b>chiffon cake</b>	light cake made by mixing method involving the folding of whipped egg whites into a batter made of flour, egg yolks and oil
<b>choux paste</b>	paste made by mixing boiling water or milk, butter, salt, sugar, adding flour and eggs; used to make éclairs, cream puffs and similar products
<b>cocoa</b>	dry powder that remains after cocoa butter is pressed out of chocolate liquor
<b>cocoa butter</b>	white or yellowish fat found in natural chocolate
<b>compound chocolate</b>	chocolate with the cocoa butter replaced with a shortening to remove the necessity of tempering
<b>couverture</b>	natural sweet chocolate containing no added fats other than natural cocoa butter used for dipping, moulding, coating and similar purposes



<b>creaming (method)</b>	mixing method that begins with the blending of fat and sugar used for cakes, cookies and similar items
<b>crème anglaise</b>	light vanilla flavoured custard sauce made of milk, cream, sugar and egg yolks
<b>crème caramel</b>	custard baked in a hot water bath using a mould lined with caramelized sugar, then unmoulded
<b>crème Saint Honoré</b>	cream used to fill this dessert, made of pastry cream or custard, and whipped egg whites or whipping cream
<b>croissant</b>	flaky buttery yeast roll shaped like a crescent and made from a laminated dough
<b>custard</b>	liquid that is thickened by the coagulation of egg protein
<b>devil's food cake</b>	high-ratio chocolate cake made with a high percentage of soda in the leavening to give the cake a reddish colour
<b>docking</b>	piercing or perforating pastry dough before baking in order to allow steam to escape and to avoid blistering
<b>emulsion</b>	homogeneous mixture resulting from an ingredient, such as egg yolks, added to encourage a smooth blend of oil and water
<b>fermentation</b>	the process by which yeast is activated with moisture in a mixture to release carbon dioxide and alcohol
<b>foaming</b>	the process of whipping eggs, with or without sugar, to incorporate air
<b>fondant</b>	type of icing made of boiled sugar syrup that is agitated so that it crystallizes into a mass of extremely small white crystals
<b>fritter</b>	deep-fried item made of or coated with a batter or dough
<b>frozen mousse</b>	still frozen dessert containing whipped cream
<b>ganache</b>	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
<b>genoise</b>	sponge cake made with a batter containing melted butter
<b>glaze</b>	(1) shiny coating, such as a syrup, applied to a food  (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

<b>gluten</b>	elastic substance developed from proteins in wheat flours, moistened and mixed to give structure and strength in a dough
<b>granité</b>	coarse crystalline frozen dessert made of water, sugar and fruit juice or another flavouring
<b>high-ratio</b>	(1) term referring to cakes and cake formulas mixed by a special method and containing more sugar than flour, with higher moisture  (2) term referring to certain specially processed ingredients used in these cakes such as shortening
<b>ices</b>	frozen dessert made of water, sugar and fruit juice
<b>ice cream</b>	churn frozen mixture of milk, cream, sugar, flavourings and sometimes eggs
<b>invert sugar</b>	mixture of two simple sugars, dextrose and levulose resulting from the breakdown of sucrose
<b>laminated</b>	to form alternated layers of two ingredients by sheeting and folding
<b>leavening</b>	production or incorporation of gasses, air or carbon dioxide in a baked product to increase volume and to produce shape and texture
<b>macaron</b>	cookie made of eggs, usually whites and almond paste, coconut or ground nuts
<b>make-up</b>	process of preparation
<b>marzipan</b>	paste or confection made of almonds and sugar and often used for decorative work
<b>mask (also known as crumb coating)</b>	to cover or coat bakery foods with icing using a palette knife or an offset spatula.
<b>meringue</b>	thick white foam made of whipped egg whites and sugar
<b>mousse</b>	soft or creamy dessert that is made light by the addition of whipped cream, egg whites or both
<b>napoleon</b>	dessert made of layers of puff pastry filled with pastry cream
<b>one-stage method</b>	mixing method in which all ingredients are added to the bowl at once

<b>oven spring</b>	rapid rise of yeast goods in the oven due to the production and expansion of trapped gasses caused by the oven heat
<b>overrun</b>	increase in volume of ice cream or frozen desserts due to the incorporation of air while churning
<b>palmier</b>	small pastry or petit four sec made of rolled sugared puff pastry cut into slices and baked
<b>panning</b>	an 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.
<b>parbaked</b>	goods that are partially baked to be used at a later time
<b>parfait</b>	(1) type of sundae served in a tall thin glass (2) still frozen dessert made of egg yolks, syrup and heavy cream
<b>pastillage</b>	sugar paste used for decorative work which becomes very hard when dry
<b>pastry cream</b>	thick custard sauce containing eggs, milk, sugar and starch
<b>peel</b>	flat long handled wooden paddle used to place and remove hearth breads in an oven
<b>petit four glacé</b>	iced or cream filled petit four
<b>petit four sec</b>	uniced or unfilled petit four ("sec" means "dry") such as a small butter cookie or palmier
<b>puff pastry</b>	very light flaky pastry made from a rolled in dough and leavened due to high temperature baking of the structured layers of protein
<b>pulled sugar</b>	sugar that is boiled to the hard crack stage, allowed to cool slightly then pulled or stretched until it develops a pearly sheen
<b>purée</b>	food made into smooth pulp, usually by being, blended and forced through a sieve
<b>quaternary solution</b>	solution that is used to ensure a safe working environment. It has replaced the use of iodine as a sanitizer in many applications in the food industry
<b>royal icing</b>	form of icing made of confectioner's sugar and egg whites used for decorating
<b>sabayon</b>	foamy dessert or sauce made of egg yolks whipped with wine or liqueur

<b>scaling</b>	accurately weighing or portioning ingredients, dough or batters
<b>scone</b>	type of chemically-leavened roll
<b>score</b>	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
	to evaluate and grade the quality of a finished product
<b>shortbread</b>	crisp cookie made of butter, eggs, sugar and flour
<b>shortening</b>	(1) any fat used in baking to tenderize the product by shortening gluten strands
	(2) white tasteless solid fat that has been formulated for baking or deep frying
<b>simple syrup</b>	syrup consisting of equal parts sugar and water
<b>sorbet</b>	frozen dessert made of water, sugar, fruit juice and sometimes milk, cream or eggs
<b>soufflé</b>	(1) baked dish containing whipped egg whites which cause the dish to rise during baking
	(2) still frozen dessert made in a soufflé dish so that it resembles a baked soufflé
<b>sponge cake</b>	type of cake made by whipping eggs and sugar to a foam, then folding in sifted flour
<b>spun sugar</b>	boiled sugar made into long thin threads by dipping wires into the sugar syrup and waving them so that the sugar falls off in fine streams
<b>streusel</b>	crumbly topping for baked goods consisting of fat, sugar and flour rubbed together
<b>strudel</b>	(1) type of dough that is stretched until paper thin
	(2) baked item consisting of a filling rolled up in a sheet of strudel dough, phyllo dough or puff pastry
<b>tempering</b>	process of melting and cooling chocolate to specific temperatures in order to prepare it for dipping, coating, blending or moulding
<b>torting</b>	cutting cake horizontally to produce layers

<b>tuile</b>	spreadable paste made from eggs, sugar, butter and flour. It is spread and baked and used as a component in plating desserts
<b>turntable</b>	pedestal with a flat rotating top used for holding cakes while they are being decorated
<b>two-stage method</b>	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
<b>wash</b>	liquid brushed onto the surface of a product either before or after baking
<b>window test</b>	expanding a small portion of dough to test the strength of the gluten strands

<b>FIFO</b>	“first in, first out” method
<b>GMP</b>	Good Manufacturing Process
<b>HACCP</b>	Hazard Analysis and Critical Control Points
<b>OH&amp;S</b>	Occupational Health and Safety
<b>PPE</b>	personal protective equipment
<b>RDT</b>	required dough temperature
<b>RWT</b>	required water temperature
<b>SAFE</b>	Safe Assessment of Food Environments
<b>SpG</b>	specific gravity
<b>WHMIS</b>	Workplace Hazardous Materials Information System

**APPENDIX D****BLOCK AND TASK WEIGHTING****BLOCK A COMMON OCCUPATIONAL SKILLS**

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	National Average
%	NV	NV	17	NV	NV	10	20	ND	15	23	NV	NV	NV	17%

Task 1 Performs safety and sanitation related functions.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	24%
%	NV	NV	20	NV	NV	25	30	ND	25	20	NV	NV	NV	

Task 2 Organizes work.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	21%
%	NV	NV	20	NV	NV	20	30	ND	25	10	NV	NV	NV	

Task 3 Manages products and information.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	27%
%	NV	NV	30	NV	NV	30	30	ND	25	22	NV	NV	NV	

Task 4 Applies food science.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	28%
%	NV	NV	30	NV	NV	25	10	ND	25	48	NV	NV	NV	

**BLOCK B FERMENTED GOODS**

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	National Average
%	NV	NV	30	NV	NV	25	10	ND	30	22	NV	NV	NV	23%

Task 5 Prepares dough.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	37%
%	NV	NV	40	NV	NV	34	34	ND	35	40	NV	NV	NV	

Task 6 Forms dough.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	
%	NV	NV	30	NV	NV	33	33	ND	35	20	NV	NV	NV	30%

Task 7 Finishes fermented goods.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	
%	NV	NV	30	NV	NV	33	33	ND	30	40	NV	NV	NV	33%

### BLOCK C COOKIES, BARS, CAKES, PASTRY AND QUICK BREADS

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	National Average
%	NV	NV	18	NV	NV	25	20	ND	30	25	NV	NV	NV	24%

Task 8 Prepares cookies and bars.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	
%	NV	NV	25	NV	NV	25	25	ND	25	18	NV	NV	NV	24%

Task 9 Prepares quick breads.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	
%	NV	NV	25	NV	NV	25	25	ND	25	12	NV	NV	NV	22%

Task 10 Prepares pastry doughs.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	
%	NV	NV	25	NV	NV	25	25	ND	25	30	NV	NV	NV	26%

Task 11 Prepares cakes.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	
%	NV	NV	25	NV	NV	25	25	ND	25	40	NV	NV	NV	28%



**BLOCK D ASSEMBLY AND FINISHING**

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	National Average
%	NV	NV	17	NV	NV	20	20	ND	15	20	NV	NV	NV	18%

Task 12 Prepares creams, custards, sweet and savoury fillings, decorating pastes and icings.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	34%
%	NV	NV	25	NV	NV	35	30	ND	30	50	NV	NV	NV	

Task 13 Prepares sauces, glazes and garnishes.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	17%
%	NV	NV	25	NV	NV	15	20	ND	15	10	NV	NV	NV	

Task 14 Prepares cakes, pastries and other baked goods for decorating.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	27%
%	NV	NV	25	NV	NV	30	30	ND	30	20	NV	NV	NV	

Task 15 Finishes and decorates baked goods.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	22%
%	NV	NV	25	NV	NV	20	20	ND	25	20	NV	NV	NV	

**BLOCK E CHOCOLATE AND CONFECTIONS**

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	National Average
%	NV	NV	10	NV	NV	10	20	ND	5	5	NV	NV	NV	10%

Task 16 Prepares chocolate.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	56%
%	NV	NV	50	NV	NV	50	70	ND	50	60	NV	NV	NV	

Task 17 Prepares confections.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	44%
%	NV	NV	50	NV	NV	50	30	ND	50	40	NV	NV	NV	

**BLOCK F      DESSERTS, ICE CREAMS AND ICES**

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	National Average
%	NV	NV	8	NV	NV	10	10	ND	5	5	NV	NV	NV	8%

Task 18    Prepares plated desserts.

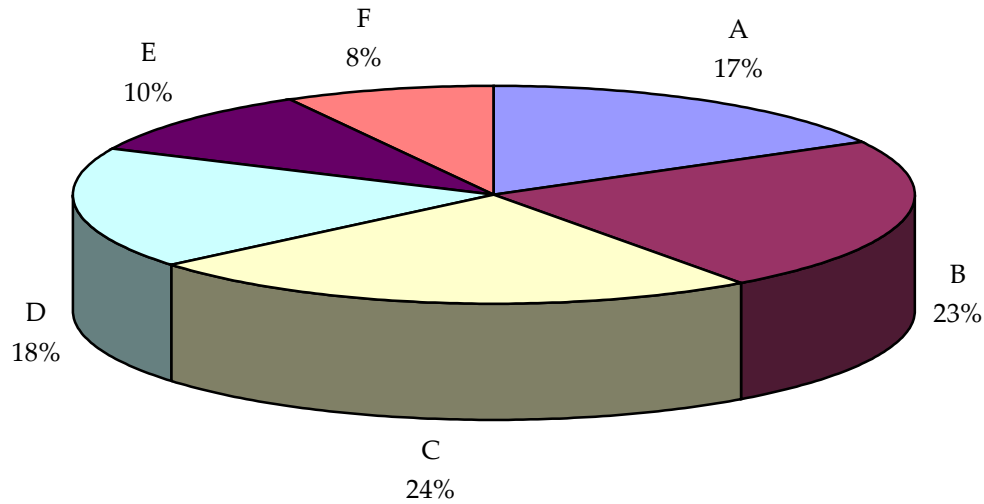
	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	31%
%	NV	NV	30	NV	NV	35	50	ND	30	10	NV	NV	NV	

Task 19    Prepares ice creams and ices.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	39%
%	NV	NV	40	NV	NV	35	25	ND	35	60	NV	NV	NV	

Task 20    Prepares frozen desserts.

	<u>NL</u>	<u>NS</u>	<u>PE</u>	<u>NB</u>	<u>QC</u>	<u>ON</u>	<u>MB</u>	<u>SK</u>	<u>AB</u>	<u>BC</u>	<u>NT</u>	<u>YT</u>	<u>NU</u>	30%
%	NV	NV	30	NV	NV	30	25	ND	35	30	NV	NV	NV	



**TITLES OF BLOCKS**

BLOCK A	Common Occupational Skills	BLOCK D	Assembly and Finishing
BLOCK B	Fermented Goods	BLOCK E	Chocolate and Confections
BLOCK C	Cookies, Bars, Cakes, Pastry and Quick Breads	BLOCK F	Desserts, Ice Creams and Ices

\*Average percentage of the total number of questions on an interprovincial examination, assigned to assess each block of the analysis, as derived from the collective input from workers within the occupation from all areas of Canada. Interprovincial examinations typically have from 100 to 150 multiple-choice questions

BLOCKS	TASKS	SUB-TASKS				
<p><b>A - COMMON OCCUPATIONAL SKILLS</b></p>	<p>1. Performs safety and sanitation related functions.</p>	<p>1.01 Maintains safe and sanitary work environment.</p>	<p>1.02 Uses personal protective equipment (PPE) and safety equipment.</p>	<p>1.03 Sanitizes tools and equipment.</p>	<p>1.04 Applies safe food practices.</p>	
	<p>2. Organizes work.</p>	<p>2.01 Schedules production and workflow.</p>	<p>2.02 Organizes workplace and workspace.</p>	<p>2.03 Maintains tools and equipment.</p>		
	<p>3. Manages products and information.</p>	<p>3.01 Manages inventory.</p>	<p>3.02 Performs quality control assessments.</p>	<p>3.03 Stores bakery products.</p>	<p>3.04 Packages bakery products.</p>	
	<p>4. Applies food science.</p>	<p>4.01 Uses formulations.</p>	<p>4.02 Applies nutritional and allergen information.</p>			
<p><b>B - FERMENTED GOODS</b></p>	<p>5. Prepares dough.</p>	<p>5.01 Manages dough temperature.</p>	<p>5.02 Mixes ingredients for fermented goods.</p>	<p>5.03 Allows dough to rest.</p>		
	<p>6. Forms dough.</p>	<p>6.01 Portions dough.</p>	<p>6.02 Shapes dough.</p>	<p>6.03 Pans dough.</p>	<p>6.04 Monitors final proof.</p>	<p>6.05 Performs make-up of laminated doughs.</p>
	<p>7. Finishes fermented goods.</p>	<p>7.01 Applies pre-bake finish.</p>	<p>7.02 Bakes fermented goods.</p>	<p>7.03 Deep-fries fermented goods.</p>		

**BLOCKS****TASKS****SUB-TASKS**

**C - COOKIES,  
BARS, CAKES,  
PASTRY AND  
QUICK BREADS**

8. Prepares cookies and bars.

8.01 Mixes cookie and bar ingredients.

8.02 Portions mixture for cookies and bars.

8.03 Performs make-up of cookies and bars.

8.04 Bakes cookies and bars.

9. Prepares quick breads.

9.01 Mixes quick bread ingredients.

9.02 Portions mixture for quick breads.

9.03 Performs make-up of quick breads.

9.04 Bakes quick breads.

10. Prepares pastry doughs.

10.01 Mixes pastry doughs.

10.02 Portions pastry doughs.

10.03 Performs make-up of pastry doughs.

10.04 Cooks pastry doughs by baking and frying.

11. Prepares cakes.

11.01 Mixes cake ingredients.

11.02 Portions mixture for cake.

11.03 Bakes cake.

**D - ASSEMBLY  
AND FINISHING**

12. Prepares creams, custards, fillings, decorating pastes and icings.

12.01 Performs make-up of creams, custards, fillings, decorating pastes and icings.

12.02 Cooks creams and custards.

12.03 Holds products for use.

13. Prepares sauces, glazes and garnishes.

13.01 Performs make-up of sauces and glazes.

13.02 Performs make-up of garnishes.

14. Prepares cakes, pastries and other baked goods for decorating.

14.01 Mixes pastry ingredients and components.

14.02 Cuts cakes and pastries.

14.03 Assembles cakes, pastries and other baked goods.

14.04 Bakes pastries.

14.05 Portions cakes, pastries and other baked goods.

15. Finishes and decorates baked goods.

15.01 Applies sauces, toppings and glazes.

15.02 Applies garnishes and decorative products.

**BLOCKS**

**TASKS**

**SUB-TASKS**

**E - CHOCOLATE AND CONFECTIONS**

16. Prepares chocolate.

16.01 Selects quality and types of chocolate.

16.02 Prepares fillings for chocolate.

16.03 Prepares couvertures and compounds.

16.04 Uses couvertures and compounds.

17. Prepares confections.

17.01 Boils sugar.

17.02 Forms sugar.

17.03 Creates artistic garnishes.

**F - DESSERTS, ICE CREAMS AND ICES**

18. Prepares plated desserts.

18.01 Plans plate design.

18.02 Assembles components

19. Prepares ice creams and ices.

19.01 Prepares bases for ice creams and ices.

19.02 Performs make-up of ice creams and ices.

20. Prepares frozen desserts.

20.01 Performs make-up of frozen desserts.

20.02 Holds frozen desserts.

20.03 Assembles components for frozen desserts.