

OFFICIAL PROGRAM STANDARDS NOTICE (OPSN)

Issued: February 26, 2024

Programs: Baker

To: SkilledTradesBC Training Providers
 Articulation Chair
 System Liaison Person
 Youth Train in Trades School Districts

Subject: Baker Program Outline and Program Profile Update

OPSN No.: OPSN 2024 004

Effective Date: September 1, 2024

Summary of Change: Please be advised that the new Harmonized Program Outline has been posted to the [SkilledTradesBC website](#), for implementation beginning on September 1, 2024.

All three levels of the Harmonized Baker Program will be implemented on September 1, 2024, with 6 hours of Training Provider Support available at Level 2 and Level 3. A Program Update will be sent including a detailed Transition Plan.

Details: The Baker Program Review was conducted in November 2023 to align BC’s Baker Program Outline to the harmonized sequencing and the 2023 RSOS. The review process revised content to meet the current industry standard.

There is no change to the trade name, a decrease of 360 work-based training hours to 5,040, and some changes to the sequencing of technical training.

Baker is one of the trades identified in the ninth phase of Harmonization. After a series of consultations, the finalized priorities of the Harmonized Baker program were as follows:

Baker	Changes in BC?	What will it be?
Trade name	No	Baker
Total work-based training hours	Yes	5,040 hours (decrease of 360 WBT from 5,400 hours)
Training levels	No	3 Levels
Training sequence	Yes	Some changes

Rationale At the request of industry, the Canadian Council of Directors of Apprenticeship’s (CCDA) Harmonization Initiative was launched in Fall of 2013 and endorsed by the Forum of Labour Market Ministers (FLMM) in 2014. The goal of Harmonization is to substantively align apprenticeship systems across Canada by making apprenticeship training requirements more consistent in the Red Seal trades.

In consultation with stakeholders, the CCDA identified four Harmonization priorities: trade name, total training hours (in-school + work-based training), number of training levels, and the sequencing of training content.

Attachments: **Baker Program Competency Migration** (below)

This attachment provides details of the revisions made to the Baker Program Outline during the review process.

For more information contact: Program Standards
email: programstandards@skilledtradesbc.ca

cc: All Staff

Program Outline Review Details

Key

Black Text = No change to level
 CL = Current Level
 HL = Harmonized level

Blue Text = Content moved to lower level = HL←CL
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Summary - Competency Migration

The BC Occupational Analysis Chart (OAC) was aligned to the structure of the Red Seal Occupational Standard (RSOS). Therefore, **all of the competencies have been renamed and restructured**. This chart shows the finalized competency distribution for the Baker program. It summarizes the major changes to the competencies. For details, see the charts below.

BAKER HARMONIZED LEVEL 1 (HL1)		BAKER HARMONIZED LEVEL 2 (HL2)		BAKER HARMONIZED LEVEL 3 (HL3)	
Line A	PERFORM OCCUPATIONAL SKILLS			Line A	PERFORM OCCUPATIONAL SKILLS
HL1←CL1/CL2/CL3	A1 Demonstrate workplace safety procedures				
HL1←CL1/CL2/CL3	A2 Apply safe handling practices				
HL1/HL3←CL1/CL2/CL3	A3 Apply interpersonal skills			HL1/HL3←CL1/CL2/CL3	A3 Apply interpersonal skills
HL1←CL1/CL2/CL3	A4 Use and maintain baking tools and equipment				
HL1/HL3←CL1/CL2/CL3	A5 Plan and organize production			HL1/HL3←CL1/CL2/CL3	A5 Plan and organize production
HL1/HL3←CL1/CL2/CL3	A6 Manage bakery products and inventory			HL1/HL3←CL1/CL2/CL3	A6 Manage bakery products and inventory
				CL1/CL2/CL3→HL3	A7 Apply cost control procedures
CL1/CL2/CL3→HL1/HL3	A8 Apply packaging and merchandizing procedures			CL1/CL2/CL3→HL1/HL3	A8 Apply packaging and merchandizing procedures
Line B	APPLY FOOD SCIENCE	Line B	APPLY FOOD SCIENCE	Line B	APPLY FOOD SCIENCE
		CL1/CL2/CL3→HL2/HL3	B1 Use product and nutritional information	CL1/CL2/CL3→HL2/HL3	B1 Use product and nutritional information
HL1←CL1/CL2/CL3	B2 Apply baking science and trade calculations				
		N/A	B3 Adapt baking practices to meet dietary requirements	N/A	B3 Adapt baking practices to meet dietary requirements
Line C	PREPARED FERMENTED GOODS	Line C	PREPARED FERMENTED GOODS	Line C	PREPARED FERMENTED GOODS
N/A	C1 Prepare basic doughs and products	N/A	C1 Prepare basic doughs and products		
N/A	C2 Prepare laminated doughs	N/A	C2 Prepare laminated doughs		
HL1/HL2←CL1/CL2/CL3	C3 Prepare specialty doughs and products	HL1/HL2←CL1/CL2/CL3	C3 Prepare specialty doughs and products		
		N/A	C4 Prepare natural ferments and Artisan breads	N/A	C4 Prepare natural ferments and Artisan breads
Line D	PREPARE PASTRIES	Line D	PREPARE PASTRIES	Line D	PREPARE PASTRIES
N/A	D1 Prepare pies and tarts	N/A	D1 Prepare pies and tarts		
N/A	D2 Prepare laminated pastry doughs	N/A	D2 Prepare laminated pastry doughs and		

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BAKER HARMONIZED LEVEL 1 (HL1)		BAKER HARMONIZED LEVEL 2 (HL2)		BAKER HARMONIZED LEVEL 3 (HL3)	
	and products		products		
N/A	D3 Prepare specialty pastries	N/A	D3 Prepare specialty pastries	N/A	D3 Prepare specialty pastries
HL1/HL2←CL2	D4 Prepare deep fried pastries and products	HL1/HL2←CL2	D4 Prepare deep fried pastries and products		
Line E	PREPARE COOKIES AND COOKIES	Line E	PREPARE COOKIES AND COOKIES	Line E	PREPARE COOKIES AND COOKIES
N/A	E1 Prepare cookies, squares and bars	N/A	E1 Prepare cookies, squares and bars		
N/A	E2 Prepare quick breads				
N/A	E3 Prepare cakes	N/A	E3 Prepare cakes		
HL1/HL2←CL1/CL2/CL3	E4 Prepare specialty cakes and tortes	HL1/HL2←CL1/CL2/CL3	E4 Prepare specialty cakes and tortes		
Line F	DECORATE AND FINISH BAKED GOODS	Line F	DECORATE AND FINISH BAKED GOODS	Line F	DECORATE AND FINISH BAKED GOODS
HL1/HL2←CL1/CL2/CL3	F1 Prepare icings, fillings, glazes and meringues	HL1/HL2←CL1/CL2/CL3	F1 Prepare icings, fillings, glazes and meringues		
NEW	F2 Prepare savoury fillings				
N/A	F3 Assemble and decorate cakes and sweet and savoury pastries	N/A	F3 Assemble and decorate cakes and sweet and savoury pastries	N/A	F3 Assemble and decorate cakes and sweet and savoury pastries
		N/A	F4 Prepare decorative pastes and garnishes	N/A	F4 Prepare decorative pastes and garnishes
				CL2/CL3→HL3	F5 Assemble and decorate tiered and celebration cakes
LINE G	PREPARE DESSERTS	LINE G	PREPARE DESSERTS	LINE G	PREPARE DESSERTS
N/A	G1 Prepare custards and mousses	N/A	G1 Prepare custards and mousses	N/A	G1 Prepare custards and mousses
		CL1/CL2/CL3→HL2/HL3	G2 Prepare plated desserts	CL1/CL2/CL3→HL2/HL3	G2 Prepare plated desserts
HL1/HL3←CL2/CL3	G3 Prepare ice creams and frozen desserts			HL1/HL3←CL2/CL3	G3 Prepare ice creams and frozen desserts
		N/A	G4 Apply dessert presentation techniques	N/A	G4 Apply dessert presentation techniques
LINE H	PREPARE CHOCOLATE AND CONFECTIONERY	LINE H	PREPARE CHOCOLATE AND CONFECTIONERY	LINE H	PREPARE CHOCOLATE AND CONFECTIONERY
N/A	H1 Demonstrate the principles of working with chocolate and confectionery				
		N/A	H2 Prepare chocolate products and garnishes	N/A	H2 Prepare chocolate products and garnishes
				CL2/CL3→HL3	H3 Prepare confectionery products and garnishes

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Details – Competency Migration

This chart shows **where content from the current Baker program (CL) moved to in the harmonized Baker program (HL)** and includes details of content that was moved or split across levels.

CURRENT LEVEL 1 TO HARMONIZED LEVEL 1

CURRENT LEVEL 1 (CL1)	HARMONIZED LEVEL 1 (HL1)	MIGRATION	DETAILS
Line A OCCUPATIONAL SKILLS	Line A		
A1 Demonstrate workplace safety procedures	A1 Demonstrate workplace safety procedures	HL1←CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A2 Apply safe food handling practices	A2 Apply safe handling practices	HL1← CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A3 Apply interpersonal skills	A3 Apply interpersonal skills	HL1/HL3←CL1/CL2/CL3	CL2 content is the same as CL1 – NO movement in content.
A4 Use and maintain baking tools and equipment	A4 Use and maintain baking tools and equipment	HL1← CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A5 Use product and nutritional information	N/A	CL1/CL2/CL3→HL2/HL3	Content moved to B1 HL2. See below for details
A6 Apply baking science and trade calculations	B2 Apply baking science and trade calculations	HL1←CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A7 Plan and organize production	A5 Plan and organize production	HL1/HL3←CL1/CL2/CL3	Content from CL2 moved to HL1: Prepare individual production schedule and work plan
A8 Manage bakery products and inventory	A6 Manage bakery products and inventory	HL1/HL3←CL1/CL2/CL3	Content from CL2 moved to HL1: Describe ordering and purchasing procedures Content from CL2 moved to HL3. See below for details
A9 Apply cost control procedures	N/A	CL1/CL2/CL3→ HL3	Content from CL1 and CL2 moved to A7 HL3. See below for details
A10 Apply packaging and merchandizing procedures	A8 Apply packing and merchandizing procedures	CL1/CL2/CL3→HL1/HL3	No content movement in HL1 and HL3. Content moved from CL2 to HL3. See below for details
Line B FERMENTED GOODS	Line C PREPARE FERMENTED GOODS		
B1 Prepare basic doughs and products	C1 Prepare basic doughs and products	N/A	
B2 Prepare laminated doughs and products	C2 Prepare laminated doughs and products	N/A	
B3 Prepare specialty doughs and products	C3 Prepare specialty doughs and products	HL1/HL2←CL1/CL2/CL3	No movement from CL1 content to HL1 No movement from CL2 content to HL2 Content from CL3 moved to HL2 (Enriched dough is categorized as advanced doughs). See below for details
Line C PASTRIES	Line D PREPARE PASTRIES		

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CURRENT LEVEL 1 (CL1)	HARMONIZED LEVEL 1 (HL1)	MIGRATION	DETAILS
C1 Prepare pies and tarts	D1 Prepare pies and tars	N/A	
C2 Prepare laminated pastry doughs and products	D2 Prepare laminated pastry doughs and products	N/A	
C3 Prepare specialty pastries	D3 Prepare specialty pastries	N/A	
	D4 Prepare deep fried pastries and products	HL1/HL2←CL2	Content from CL2 split between HL1 (specifically cake and yeast donuts) and HL2 (specifically crullers and fritters) HL1: Describe donuts Describe principles of preparing donuts Scale and mix donuts Perform make-up of donuts Perform make up of donuts Finish donuts HL2 - See below for details
Line D CAKES AND COOKIES	Line E PREPARE CAKES AND COOKIES		
D1 Prepare cookies, squares and bars	E1 Prepare cookies, squares and bars	N/A	
D2 Prepare quick breads	E2 Prepare quick breads	N/A	
D3 Prepare cakes	E3 Prepare cakes	N/A	
D4 Prepare specialty cakes and tortes	E4 Prepare specialty cakes and tortes	HL1/HL2←CL1/CL2/CL3	No content movement from CL1 and CL2 to HL1 and HL2 Content moved from CL3 to HL2 (specifically specialty cakes). See below for details
Line E DECORATE AND FINISH BAKED GOODS	Line F DECORATE AND FINISH BAKED GOODS		
E1 Prepare icings, fillings, glazes and meringues	F1 Prepare icings, fillings, glazes and meringues	HL1/HL2←CL1/CL2/CL3	No content movement from CL1 and CL2 to HL1 and HL2 Content from CL3 moved to HL2 (specifically mirror glazes). See below for details
N/A	F2 Prepare savoury fillings	NEW	New content: Describe savoury fillings Describe the principles of preparing savoury fillings Describe the preparation of savoury fillings Describe cooling and storing of savoury fillings
E2 Assemble and decorate cakes and pastries	F3 Assemble and decorate cakes and sweet and savoury pastries	N/A	Added savoury fillings and savoury pastries to application: Describe the principles of assembling and decorating cakes and sweet and savoury pastries Perform basic filling procedures Perform basic finishing and decorating techniques

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CURRENT LEVEL 1 (CL1)	HARMONIZED LEVEL 1 (HL1)	MIGRATION	DETAILS
Line F DESSERTS	Line G PREPARE DESSERTS		
F1 Prepare custards and mousses	G1 Prepare custards and mousses	N/A	
F2 Prepare plated desserts		CL1/CL2/CL3→HL2/HL3	Content from CL 1 (plating fruit desserts) moved to G4 HL2 and is under the category of cold plated desserts. See below for details
N/A	G3 Prepare ice creams and frozen desserts	HL1/HL3←CL2/CL3	Content from CL2 F3 moved to HL2 (specifically ice cream and sorbet): Describe ice cream and sorbet Describe the principles of preparing ice cream and sorbet Prepare ice cream and sorbet Freeze and store ice cream and sorbet No change in content movement from CL3 F3 to HL3
Line G Chocolate and Confectionery	Line H PREPARE CHOCOLATE AND CONFECTIONERY		
G1 Demonstrate the principles of working with chocolate and confectionery	H1 Demonstrate the principles of working with chocolate and confectionery	N/A	

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CURRENT LEVEL 2 TO HARMONIZED LEVEL 2

CURRENT LEVEL 2 (CL2)	HARMONIZED LEVEL 2 (HL2)	MIGRATION	DETAILS
Line A OCCUPATIONAL SKILLS			
A1 Demonstrate workplace safety procedures	N/A	HL1←CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A2 Apply safe food handling practices	N/A	HL1← CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A3 Apply interpersonal skills	N/A	HL1/HL3←CL1/CL2/CL3	CL2 content is the same as CL1 – NO movement in content.
A4 Use and maintain baking tools and equipment	N/A	HL1←CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A5 Use product and nutritional information	B1 Use product and nutritional information	CL1/CL2/CL3→HL2/HL3	Content moved to B1 HL2: Describe basic nutritional elements and properties of food Describe the basic principles of taste and flavour
	B3 Adapt baking practices to meet dietary requirements	N/A	Content was from A5 CL2
A6 Apply baking science and trade calculations	N/A	HL1← CL1/CL2/CL3	In CL1/CL2/CL3 all content is the same. NO movement in content
A7 Plan and organize production	N/A	HL1/HL3←CL1/CL2/CL3	Content from CL2 moved to A5 HL1. See above for details
A8 Manage bakery products and inventory	N/A	HL1/HL3←CL1/CL2/CL3	Content from CL2 moved to A6 HL1. See above for details Content from CL2 moved to A6 HL3: Describe inventory control procedures
A9 Apply cost control procedures	N/A	CL1/CL2/CL3→ HL3	Content from CL1 and CL2 moved to A7 HL3. See below for details
A10 Apply packaging and merchandizing procedures	N/A	CL1/CL2/CL3→HL1/HL3	No content movement in A8 HL1 and HL3. Content moved from CL2 to HL3. See below for details
Line B FERMENTED GOODS	Line C PREPARE FERMENTED GOODS		
B1 Prepare basic doughs and products	C1 Prepare basic doughs and products	N/A	
B2 Prepare laminated doughs and products	C2 Prepare laminated doughs and products	N/A	
B3 Prepare specialty doughs and products	C3 Prepare specialty doughs and products	HL1/HL2←CL1/CL2/CL3	No movement from CL1 content to HL1 No movement from CL2 content to HL2 Content from CL3 moved to HL2 (Enriched dough is categorized as advanced doughs): Describe advanced specialty doughs and products Describe the principles of preparing advanced specialty

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CURRENT LEVEL 2 (CL2)	HARMONIZED LEVEL 2 (HL2)	MIGRATION	DETAILS
			doughs Scale and mix basic advanced specialty doughs Perform make-up of advanced specialty doughs and products Finish and bake advanced specialty dough products Cool and package advanced specialty dough products
B4 Prepare natural ferments and Artisan breads	C4 Prepare natural ferments and Artisan breads	N/A	
Line C PASTRIES	Line D PREPARE PASTRIES		
C1 Prepare pies and tarts	D1 Prepare pies and tarts	N/A	
C2 Prepare laminated pastry doughs and products	D2 Prepare laminated pastry doughs and products	N/A	
C3 Prepare specialty pastries	D3 prepare specialty pasties	N/A	
C4 Prepare deep fried pastries and products	D4 Prepare deep fried pastries and products	HL1/HL2←CL2	Content from CL2 split between HL1 (specifically cake and yeast donuts) and HL2 (specifically crullers and fritters) HL1 – See above for details HL2: Describe crullers, fritters and others Describe the principles of preparing crullers, fritters and others Scale and mix crullers, fritters and others Perform make-up of crullers, fritters and others Finish crullers, fritters and others
Line D CAKES AND COOKIES	Line E PREPARE CAKES AND COOKIES		
D1 Prepare cookies, squares and bars	E1 Prepare cookies, squares and bars	N/A	
D3 Prepare cakes	E3 Prepare cakes	N/A	
D4 Prepare specialty cakes and tortes	E4 prepare specialty cakes and tortes	HL1/HL2←CL1/CL2/CL3	No content movement from CL1 and CL2 to HL1 and HL2 Content moved from CL3 to HL2 (specifically specialty cakes): Describe specialty cakes and tortes Describe the principles of preparing specialty cakes and tortes Scale and mix specialty cakes and tortes Perform make-up of specialty cakes and tortes Finish specialty cakes and tortes Cool, stores and package specialty cakes and tortes

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CURRENT LEVEL 2 (CL2)	HARMONIZED LEVEL 2 (HL2)	MIGRATION	DETAILS
Line E DECORATE AND FINISH BAKED GOODS	Line F DECORATE AND FINISH BAKED GOODS		
E1 Prepare icings, fillings, glazes and meringues	F1 Prepare icings, fillings, glazes and meringues	HL1/HL2←CL1/CL2/CL3	No content movement from CL1 and CL2 to HL1 and HL2 Content from CL3 moved to HL2 (specifically mirror glazes): Describe specialty icings, fillings, glazes and meringues Describe the principles of preparing specialty icings, fillings, glazes and meringues Prepare specialty icings, fillings, glazes and meringues Cool and store specialty icings, fillings, glazes and meringues
E2 Assemble and decorate cakes and pastries	F3 Assemble and decorate cakes and sweet and savoury pastries	N/A	
E3 Prepare decorative pastes and garnishes	F4 Prepare decorative pastes and garnishes	N/A	
E4 Assemble and decorate tiered and wedding cakes	N/A	CL2/CL3→HL3	CL2 content moved to F5 HL3 Describe tiered and celebration cakes Describe principles of assembling and decorating tiered and celebration cakes *Renamed “wedding cakes” as “celebration cakes”
Line F DESSERTS	Line G PREPARE DESSERTS		
F1 Prepare custards and mousses	G1 Prepare custards and mousses	N/A	
F2 Prepare plated desserts	G2 Prepare plated desserts	CL1/CL2/CL3→HL2/HL3	Content from CL 1 (plating fruit desserts) moved to HL2 and is under the category of cold plated desserts Describe basic plated desserts Describe the principles of preparing basic plated desserts Prepare basic plated desserts
F3 Prepare ice creams and frozen desserts	N/A	HL1/HL3←CL2/CL3	Content from CL2 G3 moved to HL2 (specifically ice cream and sorbet): See above for details No change in content movement from CL3 F3 to HL3
F4 Apply dessert presentation techniques	G4 Apply dessert presentation techniques	N/A	
Line G Chocolate and Confectionery	Line H PREPARE CHOCOLATE AND CONFECTIONERY		
G2 Prepare chocolate products and garnishes	H2 Prepare chocolate products and garnishes	N/A	
G3 Prepare confectionery products and garnishes	N/A	CL2/CL3→HL3	Content from CL2 moved to H3 HL3. See below for details

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CURRENT LEVEL 3 TO HARMONIZED LEVEL 3

CURRENT LEVEL 3 (CL3)	HARMONIZED LEVEL 3 (HL3)	MIGRATION	DETAILS
Line A OCCUPATIONAL SKILLS			
A1 Demonstrate workplace safety procedures	N/A	HL1←CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A2 Apply safe food handling practices	N/A	HL1←CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A3 Apply interpersonal skills	A3 Apply interpersonal skills	HL1/HL3←CL1/CL2/CL3	CL2 content is the same as CL1 – NO movement in content. New content added to HL3 Mentoring: Demonstrate knowledge of strategies for learning skills in workplace Demonstrate knowledge of strategies for teaching workplace skills
A4 Use and maintain baking tools and equipment	N/A	HL1←CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A5 Use product and nutritional information	B1 Use product and nutritional information	CL1/CL2/CL3→HL2/HL3	Content moved to B1 HL2: Describe basic nutritional elements and properties of food Describe the basic principles of taste and flavour
N/A	B3 Adapt baking practices to meet dietary requirements	NEW	New content includes: Describe modifications to a preparation area Identify and document dietary requirements
A6 Apply baking science and trade calculations	N/A	HL1←CL1/CL2/CL3	In CL1/CL2/CL3 all content are the same. NO movement in content
A7 Plan and organize production	A5 Plan and organize production	HL1/HL3←CL1/CL2/CL3	Content from CL2 moved to A5 HL1. See above for details
A8 Manage bakery products and inventory	A6 Manage bakery products and inventory	HL1/HL3←CL1/CL2/CL3	Content from CL2 moved to A6 HL1. See above for details Content from CL2 moved to A6 HL3: Describe inventory control procedures
A9 Apply cost control procedures	A7 Apply cost control procedures	CL1/CL2/CL3→HL3	Content from CL1 and CL2 moved to A7 HL3: Describe principles of cost control Describe principles of product costing Calculate cost of recipe and individual products
A10 Apply packaging and merchandizing procedures	A8 Apply packaging and merchandizing procedures	CL1/CL2/CL3→HL1/HL3	No content movement in HL1 and HL3. Content moved from CL2 to HL3: Describe principles of retail sales and merchandizing

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CURRENT LEVEL 3 (CL3)	HARMONIZED LEVEL 3 (HL3)	MIGRATION	DETAILS
			Set up retail display
Line B FERMENTED GOODS			
B3 Prepare specialty doughs and products	N/A	HL1/HL2←CL1/CL2/CL3	No movement from CL1 content to HL1 No movement from CL2 content to HL2 Content from CL3 moved to HL2 (Enriched dough is categorized as advanced doughs). See above for details
B4 Prepare natural ferments and Artisan breads	C4 Prepare natural ferments and Artisan breads	N/A	
Line C PASTRIES	Line D PREPARE PASTRIES		
C3 Prepare specialty pastries	D3 Prepare specialty pastries	N/A	
Line D CAKES AND COOKIES			
D4 Prepare specialty cakes and tortes	N/A	HL1/HL2←CL1/CL2/CL3	No content movement from CL1 and CL2 to HL1 and HL2 Content moved from CL3 to HL2 (specifically specialty cakes). See above for details
Line E DECORATE AND FINISH BAKED GOODS	Line F DECORATE AND FINISH BAKED GOODS		
E1 Prepare icings, fillings, glazes and meringues	N/A	HL1/HL2←CL1/CL2/CL3	No content movement from CL1 and CL2 to HL1 and HL2 Content from CL3 moved to HL2 (specifically mirror glazes). See above for details
E2 Assemble and decorate cakes and pastries	F3 Assemble and decorate cakes and sweet and savoury pastries	N/A	
E3 Prepare decorative pastes and garnishes	F4 Prepare decorative pastes and garnishes	N/A	
E4 Assemble and decorate tiered and wedding cakes	F5 Assemble and decorate tiered and celebration cakes	CL2/CL3→HL3	CL2 content moved to F5 HL3 Describe tiered and celebration cakes Describe principles of assembling and decorating tiered and celebration cakes *Renamed “wedding cakes” as “celebration cakes”
Line F DESSERTS	Line G PREPARE DESSERTS		
F1 Prepare custards and mousses	G1 Prepare custards and mousses	N/A	
F2 Prepare plated desserts	G2 Prepare plated desserts	CL1/CL2/CL3→HL2/HL3	Content from CL 1 (plating fruit desserts) moved to HL2 and is under the category of cold plated desserts. See above for details
F3 Prepare ice creams and frozen desserts	G3 Prepare ice creams and frozen desserts	HL1/HL3←CL2/CL3	Content from CL2 F3 moved to HL2 (specifically ice cream and sorbet). See above for details. No change in content movement from CL3 F3 to HL3
F4 Apply dessert presentation techniques	G4 Apply dessert presentation techniques	N/A	

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 Green Text = New content added

CURRENT LEVEL 3 (CL3)	HARMONIZED LEVEL 3 (HL3)	MIGRATION	DETAILS
Line G Chocolate and Confectionery	Line H PREPARE CHOCOLATE AND CONFECTIONERY		
G2 Prepare chocolate products and garnishes	H2 Prepare chocolate products and garnishes	N/A	
G3 Prepare confectionery products and garnishes	H3 Prepare confectionery products and garnishes	CL2/CL3→HL3	Content from CL2 moved to H3 HL3 Describe basic confectionery products and garnishes Prepare basic confectionery products and garnishes