

SKILLED**TRADES**<sup>BC</sup>

## PROGRAM OUTLINE

Baker

Implementation date: September 1, 2024

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# **BAKER PROGRAM OUTLINE**

**APPROVED BY INDUSTRY  
JANUARY 2024**

**IMPLEMENTATION BEGINNING SEPTEMBER 1, 2024, AS PER TRANSITION PLAN**

**THIS BC PROGRAM HAS BEEN HARMONIZED AND IS BASED ON RSOS 2023**

**Developed by  
SkilledTradesBC  
Province of British Columbia**

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# **Section 1**

# **INTRODUCTION**

## **Baker**

## Foreword

This revised Program Outline is intended as a guide for instructors, apprentices, and employers of apprentices as well as for the use of industry organizations, regulatory bodies, and provincial and federal governments. It reflects updated standards based on the 2023 Red Seal Occupational Standard (RSOS). It was developed by British Columbia industry and instructor subject matter experts.

Practical instruction by demonstration and student participation should be integrated with classroom sessions. Safe working practices, even though not always specified in each operation or topic, are an implied part of the program and should be stressed throughout the apprenticeship.

This Program Outline includes a list of recommended reference textbooks that are available to support the learning objectives and the minimum shop requirements needed to support instruction.

Competencies are to be evaluated through written exams and practical assessments. A passing grade is achieved by getting an overall mark of 70%. See the Assessment Guidelines in Section 4 for more details.

Achievement Criteria are included for those competencies that require a practical assessment. The intent of including Achievement Criteria in the Program Outline is to ensure consistency in training across the many training institutions in British Columbia. Their purpose is to reinforce the theory and to provide a mechanism for evaluation of the learner's ability to apply the theory to practice. It is important that these performances be observable and measurable and that they reflect the skills spelled out in the competency. The conditions under which these performances will be observed and measured must be clear to the learner as well as the criteria by which the learner will be evaluated. The learner must also be given the evaluation criteria.

The performance spelled out in the Achievement Criteria is a suggested performance and is not meant to stifle flexibility of delivery. Training providers are welcome to substitute other practical performances that measure similar skills and attainment of the competency. Multiple performances may also be used to replace individual performances where appropriate.

### **SAFETY ADVISORY**

Be advised that references to the WorkSafe BC safety regulations contained within these materials do not/may not reflect the most recent Occupational Health and Safety Regulation (the current Standards and Regulation in BC can be obtained on the following website: <http://www.worksafebc.com>). Please note that it is always the responsibility of any person using these materials to inform themselves about the Occupational Health and Safety Regulation pertaining to their work.

## Acknowledgements

Industry and Instructor Subject Matter Experts retained to assist in the development and review of this Program Outline:

- Daniel Capadouca Okanagan College
- Erica Lamouroux Freyja – The Croissant Story
- Esther Kosa Vancouver Community College
- Ken Harper Vancouver Island University
- Lori Cooke Uprising breads Bakery Ltd.

SkilledTradesBC would like to acknowledge the dedication and hard work of all the industry representatives appointed to identify the training requirements of the Baker occupation.

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## Previous Contributors

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- Naomi Robson Snowcap Enterprises
- Ken Harper Vancouver Island University
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## How to Use this Document

This Program Outline has been developed for the use of individuals from several different audiences. The table below describes how each section can be used by each intended audience.

<b>Section</b>	<b>Training Providers</b>	<b>Employers/ Sponsors</b>	<b>Apprentices</b>	<b>Challengers</b>
<b>Program Credentialing Model</b>	Communicates program length and structure, and all pathways to completion	Illustrates the length and structure of the program	Illustrates the length and structure of the program, and pathway to completion	Illustrates the challenger pathway to Certificate of Qualification
<b>OAC</b>	Communicates the competencies that industry has defined as representing the scope of the occupation	Displays the competencies that an apprentice is expected to demonstrate in order to achieve certification	Displays the competencies apprentices will achieve as a result of program completion	Displays the competencies challengers must demonstrate in order to challenge the program
<b>Training Topics and Suggested Time Allocation</b>	Shows proportionate representation of general areas of competency (GACs) at each program level, the suggested proportion of time spent on each GAC, and percentage of time spent on theory versus practical application	Shows the scope of competencies covered in the technical training, the suggested proportion of time spent on each GAC, and the percentage of that time spent on theory versus practical application	Shows the scope of competencies covered in the technical training, the suggested proportion of time spent on each GAC, and the percentage of that time spent on theory versus practical application	Shows the relative weightings of various competencies of the occupation on which assessment is based
<b>Program Content</b>	Defines the objectives, learning tasks, high level content that must be covered for each competency, as well as defining observable, measurable achievement criteria for objectives with a practical component	Identifies detailed program content and performance expectations for competencies with a practical component; may be used as a checklist prior to signing a recommendation for certification (RFC) for an apprentice	Provides detailed information on program content and performance expectations for demonstrating competency	Allows individual to check program content areas against their own knowledge and performance expectations against their own skill levels
<b>Assessment Guidelines</b>	Shows the general areas of competency covered in each level of technical training, the theory and practical grading weight, and the calculation method for final percentage marks	Shows the general areas of competency covered in the technical training, the grading weight for each GAC, and the percentage of that time spent on theory versus practical application	Shows the general areas of competency covered in each level of technical training, the theory and practical grading weight, and the calculation method for final percentage marks	Shows the relative weightings of various general areas of competency within the occupation on which assessment is based

<b>Section</b>	<b>Training Providers</b>	<b>Employers/ Sponsors</b>	<b>Apprentices</b>	<b>Challengers</b>
<b>Training Provider Standards</b>	Defines the facility requirements, tools and equipment, reference materials (if any) and instructor requirements for the program	Identifies the tools and equipment an apprentice is expected to have access to; which are supplied by the training provider and which the student is expected to own	Provides information on the training facility, tools and equipment provided by the school and the student, reference materials they may be expected to acquire, and minimum qualification levels of program instructors	Identifies the tools and equipment a tradesperson is expected to be competent in using or operating; which may be used or provided in a practical assessment
<b>Appendix – Glossary of Acronyms</b>			Defines program specific acronyms	

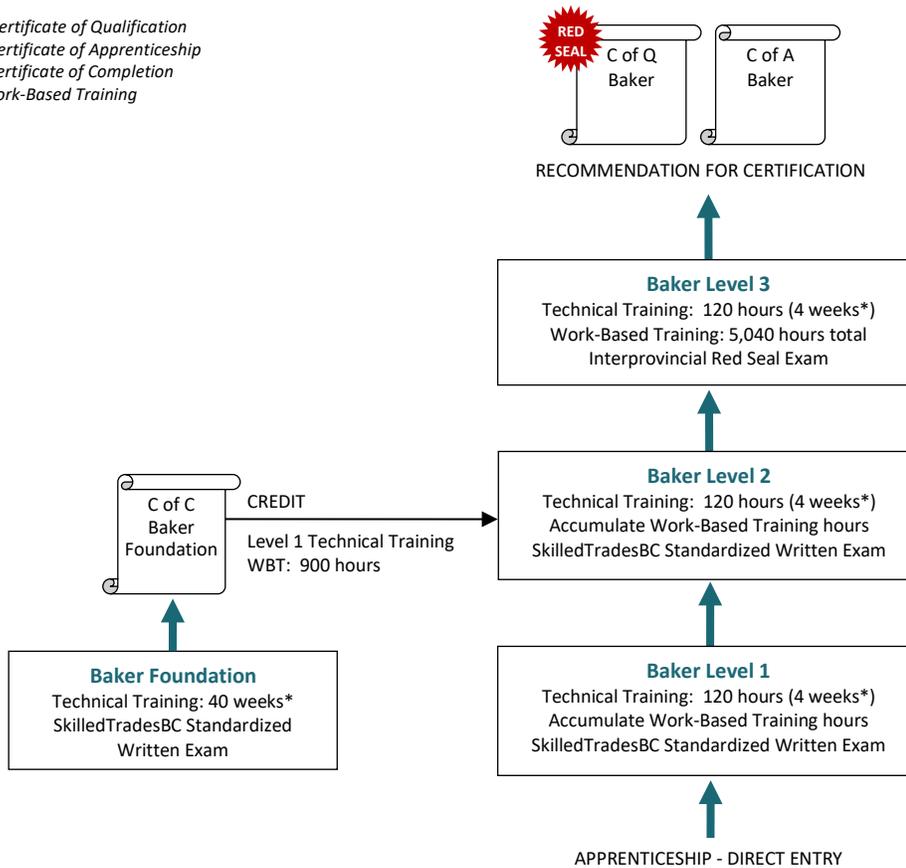
**Section 2  
PROGRAM OVERVIEW  
Baker**

## Program Credentialing Model

### APPRENTICESHIP PATHWAY

This graphic provides an overview of the Baker apprenticeship pathway.

*C of Q = Certificate of Qualification  
C of A = Certificate of Apprenticeship  
C of C = Certificate of Completion  
WBT = Work-Based Training*



*\*Suggested duration based on 30-hour week*

#### CREDIT FOR PRIOR LEARNING

*Individuals who hold the credentials listed below are entitled to receive partial credit toward the completion requirement of this program*

*None*

## Occupational Analysis Chart

### BAKER

**Occupation Description:**

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

<b>PERFORM OCCUPATIONAL SKILL</b>  A	Demonstrate workplace safety procedures  A1 1	Apply safe food handling practices  A2 1	Apply interpersonal skills  A3 1     3	Use and maintain baking tools and equipment  A4 1	Plan and organize production  A5 1     3	Manage bakery products and inventory  A6 1     3
	Apply cost control procedures  A7     3	Apply packaging and merchandizing procedures  A8 1     3				
<b>APPLY FOOD SCIENCE</b>  B	Use product and nutritional information  B1   2   3	Apply baking science and trade calculations  B2 1	Adapt baking practices to meet dietary requirements  B3   2   3			
	<b>PREPARE FERMENTED GOODS</b>  C	Prepare basic doughs and products  C1 1   2	Prepare laminated doughs and products  C2 1   2	Prepare specialty doughs and products  C3 1   2	Prepare natural ferments and Artisan breads  C4   2   3	

**Section 2  
Program Overview**

<b>PREPARE PASTRIES</b>  <b>D</b>	Prepare pies and tarts  D1	Prepare laminated pastry doughs and products  D2	Prepare speciality pastries  D3	Prepare deep fried pastries and products  D4	
	1 2	1 2	1 2 3	1 2	
<b>PREPARE CAKES AND COOKIES</b>  <b>E</b>	Prepare cookies, squares and bars  E1	Prepare quick breads  E2	Prepare cakes  E3	Prepare specialty cakes and tortes  E4	
	1 2	1	1 2	1 2	
<b>DECORATE AND FINISH BAKED GOODS</b>  <b>F</b>	Prepare icings, fillings, glazes, sauces and meringues  F1	Prepare savoury fillings  F2	Assemble and decorate cakes and sweet and savoury pastries  F3	Prepare decorative pastes and garnishes  F4	Assemble and decorate tiered and celebration cakes  F5
	1 2	1	1 2 3	2 3	3
<b>PREPARE DESSERTS</b>  <b>G</b>	Prepare custards, puddings and mousses  G1	Prepare plated desserts  G2	Prepare ice creams and frozen desserts  G3	Apply dessert presentation techniques  G4	
	1 2 3	2 3	1 3	2 3	
<b>PREPARE CHOCOLATE AND CONFECTIONARY</b>  <b>H</b>	Demonstrate the principles of working with chocolate and confectionery  H1	Prepare chocolate products and garnishes  H2	Prepare confectionery products and garnishes  H3		
	1	2 3	3		

## Training Topics and Suggested Time Allocation

### BAKER – LEVEL 1

		% of Time	% of Time Allocated to:		
			Theory	Practical	Total
<b>Line A</b>	<b>PERFORM OCCUPATIONAL SKILLS</b>	<b>10%</b>	<b>20%</b>	<b>80%</b>	<b>100%</b>
A1	Demonstrate workplace safety procedures		✓	✓	
A2	Apply safe food handling practices		✓	✓	
A3	Apply interpersonal skills		✓	✓	
A4	Use and maintain baking tools and equipment		✓	✓	
A5	Plan and organize production		✓	✓	
A6	Manage bakery products and inventory		✓	✓	
A8	Apply packaging and merchandizing procedures		✓	✓	
<b>Line B</b>	<b>APPLY FOOD SCIENCE</b>	<b>10%</b>	<b>100%</b>	<b>0%</b>	<b>100%</b>
B2	Apply baking science and trade calculations		✓		
<b>Line C</b>	<b>PREPARE FERMENTED GOODS</b>	<b>15%</b>	<b>20%</b>	<b>80%</b>	<b>100%</b>
C1	Prepare basic doughs and products		✓	✓	
C2	Prepare laminated doughs and products		✓	✓	
C3	Prepare specialty doughs and products		✓	✓	
<b>Line D</b>	<b>PREPARE PASTRIES</b>	<b>20%</b>	<b>20%</b>	<b>80%</b>	<b>100%</b>
D1	Prepare pies and tarts			✓	
D2	Prepare laminated pastry doughs and products		✓	✓	
D3	Prepare specialty pastries		✓	✓	
D4	Prepare deep fried pastries and products			✓	
<b>Line E</b>	<b>PREPARE CAKES AND COOKIES</b>	<b>20%</b>	<b>20%</b>	<b>80%</b>	<b>100%</b>
E1	Prepare cookies, squares and bars		✓	✓	
E2	Prepare quick breads		✓	✓	
E3	Prepare cakes		✓	✓	
E4	Prepare specialty cakes and tortes		✓	✓	
<b>Line F</b>	<b>DECORATE AND FINISH BAKED GOODS</b>	<b>10%</b>	<b>20%</b>	<b>80%</b>	<b>100%</b>
F1	Prepare icings, fillings, glazes, sauces and meringues		✓	✓	
F2	Prepare savoury fillings		✓	✓	
F3	Assemble and decorate cakes and sweet and savoury pastries		✓	✓	
<b>Line G</b>	<b>PREPARE DESSERTS</b>	<b>10%</b>	<b>20%</b>	<b>80%</b>	<b>100%</b>
G1	Prepare custards, puddings and mousses		✓	✓	
G3	Prepare ice creams and frozen desserts		✓	✓	
<b>Line H</b>	<b>PREPARE CHOCOLATE AND CONFECTIONARY</b>	<b>5%</b>	<b>80%</b>	<b>20%</b>	<b>100%</b>
H1	Demonstrate the principles of working with chocolate and confectionary		✓	✓	
<b>Total Percentage for Baker Level 1</b>		<b>100%</b>			

**BAKER – LEVEL 2**

		% of Time Allocated to:			
		% of Time	Theory	Practical	Total
<b>Line B</b>	<b>APPLY FOOD SCIENCE</b>	<b>10%</b>	<b>100%</b>	<b>0%</b>	<b>100%</b>
B1	Use product and nutritional information		✓		
B3	Adapt baking practices to meet dietary requirements		✓		
<b>Line C</b>	<b>PREPARE FERMENTED GOODS</b>	<b>20%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
C1	Prepare basic doughs and products		✓	✓	
C2	Prepare laminated doughs and products		✓	✓	
C3	Prepare specialty doughs and products		✓	✓	
C4	Prepare natural ferments and Artisan breads		✓	✓	
<b>Line D</b>	<b>PREPARE PASTRIES</b>	<b>20%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
D1	Prepare pies and tarts		✓	✓	
D2	Prepare laminated pastry doughs and products		✓	✓	
D3	Prepare specialty pastries		✓	✓	
D4	Prepare deep fried pastries and products		✓	✓	
<b>Line E</b>	<b>PREPARE CAKES AND COOKIES</b>	<b>25%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
E1	Prepare cookies, squares and bars		✓	✓	
E3	Prepare cakes		✓	✓	
E4	Prepare specialty cakes and tortes		✓	✓	
<b>Line F</b>	<b>DECORATE AND FINISH BAKED GOODS</b>	<b>10%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
F1	Prepare icings, fillings, glazes, sauces and meringues		✓	✓	
F3	Assemble and decorate cakes and sweet and savoury pastries		✓	✓	
F4	Prepare decorative pastes and garnishes		✓	✓	
<b>Line G</b>	<b>PREPARE DESSERTS</b>	<b>10%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
G1	Prepare custards, puddings and mousses		✓	✓	
G2	Prepare plated desserts		✓	✓	
G4	Apply dessert presentation techniques		✓	✓	
<b>Line H</b>	<b>PREPARE CHOCOLATE AND CONFECTIONARY</b>	<b>5%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
H2	Prepare chocolate products and garnishes		✓	✓	
<b>Total Percentage for Baker Level 2</b>		<b>100%</b>			

**BAKER – LEVEL 3**

		% of Time Allocated to:			
		% of Time	Theory	Practical	Total
<b>Line A</b>	<b>PERFORM OCCUPATIONAL SKILLS</b>	<b>10%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
A3	Apply interpersonal skills		✓	✓	
A5	Plan and organize production		✓	✓	
A6	Manage bakery products and inventory		✓	✓	
A7	Apply cost control procedures		✓	✓	
A8	Apply packaging and merchandizing procedures		✓	✓	
<b>Line B</b>	<b>APPLY FOOD SCIENCE</b>	<b>10%</b>	<b>100%</b>	<b>0%</b>	<b>100%</b>
B1	Use product and nutritional information		✓		
B3	Adapt baking practices to meet dietary requirements		✓		
<b>Line C</b>	<b>PREPARE FERMENTED GOODS</b>	<b>20%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
C4	Prepare natural ferments and Artisan breads		✓	✓	
<b>Line D</b>	<b>PREPARE PASTRIES</b>	<b>20%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
D3	Prepare specialty pastries		✓	✓	
<b>Line F</b>	<b>DECORATE AND FINISH BAKED GOODS</b>	<b>15%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
F3	Assemble and decorate cakes and sweet and savoury pastries		✓	✓	
F4	Prepare decorative pastes and garnishes		✓	✓	
F5	Assemble and decorate tiered and celebration cakes		✓	✓	
<b>Line G</b>	<b>PREPARE DESSERTS</b>	<b>15%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
G1	Prepare custards, puddings and mousses		✓	✓	
G2	Prepare plated desserts		✓	✓	
G3	Prepare ice creams and frozen desserts		✓	✓	
G4	Apply dessert presentation techniques		✓	✓	
<b>Line H</b>	<b>PREPARE CHOCOLATE AND CONFECTIONARY</b>	<b>10%</b>	<b>10%</b>	<b>90%</b>	<b>100%</b>
H2	Prepare chocolate products and garnishes		✓	✓	
H3	Prepare confectionery products and garnishes		✓	✓	
<b>Total Percentage for Baker Level 3</b>		<b>100%</b>			

**Section 3  
PROGRAM CONTENT  
Baker**

# **Level 1 Baker**







**Line (GAC):**        **A    PERFORM OCCUPATIONAL SKILLS**  
**Competency:**       **A2   Apply safe food handling practices**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe food safety regulations
- Describe the principles of Hazard Analysis Critical Control Points (HACCP)
- Describe the causes and preventions of food borne illnesses
- Apply general food handling and storage procedures
- Apply workplace sanitation procedures
- Apply personal hygiene procedures
- Describe the principles of a food safety plan
- Prepare a food safety plan

**LEARNING TASKS**

1. Describe food safety regulations
  
2. Describe the principles of Hazard Analysis – Critical Control Points (HACCP)
  
3. Describe the causes and preventions of food borne illnesses
  
4. Apply general food handling and storage procedures

**CONTENT**

- Food safety regulations
  - Provincial
  - Regional
  - Municipal
- FOODSAFE Level 1 certification
- Definitions
- Temperature records
- Corrective actions
- Sources of cross-contamination
  - Bacterial
  - Viral
  - Parasitic
  - Fungal
- Allergies and intolerances
- Food handling procedures
  - Receiving
  - Storage
  - Labelling
- Temperature controls
- Inventory control
  - First In First Out (FIFO)
- Food safety plans
- Equipment
  - Maintenance
  - Sanitation
- Contaminated foods
  - Documentation



**Line (GAC): A PERFORM OCCUPATIONAL SKILLS**

**Competency: A3 Apply interpersonal skills**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe roles and responsibilities in the workplace
- Describe personal attributes and professionalism in the workplace
- Use basic communication in the workplace
- Apply customer service and communication techniques
- Maintain professional interactions with co-workers and business colleagues

**LEARNING TASKS**

1. Describe roles and responsibilities in the workplace
  
2. Describe personal attributes and professionalism in the workplace
  
3. Use basic communication in the workplace

**CONTENT**

- Employment Standards Act
- BC Human Rights Act
- Role and responsibilities
  - Employee
  - Supervisors
  - Employer
- Employer expectations
  - Professionalism
  - Work ethic
  - Accountability
  - Responsibility
  - Time management
  - Attendance and punctuality
  - Competency
- Industry expectations
- Performance evaluation
- Workplace policies and procedures
- Types of communication
  - Verbal
  - Non-verbal
  - Technology
- Codes of conduct
  - Workplace policies
- Perspectives
  - Diversity
  - Cultural
  - Religion
  - Political
  - Other







**Line (GAC):**        **A   PERFORM OCCUPATIONAL SKILLS**  
**Competency:**       **A5   Plan and organize production**

**Objectives**

To be competent in this area, the individual must be able to:

- Identify the basic principles of organization in the bake shop
- Demonstrate the basic principles of time management
- Interpret and follow work plans and production schedules
- Demonstrate organization and time management in the bakes shop
- Prepare an individual production schedule and work plan

**LEARNING TASKS**

**CONTENT**

- |                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ol style="list-style-type: none"> <li>1. Identify the basic principles of organization</li> <br/> <li>2. Demonstrate the basic principles of time management</li> <br/> <li>3. Interpret and follow work plans and production schedules</li> <br/> <li>4. Prepare an individual production schedule and work plan</li> </ol> | <ul style="list-style-type: none"> <li>• Mise en place principles <ul style="list-style-type: none"> <li>○ Prep lists</li> <li>○ Work plan</li> <li>○ Tools and equipment</li> <li>○ Workstation organization</li> </ul> </li> <li>• Cleaning and organizing between tasks</li> <li>• Prioritization of work assignments</li> <li>• Developing and maintaining production speed <ul style="list-style-type: none"> <li>○ Ergonomics</li> <li>○ Efficiency of movement</li> </ul> </li> <li>• Multi-tasking</li> <li>• Clarifying instructions</li> <li>• Reading documents</li> <li>• Task sequence identification</li> <li>• Following instructions</li> <li>• Clarify instructions</li> <li>• Principles of a production schedule and work plan <ul style="list-style-type: none"> <li>○ Efficient use of time</li> <li>○ Availability of equipment</li> <li>○ Requirements of recipe or formula</li> </ul> </li> <li>• Products produced according to schedule</li> <li>• All tasks completed within time limit</li> </ul> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

**Line (GAC):**        **A**    **PERFORM OCCUPATIONAL SKILLS**  
**Competency:**       **A6**   **Manage bakery products and inventory**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe receiving procedures
- Describe ordering and purchasing procedures
- Identify storage temperatures and procedures
- Identify waste management procedures
- Apply receiving, storage and waste management procedures

**LEARNING TASKS**

1. Describe receiving procedures
  
2. Describe ordering and purchasing procedures
  
3. Identify storage temperatures and procedures
  
4. Identify waste management procedures

**CONTENT**

- Interpreting invoices/purchasing orders
- Receiving practices
  - Return policies
  - Damaged items
  - Expiration dates
- Communicating shortages
  
- Quantities
  - Par levels
  - Order cycles
  - Availability
- Purchase factors
  - Cost of ingredients
  - Quantity of ingredients
  - Quality of ingredients
- Ordering procedures
  - Order sheets
  - Purchase orders
  - Standing orders
- Goods
  - Refrigerated
  - Frozen
  - Dry
- FIFO
- Labelling
- Types of waste
  - Organics/compostable product
  - Recyclable products
  - Oils/fats
  - Others
- Usage and waste management

**LEARNING TASKS**

5. Apply receiving, storage and waste management procedures

**CONTENT**

- Reduce
- Re-use
- Recycle
- Workplace procedures
- Waste removal schedule
- Product inspection
- Storage
- Labelled
- Waste minimized
- Procedures followed



**Line (GAC):**        **B    APPLY FOOD SCIENCE**  
**Competency:**      **B2    Apply baking science and trade calculations**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe basic scientific principles used in baking
- Describe the basic function of ingredients in baking
- Demonstrate the correct use of the Metric and Imperial /US measuring systems.
- Apply mathematical principles
- Create, convert, modify and adjust formulas and recipes
- Develop, use and follow formulas and recipes
- Identify and evaluate faults in baking

**LEARNING TASKS**

1. Describe scientific principles used in baking

**CONTENT**

- Scientific principles and processes
  - Aeration
  - Emulsification
  - Caramelization
  - Maillard reaction
  - Fermentation
  - Gelatinization
  - Crystallization
  - Coagulation
  - Staling
  - Hydrocolloids
  - Low temperature cooking and sous-vide
  - Others
- Leavening
  - Chemical
  - Physical
  - Mechanical
  - Organic
- Types of heat transfer methods
  - Conventional
  - Convection
  - Induction
  - Radiation
- Effects of heat on food
  - Nutrients
  - Fat content
  - Moisture
  - Flavour
  - Aroma
  - Texture





**LEARNING TASKS**

**CONTENT**

- Required yield calculations
- Cause and effect based on finished product
- Identification and correction faults



**LEARNING TASKS**

3. Scale and mix basic doughs
  
4. Perform make-up of basic doughs and products
  
5. Finish and bake basic dough products
  
6. Cool, slice and package basic dough products

**CONTENT**

- Storage
- Faults and causes
- Calculation
  - Ingredient
  - Dough temperature
  - Friction theory
- Bread formula
- Dough mixing
  - Time
  - Machine speed
  - Gluten development
- Primary fermentation
- Degassing
- Dough portioning
- Bench dough
  - Intermediate proofing
- Dough shaping
  - Hand
  - Machine
- Panning
- Final proofing
- Pre-bake finishes
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- De-pan product
- Cool products
- Operation of slicer
- Product packaging
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

- Performance** The learner will be able to prepare basic breads and rolls to an industry standard for quality and production time

Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment.
Criteria	The learner will be evaluated on <ul style="list-style-type: none"><li>• Occupational Skills<ul style="list-style-type: none"><li>○ Conduct</li><li>○ Safety</li><li>○ Personal hygiene</li><li>○ Sanitation</li><li>○ Time management</li></ul></li><li>• Product Assessment<ul style="list-style-type: none"><li>○ Yield accuracy</li><li>○ Volume</li><li>○ Shape</li><li>○ Colour</li><li>○ Texture, grain and crumb</li><li>○ Taste and aroma</li><li>○ Consistency of product</li></ul></li></ul>



**LEARNING TASKS**

4. Perform make-up of croissants and danish
5. Finish and bake croissants and danish
6. Cool and package croissants and danish

**CONTENT**

- Roll-in fat and folding techniques
  - Sheeters
  - Rolling pin
- Storage of prepared dough
  - For immediate use
  - For later use
- Techniques
- Traditional croissants and danish
- Storage
- Final proofing
  - Time
  - Temperature
  - Humidity
- Pre-bake finishes
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Finishing
- Cool products
  - Process
  - Optimal temperature
- Package product
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare croissants and danish to an industry standard for quality and production time                                                                                                                                       |
| Conditions  | The learner will be given recipes, a workstation, and appropriate ingredients and tools and equipment.                                                                                                                                                  |
| Criteria    | The learner will be evaluated on <ul style="list-style-type: none"> <li>● Occupational Skills               <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> </ul> </li> </ul> |

- Time management
- Product Assessment
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product



**LEARNING TASKS**

**CONTENT**

- |                                                                                                                                                                                                                                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>4. Perform make-up of basic specialty doughs and products</li> <br/> <li>5. Finish and bake basic specialty dough products</li> <br/> <li>6. Cool, slice and package basic specialty dough products</li> </ul> | <ul style="list-style-type: none"> <li>○ Friction theory</li> <li>● Bread formula</li> <li>● Dough mixing               <ul style="list-style-type: none"> <li>○ Time</li> <li>○ Machine speed</li> <li>○ Gluten development</li> <li>○ Addition of inclusions</li> </ul> </li> <li>● Primary fermentation</li> <li>● Retarding</li> <li>● Degassing</li> <li>● Dough portioning</li> <li>● Intermediate proofing</li> <li>● Dough shaping               <ul style="list-style-type: none"> <li>○ Hand</li> <li>○ Machine</li> </ul> </li> <li>● Panning</li> <li>● Final proofing</li> <li>● Pre-bake finishes</li> <li>● Bake products               <ul style="list-style-type: none"> <li>○ Oven                   <ul style="list-style-type: none"> <li>– Selection</li> <li>– Controls</li> <li>– Temperatures</li> <li>– Time</li> </ul> </li> <li>○ Testing for doneness</li> </ul> </li> <li>● Cool products               <ul style="list-style-type: none"> <li>○ Process</li> <li>○ Temperature</li> </ul> </li> <li>● Product packaging               <ul style="list-style-type: none"> <li>○ Shelf life</li> <li>○ Label</li> </ul> </li> <li>● Storage</li> </ul> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

**Achievement Criteria**

- |             |                                                                                                                                                                                   |
|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare basic specialty fermented breads and products to an industry standard for quality and production time                                         |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                |
| Criteria    | The learner will be evaluated on <ul style="list-style-type: none"> <li>● Occupational Skills             <ul style="list-style-type: none"> <li>○ Conduct</li> </ul> </li> </ul> |

- Safety
- Personal hygiene
- Sanitation
- Time management
- Product Assessment
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product



**LEARNING TASKS**

4. Perform make-up of basic pies and tarts
  
5. Finish and bake basic pies and tarts

**CONTENT**

- Calculations
- Measurements
- Mixing method
- Storage
- Equipment selections
  - Pie press
  - Sheeter
  - Rolling pin
- Procedures
  - Shape
  - Form
  - Pre-bake
  - Docking
- Portioning
- Toppings and finishings
- Finishing
  - Pre-bake
  - Bake

**Achievement Criteria**

Performance	The learner will be able to prepare basic pies and tarts to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment.
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>● Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>● Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>



**LEARNING TASKS**

- 4. Perform make-up of basic laminated pastry dough products
  
- 5. Bake and finish basic laminated dough products

**CONTENT**

- Equipment selection
  - Rolling pin
  - Sheeter
- Storage
  - For immediate use
  - For later use
- Equipment selection
- Dough thickness
- Techniques
  - Cutting
  - Fillings
  - Sealing
- Storage
- Pre-bake finishes
- Vent
- Bake products
  - Oven consideration
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Finishing
- Storage

**Achievement Criteria**

Performance	The learner will be able to prepare basic laminated pastry products to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment.
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> </ul> </li> </ul>

**Section 3  
Program Content – Level 1**

- Texture, grain and crumb
- Taste and aroma
- Consistency of product

**Line (GAC):**        **D    PREPARE PASTRIES**  
**Competency:**      **D3   Prepare specialty pastries**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe choux paste and products
- Describe the principles of preparing choux paste
- Scale and mix choux paste
- Perform make-up of choux paste products
- Bake and finish choux paste products
- Cool and package choux paste products

**LEARNING TASKS**

1. Describe choux paste and products
  
2. Describe the principles of preparing choux paste
  
3. Scale and mix choux paste
  
4. Perform make-up of choux paste products
  
5. Bake and finish choux paste products

**CONTENT**

- Characteristics
- Products
  - Cream puffs
  - Éclairs
  - Profiteroles
- Ingredient
  - Functions
  - Temperature
- Formula balance
- Preparation method
- Finishing
- Storage
- Faults and causes
- Ingredient measurement
- Paste preparation
- Storage
- Use of piping bag
- Make-up techniques
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Fillings
- Finishing
- Storage

**LEARNING TASKS**

6. Cool and package choux paste products.

**CONTENT**

- Cool products
  - Process
  - Temperature
- Product packaging
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

**Performance** The learner will be able to prepare choux paste products to an industry standard for quality and production time

**Conditions** The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment

**Criteria** The learner will be evaluated on

- Occupational Skills
  - Conduct
  - Safety
  - Personal hygiene
  - Sanitation
  - Time management
- Product Assessment
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product



**Achievement Criteria**

Performance	The learner will be able to prepare donuts and fritters to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	The learner will be evaluated on <ul style="list-style-type: none"><li>• Occupational Skills<ul style="list-style-type: none"><li>○ Conduct</li><li>○ Safety</li><li>○ Personal hygiene</li><li>○ Sanitation</li><li>○ Time management</li></ul></li><li>• Product Assessment<ul style="list-style-type: none"><li>○ Yield accuracy</li><li>○ Volume</li><li>○ Shape</li><li>○ Colour</li><li>○ Texture, grain and crumb</li><li>○ Taste and aroma</li><li>○ Consistency of product</li></ul></li></ul>



**LEARNING TASKS**

3. Scale and mix basic cookies, squares and bars

4. Perform make-up of basic cookies, squares and bars

5. Finish basic cookies, squares and bars

6. Cool and package basic cookies, squares and bars

**CONTENT**

- Ingredient measurement
- Mixing procedure
  - Method
  - Time
- Storage
  - For immediate use
  - For later use
- Convenience products
- Make up techniques
- Considerations
  - Thickness
  - Consistency
  - Temperature
- Storage
- Pre-bake finishes
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Double panning
  - Testing for doneness
- Finishing
- Cooling
- Package product
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

**Performance** The learner will be able to prepare basic cookies, squares and bars to an industry standard for quality and production time

**Conditions** The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment

**Criteria** The learner will be evaluated on

- Occupational Skills
  - Conduct
  - Safety
  - Personal hygiene
  - Sanitation

- Time management
- **Product Assessment**
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product



**LEARNING TASKS**

4. Perform make-up of quick breads
  
5. Finish quick breads
  
6. Cool and package quick breads

**CONTENT**

- Mixing method
- Time
- Inclusions
- Storage
  - For immediate use
  - For later use
- Convenience products
- Make up techniques
- Considerations
  - Thickness
  - Consistency
- Storage
- Pre-bake finishes
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Finishing
- Cooling
- Package product
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                  |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare quick breads to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                         |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                               |
| Criteria    | The learner will be evaluated on <ul style="list-style-type: none"> <li>● Occupational Skills             <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>● Product Assessment             <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> </ul> </li> </ul> |

**Section 3  
Program Content – Level 1**

- Shape
- Colour
- Texture, grain and crumb
- Taste and aroma
- Consistency of product



**LEARNING TASKS**

4. Perform make-up of basic cakes
  
5. Finish basic cakes
  
  
  
  
  
  
  
  
  
6. Cool and store basic cakes

**CONTENT**

- Make up techniques
- Scaling/portioning
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Cooling
- Storage

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare basic cakes to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |



**LEARNING TASKS**

5. Finish cheesecakes

6. Cool and store cheesecakes

**CONTENT**

- Storage
- Unbaked
  - Assembly
  - Storage
- Baked
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Water bath (bain-marie)
    - Time
  - Testing for doneness
- Finishing
- Cooling
- Package product
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

Performance	The learner will be able to prepare cheesecakes to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>







**LEARNING TASKS**

**CONTENT**

- Preparing stored product for use



**LEARNING TASKS**

4. Perform basic finishing and decorating techniques

**CONTENT**

- Savoury fillings
- Fruit fillings
- Other
- Selecting tools
- Methods
  - Masking
  - Dipping
  - Pouring
  - Dusting
  - Piping
  - Rolling
  - Glazing
  - Other
- Products
  - Buttercream
  - Whipped cream
  - Glazes
  - Meringue
  - Sugar
  - Other

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to assemble and decorate basic cakes and sweet and savoury pastries to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                                                                                                    |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>● Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>● Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |



**LEARNING TASKS**

**CONTENT**

4. Prepare basic custards, puddings and mousses

5. Cool and store basic custards, puddings and mousses

- Handling methods
  - Refrigerate
  - Freeze
  - Unmould
  - Defrost
- Ingredient measurements
- Product preparation
  - Mixing method
  - Cooking or baking method
- Storage of prepared products
- Commercial mixes and products
- Cooling
- Storing
- Unmoulding

**Achievement Criteria**

Performance	The learner will be able to prepare basic custards, puddings and mousses to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>



**LEARNING TASKS**

4. Freeze and store ice cream and sorbet

**CONTENT**

- Equipment preparation
  - Sanitation
  - Temperature
- Product preparation
  - Cooking method
  - Mixing method
  - Temperature
- Base
  - Cooling
  - Maturing
- Commercial mixes
- Processing methods
- Storage
- Service

**Achievement Criteria**

Performance	The learner will be able to prepare ice cream and sorbet to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>



**LEARNING TASKS**

**CONTENT**

- Basic writing techniques
  - Cornet preparation

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare basic chocolate and sugar to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |

# **Level 2**

## **Baker**





**LEARNING TASKS**

**CONTENT**

- Sanitation
- Tools and equipment handling procedure
- Product labelling and signage



**LEARNING TASKS**

3. Scale and mix basic doughs with additions and substitutions
  
4. Perform make-up of basic doughs and products with additions and substitutions
  
5. Finish and bake basic dough products with additions and substitutions
  
6. Cool, slice and package basic dough products with additions and substitutions

**CONTENT**

- Freezing and par-baking
  - Formulation
  - Thawing
  - Storage
- Faults and causes
- Calculations
  - Ingredient
  - Dough temperature
  - Friction theory
- Bread formula
- Dough mixing
  - Time
  - Machine speed
  - Gluten development
  - Addition of inclusions
- Primary fermentation
- Degassing
- Dough portioning
- Bench dough
  - Intermediate proofing
- Dough shaping
  - Hand
  - Machine
- Panning
- Final proofing
- Pre-bake finishes
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
- Testing for doneness
- De-pan product
- Cool products
- Operation of slicer
- Product packaging
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

Performance	The learner will be able to prepare basic breads with additions and substitutions, to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment.
Criteria	The learner will be evaluated on <ul style="list-style-type: none"><li>• Occupational Skills<ul style="list-style-type: none"><li>○ Conduct</li><li>○ Safety</li><li>○ Personal hygiene</li><li>○ Sanitation</li><li>○ Time management</li></ul></li><li>• Product Assessment<ul style="list-style-type: none"><li>○ Yield accuracy</li><li>○ Volume</li><li>○ Shape</li><li>○ Colour</li><li>○ Texture, grain and crumb</li><li>○ Taste and aroma</li><li>○ Consistency of product</li></ul></li></ul>

<b>Line (GAC):</b>	<b>C</b>	<b>PREPARE FERMENTED GOODS</b>
<b>Competency:</b>	<b>C2</b>	<b>Prepare laminated doughs and products</b>

**Objectives**

To be competent in this area, the individual must be able to:

- Describe advanced croissants and danish
- Describe the principles of preparing advanced croissants and danish
- Scale and mix advanced croissants and danish
- Perform make-up of advanced croissants and danish
- Finish and bake advanced croissants and danish
- Cool and package advanced croissants and danish

**LEARNING TASKS**

**CONTENT**

<p>1. Describe advanced croissants and danish</p>	<ul style="list-style-type: none"> <li>• Dough               <ul style="list-style-type: none"> <li>○ Croissant</li> <li>○ Danish</li> </ul> </li> <li>• Products               <ul style="list-style-type: none"> <li>○ Filled</li> <li>○ Topped</li> <li>○ Double baked</li> </ul> </li> <li>• Types               <ul style="list-style-type: none"> <li>○ Bi-colour</li> </ul> </li> </ul>
<p>2. Describe the principles of preparing advanced croissants and danish</p>	<ul style="list-style-type: none"> <li>• Ingredient functions</li> <li>• Formula balance               <ul style="list-style-type: none"> <li>○ Adjustment for fillings and additions</li> </ul> </li> <li>• Theory of fermentation and proofing               <ul style="list-style-type: none"> <li>○ Retarding</li> <li>○ Proofing time</li> <li>○ Heat and humidity</li> </ul> </li> <li>• Faults and causes</li> </ul>
<p>3. Scale and mix advanced croissant and danish pastry doughs</p>	<ul style="list-style-type: none"> <li>• Ingredient measurements</li> <li>• Mix dough procedure               <ul style="list-style-type: none"> <li>○ Mixing method</li> <li>○ Time</li> <li>○ Roll-in fat and folding techniques                   <ul style="list-style-type: none"> <li>– Sheeters</li> <li>– Rolling pin</li> </ul> </li> </ul> </li> <li>• Storage of prepared dough               <ul style="list-style-type: none"> <li>○ For immediate use</li> <li>○ For later use</li> </ul> </li> </ul>
<p>4. Perform make-up of advanced croissants and danish</p>	<ul style="list-style-type: none"> <li>• Techniques</li> <li>• Shaping</li> </ul>

**LEARNING TASKS**

**CONTENT**

- |                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|----------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>5. Finish and bake advanced croissants and danish</p> | <ul style="list-style-type: none"> <li>• Bi-colour</li> <li>• Cross-lamination</li> <li>• Storage</li> <li>• Final proofing               <ul style="list-style-type: none"> <li>○ Proofing time</li> <li>○ Heat and humidity</li> </ul> </li> <li>• Pre-bake finishes</li> <li>• Bake products               <ul style="list-style-type: none"> <li>○ Oven                   <ul style="list-style-type: none"> <li>– Selection</li> <li>– Controls</li> <li>– Temperatures</li> <li>– Time</li> </ul> </li> <li>○ Testing for doneness</li> </ul> </li> </ul> |
| <p>6. Cool and package advanced croissant and danish</p> | <ul style="list-style-type: none"> <li>• Finishing</li> <li>• Cool products</li> <li>• Package product               <ul style="list-style-type: none"> <li>○ Shelf life</li> <li>○ Label</li> </ul> </li> <li>• Storage</li> </ul>                                                                                                                                                                                                                                                                                                                             |

**Achievement Criteria**

- |                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|--------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Performance</p> | <p>The learner will be able to prepare advanced croissants and danish pastry products to an industry standard for quality and production time</p>                                                                                                                                                                                                                                                                                                                                                                                                       |
| <p>Conditions</p>  | <p>The learner will be given recipes, a workstation, and appropriate ingredients and tools and equipment</p>                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <p>Criteria</p>    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |



**LEARNING TASKS**

3. Scale and mix advanced specialty doughs
  
4. Perform make-up of advanced specialty doughs and products
  
5. Finish and bake advanced specialty dough products
  
6. Cool, slice and package advanced specialty dough products

**CONTENT**

- Machine selection
- Mixing objectives
  - Ingredient distribution
  - Gluten development
  - Time
- Convenience products
- Faults and causes
- Calculations
  - Ingredients
  - Dough temperature
  - Friction theory
- Bread formula
- Dough mixing
  - Time
  - Machine speed
  - Gluten development
  - Addition of inclusions
- Primary fermentation
- Retarding
- Degassing
- Dough portioning
- Intermediate proofing
- Dough shaping
  - Hand
  - Machine
- Panning
- Final proofing
- Pre-bake finishes
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
- Testing for doneness
- Cool products
- Product packaging
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

Performance	<p>The learner will be able to:</p> <ul style="list-style-type: none"> <li>• Prepare enriched specialty fermented breads and products to an industry standard for quality and production time</li> <li>• Prepare specialty fermented breads and products to an industry standard for quality and production time</li> </ul>
Conditions	<p>The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment</p>
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills             <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment             <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>



**LEARNING TASKS**

3. Scale and mix doughs with natural ferments and pre-ferments
  
4. Perform make-up of basic doughs and products with natural ferments and pre-ferments
  
5. Finish and bake basic dough products with natural ferments and pre-ferments
  
6. Cool, slice and package basic dough products with natural ferments and pre-ferments

**CONTENT**

- Faults and causes
  
- Calculations
  - Ingredient
  - Dough temperature
  - Friction theory
- Bread formula
- Dough mixing
  - Time
  - Machine speed
  - Gluten development
- Primary fermentation
- Degassing
- Dough portioning
- Intermediate proofing
- Dough shaping
  - Hand
  - Machine
- Panning
- Final proofing
- Pre-bake finishes
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- De-pan product
- Cool products
- Slicer
- Product packaging
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

- |             |                                                                                                                                                    |
|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare dough products with natural ferments and pre-ferments, to an industry standard for quality and production time |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                 |

Criteria	The learner will be evaluated on
	<ul style="list-style-type: none"><li>• Occupational Skills<ul style="list-style-type: none"><li>○ Conduct</li><li>○ Safety</li><li>○ Personal hygiene</li><li>○ Sanitation</li><li>○ Time management</li></ul></li><li>• Product Assessment<ul style="list-style-type: none"><li>○ Yield accuracy</li><li>○ Volume</li><li>○ Shape</li><li>○ Colour</li><li>○ Texture, grain and crumb</li><li>○ Taste and aroma</li><li>○ Consistency of product</li></ul></li></ul>

**Line (GAC): D PREPARE PASTRIES**

**Competency: D1 Prepare pies and tarts**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe specialty pie and tart doughs and products
- Describe the principles of preparing specialty pie and tart doughs
- Scale and mix specialty pie and tart doughs
- Perform make-up of specialty pies and tarts
- Finish and bake specialty pies and tarts

**LEARNING TASKS**

1. Describe specialty pie and tart doughs and products
  
2. Describe the principles of preparing specialty pie and tart doughs
  
3. Scale and mix specialty pie and tart doughs
  
4. Perform make-up of specialty pies and tarts

**CONTENT**

- Specialty pie and tart doughs
  - Additions and substitutions
- Tarts and flans
- Savories
  - Quiche
  - Meat pies
  - Vegetarian fillings
  - Other
- Baked/unbaked fillings
  - Ganache
  - Curd
  - Other
- Ingredient
  - Functions
  - Temperature
- Formula balance
- Mixing methods
- Equipment considerations
- Procedures
  - Resting
- Storage
- Faults and causes
- Ingredients
  - Calculations
  - Measurements
- Mixing method
- Storage
- Equipment selections
  - Pie press
  - Sheeter

**LEARNING TASKS**

5. Finish and bake specialty pies and tarts

**CONTENT**

- Rolling pin
- Procedures
  - Shape
  - Form
  - Pre-bake
  - Docking
- Portioning
- Toppings and finishings
- Finishing
  - Pre-bake
  - Bake

**Achievement Criteria**

Performance	The learner will be able to prepare specialty pies and tarts to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>● Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>● Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>



**LEARNING TASKS**

- 4. Perform make-up of advanced laminated pastry dough products
  
- 5. Finish and bake advanced laminated dough products

**CONTENT**

- Folding techniques
- Equipment selection
  - Rolling pin
  - Sheeter
- Storage
  - For immediate use
  - For later use
- Equipment selection
- Dough thickness
- Techniques
  - Cutting
  - Fillings
  - Sealing
- Storage
- Pre-bake finishes
- Vent
- Bake products
  - Oven consideration
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Finishing
- Storage

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                      |
|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare laminated pastry products to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                   |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>● Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>● Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> </ul> </li> </ul> |

**Section 3  
Program Content – Level 2**

- Colour
- Texture, grain and crumb
- Taste and aroma
- Consistency of product

**Line (GAC):**        **D    PREPARE PASTRIES**  
**Competency:**      **D3   Prepare speciality pastries**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe specialty pastries and products
- Describe the principles of preparing specialty pastries
- Perform make-up of specialty pastries
- Finish and bake specialty pastries
- Cool and package specialty pastries

**LEARNING TASKS**

1. Describe specialty pastries and products
  
2. Describe the principles of preparing specialty pastries
  
3. Perform make-up of specialty pastries
  
4. Bake and finish specialty pastries

**CONTENT**

- Products
  - Linzer
  - Frangipane
  - Advanced choux pastry
    - Paris-Brest
    - Croquembouche
    - Other
  - Other
- Ingredient functions
- Formula balance
- Fillings
- Equipment preparation
- Faults and causes
- Techniques for various products
  - Fillings
  - Portioning
  - Other techniques
- Store and freeze for future bake-off
- Pre-bake finishes
  - Craquelin for choux
  - Other
- Bake products
  - Oven considerations
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Garnish

**LEARNING TASKS**

5. Cool and package specialty products

**CONTENT**

- Storage
- Finishing
- Cool products
- Package product
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

**Performance** The learner will be able to prepare specialty pastries to an industry standard for quality and production time

**Conditions** The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment

**Criteria** The learner will be evaluated on

- Occupational Skills
  - Conduct
  - Safety
  - Personal hygiene
  - Sanitation
  - Time management
- Product Assessment
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product

**Line (GAC):**           **D   PREPARE PASTRIES**  
**Competency:**       **D4   Prepare deep fried pastries and products**

**Objectives**

To be competent in this area, the individual must be able to:

- 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

**LEARNING TASKS**

1. Describe crullers, fritters and others
  
2. Describe the principles of preparing crullers, fritters and others
  
3. Scale and mix crullers, fritters and others
  
4. Perform make-up of crullers, fritters and others
  
5. Finish crullers, fritters and others

**CONTENT**

- Characteristics
- Products
  - French crullers
  - Fritters
  - Convenience products
  - Others
- Ingredient
  - Functions
  - Temperature
- Formula balance
- Mixing method
- Frying considerations
  - Safety reviews
  - Fat selection
  - Temperatures
- Finishing
- Storage
- Faults and causes
- Measure ingredients
- Mixing methods
- Portion
- Make-up procedure
- Frying
- Finishing
- Storage

**Achievement Criteria**

**Performance**   The learner will be able to prepare crullers, fritters and other to an industry standard for quality and production time

Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	The learner will be evaluated on <ul style="list-style-type: none"><li>• Occupational Skills<ul style="list-style-type: none"><li>○ Conduct</li><li>○ Safety</li><li>○ Personal hygiene</li><li>○ Sanitation</li><li>○ Time management</li></ul></li><li>• Product Assessment<ul style="list-style-type: none"><li>○ Yield accuracy</li><li>○ Volume</li><li>○ Shape</li><li>○ Colour</li><li>○ Texture, grain and crumb</li><li>○ Taste and aroma</li><li>○ Consistency of product</li></ul></li></ul>



**LEARNING TASKS**

**CONTENT**

5. Finish advanced cookies

- Thickness
- Consistency
- Temperature
- Storage
- Pre-bake finishes
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Double panning
  - Testing for doneness
- Finishing
- Cooling
- Package product
  - Shelf life
  - Label
- Storage

6. Cool and package advanced cookies

**Achievement Criteria**

Performance	The learner will be able to prepare advanced cookies to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>● Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>● Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>



**LEARNING TASKS**

4. Perform make-up of cakes
5. Finish cakes
6. Cool and store cakes

**CONTENT**

- Time
- Convenience products
- Techniques
- Scaling/portioning
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Cooling
- Storage

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare cakes to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>● Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>● Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |



**LEARNING TASKS**

Finish specialty cakes and tortes

Cool, store and package specialty cakes and tortes

**CONTENT**

- Storage
- Bake products
  - Oven
    - Selection
    - Controls
    - Temperatures
    - Time
  - Testing for doneness
- Finishing
- Cooling
- Package product
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

Performance	The learner will be able to prepare specialty cakes and tortes to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>

<b>Line (GAC):</b>	<b>F</b>	<b>DECORATE AND FINISH BAKED GOODS</b>
<b>Competency:</b>	<b>F1</b>	<b>Prepare icings, fillings, glazes, sauces and meringues</b>

**Objectives**

To be competent in this area, the individual must be able to:

- 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

**LEARNING TASKS**

1. Describe specialty icings, fillings, glazes and meringues
  
2. Describe the principles of preparing specialty icings, fillings, glazes and meringues
  
3. Prepare specialty icings, fillings, glazes and meringues

**CONTENT**

- Types of specialty icings
  - Marshmallow
- Types of specialty fillings
  - Ganache
- Types of specialty glazes
  - Mirror glaze
  - Ganache
- Gelée
- Ingredients
  - Functions
  - Temperature
- Equipment
  - Temperature
  - Cleanliness
- Formula balance
- Cooking methods
- Mixing methods
  - Consistency
  - Texture
  - Stability
- Faults and causes
- Ingredient
  - Measurements
  - Temperature
- Equipment
  - Temperature
  - Cleanliness
- Product preparation
  - Cooking method
  - Mixing method
  - Time

**LEARNING TASKS**

4. Cool and store specialty icings, fillings, glazes and meringues

**CONTENT**

- Storage
  - For immediate use
  - For later use
- Convenience products
- Cooling
- Storage
- Preparing stored product for use

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare specialty icings, fillings, glazes and meringues to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                                                                                                            |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |



**LEARNING TASKS**

**CONTENT**

- Components
  - Icings
  - Ganache
  - Meringue
  - Glazes

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to assemble and decorate specialty cakes and pastries to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |



**LEARNING TASKS**

4. Cool and store decorative pastes and garnishes

**CONTENT**

- Shaping
  - Sheeting
  - Pinning
  - Cutting
  - Moulding
  - Other
- Storage
- Convenience products
- Cooling
- Storage
- Prepare stored product for use

**Achievement Criteria**

**Performance** The learner will be able to prepare decorative pastes and garnishes to an industry standard for quality and production time

**Conditions** The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment

**Criteria** The learner will be evaluated on

- Occupational Skills
  - Conduct
  - Safety
  - Personal hygiene
  - Sanitation
  - Time management
- Product Assessment
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product



**LEARNING TASKS**

4. Cool and store basic custards, and puddings and mousses

**CONTENT**

- Storage of prepared products
- Convenience products
- Cooling
- Storing
- Unmoulding

**Achievement Criteria**

Performance	The learner will be able to prepare custards, puddings and mousses to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills             <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment             <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>

**Line (GAC): G PREPARE DESSERTS**

**Competency: G2 Prepare plated desserts**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe basic plated desserts
- Describe the principles of preparing basic plated desserts
- Prepare basic plated desserts

**LEARNING TASKS**

1. Describe basic plated desserts
  
2. Describe the principles of preparing basic plated desserts
  
3. Prepare basic plated desserts

**CONTENT**

- Types of basic plated desserts
  - Hot
  - Cold
  
- Components
  - Selection
  - Functions
  - Temperature
  - Balance
  
- Faults and causes
  
- Component
  - Portioning
    - Size
    - Techniques
  - Preparation
  
- Finishing touches
  
- Service
  - Timing
  - Temperature

**Achievement Criteria**

Performance	The learner will be able to prepare basic plated desserts to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> </ul> </li> </ul>

**Section 3  
Program Content – Level 2**

- Volume
- Shape
- Colour
- Texture, grain and crumb
- Taste and aroma
- Consistency of product



- Personal hygiene
- Sanitation
- Time management
- Product Assessment
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product



Criteria	The learner will be evaluated on
	<ul style="list-style-type: none"><li>• Occupational Skills<ul style="list-style-type: none"><li>○ Conduct</li><li>○ Safety</li><li>○ Personal hygiene</li><li>○ Sanitation</li><li>○ Time management</li></ul></li><li>• Product Assessment<ul style="list-style-type: none"><li>○ Yield accuracy</li><li>○ Volume</li><li>○ Shape</li><li>○ Colour</li><li>○ Texture, grain and crumb</li><li>○ Taste and aroma</li><li>○ Consistency of product</li></ul></li></ul>

# **Level 3**

## **Baker**

**Line (GAC):           A    PERFORM OCCUPATIONAL SKILLS**

**Competency:         A3    Apply interpersonal skills**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe teambuilding and leadership skills
- Describe conflict resolution techniques
- Describe effective problem-solving and decision-making
- Demonstrate knowledge of strategies for learning skills in workplace
- Demonstrate knowledge of strategies for teaching workplace skills

**LEARNING TASKS**

**CONTENT**

- |                                                                             |                                                                                                                                                                                                                                                                                                                 |
|-----------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>1. Describe teambuilding and leadership skills</p>                       | <ul style="list-style-type: none"> <li>• Communication</li> <li>• Roles of group members</li> <li>• Barriers to group performance</li> <li>• Leadership styles</li> <li>• Delegation and follow up</li> <li>• Feedback and constructive criticism</li> </ul>                                                    |
| <p>2. Describe conflict resolution techniques</p>                           | <ul style="list-style-type: none"> <li>• Communication</li> <li>• Conflict resolution process</li> <li>• Emotional management</li> <li>• Mental health</li> <li>• Customer complaints</li> <li>• Delegation and follow up</li> </ul>                                                                            |
| <p>3. Describe effective problem-solving and decision-making techniques</p> | <ul style="list-style-type: none"> <li>• Problem identification</li> <li>• Alternative solutions</li> <li>• Alternative considerations</li> <li>• Decision making</li> <li>• Evaluation</li> <li>• Creative and critical thinking</li> </ul>                                                                    |
| <p>4. Describe strategies for learning skills in workplace</p>              | <ul style="list-style-type: none"> <li>• Types of learners</li> <li>• Tools</li> <li>• Methods</li> <li>• Resources</li> <li>• Workplace standards</li> </ul>                                                                                                                                                   |
| <p>5. Describe strategies for teaching workplace skills</p>                 | <ul style="list-style-type: none"> <li>• Communication techniques               <ul style="list-style-type: none"> <li>○ Goals</li> <li>○ Types of learners</li> <li>○ Challenges</li> </ul> </li> <li>• Demonstration               <ul style="list-style-type: none"> <li>○ Techniques</li> </ul> </li> </ul> |

**LEARNING TASKS**

**CONTENT**

- Knowledge
- Workplace systems and standards
- Task list efficiency
- Monitoring
- Constructive feedback

**Line (GAC):**        **A**   **PERFORM OCCUPATIONAL SKILLS**  
**Competency:**       **A5**   **Plan and organize production**

**Objectives**

To be competent in this area, the individual must be able to:

- Prepare a production schedule for the team

**LEARNING TASKS**

1. Prepare a production schedule for a team

**CONTENT**

- Principles of a production schedule
  - Bakery layout
  - Equipment capacities
  - Staffing needs
  - Inventory management
  - Product schedule
  - Production sheet
  - Efficiency



**LEARNING TASKS**

3. Describe inventory procedures
  
  
  
  
  
  
  
  
  
  
4. Take inventory
  
  
  
  
  
  
  
  
  
  
5. Apply ordering and purchasing procedures

**CONTENT**

- Purpose
- Inventory
  - Count
  - Turnover
  - Pricing and costing
  - Directions followed
- Technology
- Procedure followed
- Inventory accuracy and efficiency
- Quantities
  - Par levels
  - Order cycles
  - Availability
- Purchase factors
  - Cost of ingredients
  - Quantity of ingredients
  - Quality of ingredients
- Ordering procedures
  - Order sheets
  - Purchase orders
  - Standing orders

**Line (GAC): A PERFORM OCCUPATIONAL SKILLS**

**Competency: A7 Apply cost control procedures**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe the basic principles of cost control
- Describe the principles of product costing
- Calculate the cost of a recipe and individual products
- Calculate labour costs
- Price products

**LEARNING TASKS**

1. Describe the principles of cost control
  
2. Describe the principles of product costing
  
3. Calculate the cost of a recipe and individual products
  
4. Calculate labour costs
  
5. Price products

**CONTENT**

- Costing elements
  - Ingredients
  - Labour
  - Packaging
  - Overhead
  - Accurate yield
  - Wastage
  - Measurement
  - Portion control
  - Profit
- Formulas for costing product
- Ingredient costs
  - As purchased (AP)
  - Edible portion (EP)
- Ingredient amounts
- Recipe yield
- Industry and product standards
- Wastage
- Costing principles
- Cost calculations
- Total cost of recipe
- Cost per unit
- Productivity
- Scheduling
- Pricing principles
  - Food
  - Labour
  - Overhead
- Sale price
  - Wholesale

**LEARNING TASKS**

**CONTENT**

- Retail
- Profit



**LEARNING TASKS**

5. Identify labelling and packaging requirements

**CONTENT**

- Brand standards
- Marketing for margin
- Promotional strategies
  - Print advertising
  - Packaging
  - Social media
  - Online advertising
  - Promotions and specials
  - Delivery vehicle
  - Other
- Packaging requirements
  - Purpose
  - Selection
- Labelling requirements
  - Single point
  - Multi-point
- Nutritional label requirements
- Strategic placement of label

**Line (GAC):**        **B    APPLY FOOD SCIENCE**  
**Competency:**     **B1   Use product and nutritional information**

**Objectives**

To be competent in this area, the individual must be able to:

- Calculate the nutritional properties of baking ingredients and finished products
- Identify nutritional requirements and regulations

**LEARNING TASKS**

1. Calculate the nutritional properties of baking ingredients and finished products
  
2. Identify nutritional requirements and regulations

**CONTENT**

- Product information
- Supplier data
- Labels
- Nutritional databases
  
- Trans fats
  - Regulations
  - Requirements
- Sodium
  - Regulations
  - Requirements
- Allergens
  - Regulations
  - Requirements
- Labelling claims
  - Low fat
  - Fat free
  - Organic
  - Natural
  - Nut free
  - Gluten free
  - Vegan
  - Non-Genetically Modified (GMO)
- Compliance and enforcement
- Nutritional requirements formulation
- Data for nutritional labels calculations





**LEARNING TASKS**

**CONTENT**

- |                                                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                      |
|-----------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>3. Scale and mix doughs with natural ferments and pre-ferments</p>                   | <ul style="list-style-type: none"> <li>• Storage</li> <li>• Faults and causes</li> <li>• Calculation               <ul style="list-style-type: none"> <li>○ Ingredient</li> <li>○ Friction theory</li> </ul> </li> <li>• Bread formula</li> <li>• Dough mixing               <ul style="list-style-type: none"> <li>○ Time</li> <li>○ Machine speed</li> <li>○ Gluten development</li> <li>○ Stretch and fold</li> </ul> </li> </ul> |
| <p>4. Perform make-up of doughs and products with natural ferments and pre-ferments</p> | <ul style="list-style-type: none"> <li>• Primary fermentation</li> <li>• Degassing</li> <li>• Dough portioning</li> <li>• Intermediate proofing</li> <li>• Dough shaping               <ul style="list-style-type: none"> <li>○ Hand</li> </ul> </li> <li>• Panning</li> </ul>                                                                                                                                                       |
| <p>5. Finish and bake products with natural ferments and pre-ferments</p>               | <ul style="list-style-type: none"> <li>• Final proofing</li> <li>• Pre-bake finishes</li> <li>• Bake products               <ul style="list-style-type: none"> <li>○ Oven                   <ul style="list-style-type: none"> <li>– Selection</li> <li>– Controls</li> <li>– Temperatures</li> <li>– Time</li> </ul> </li> <li>○ Testing for doneness</li> </ul> </li> </ul>                                                        |
| <p>6. Cool, slice and package products with natural ferments and pre-ferments</p>       | <ul style="list-style-type: none"> <li>• De-pan product</li> <li>• Cool products</li> <li>• Slicer</li> <li>• Product packaging               <ul style="list-style-type: none"> <li>○ Shelf life</li> <li>○ Label</li> </ul> </li> <li>• Storage</li> </ul>                                                                                                                                                                         |

**Achievement Criteria**

- |             |                                                                                                                                             |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare products with natural ferments and pre-ferments to an industry standard for quality and production time |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                          |

Criteria	The learner will be evaluated on
	<ul style="list-style-type: none"><li>• Occupational Skills<ul style="list-style-type: none"><li>○ Conduct</li><li>○ Safety</li><li>○ Personal hygiene</li><li>○ Sanitation</li><li>○ Time management</li></ul></li><li>• Product Assessment<ul style="list-style-type: none"><li>○ Yield accuracy</li><li>○ Volume</li><li>○ Shape</li><li>○ Colour</li><li>○ Texture, grain and crumb</li><li>○ Taste and aroma</li><li>○ Consistency of product</li></ul></li></ul>

**Line (GAC):**        **D    PREPARE PASTRIES**  
**Competency:**      **D3   Prepare specialty pastries**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe specialty pastries and products
- Describe the principles of preparing specialty pastries
- Perform make-up of specialty pastries
- Finish and bake specialty pastries
- Cool and package specialty pastries

**LEARNING TASKS**

1. Describe specialty pastries and products
  
2. Describe the principles of preparing specialty pastries
  
3. Perform make-up of specialty pastries
  
4. Bake and finish specialty pastries
  
5. Cool and package specialty pastries.

**CONTENT**

- Products
  - Strudel
    - Traditional
    - Puff pastry
  - Phyllo
    - Spanakopita
    - Baklava
  - Other
- Ingredient functions
- Formula balance
- Preparation procedure
- Fillings
- Convenience products
- Faults and causes
- Techniques
  - Fillings
  - Portioning
  - Other techniques
- Bake products
  - Oven consideration
    - Selection
    - Controls
    - Temperature
    - Time
  - Testing for doneness
- Finishing
- Storage
- De-pan product
- Cool products

**LEARNING TASKS**

**CONTENT**

- Slicer
- Product packaging
  - Shelf life
  - Label
- Storage

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to prepare specialty pastries to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |



- Sanitation
- Time management
- Product Assessment
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product



**LEARNING TASKS**

4. Cool and store advanced decorative pastes and garnishes

**CONTENT**

- Moulding
- Other
- Storage
- Convenience products
- Cooling
- Storage
- Prepare stored product for use

**Achievement Criteria**

Performance	The learner will be able to prepare advanced decorative pastes and garnishes to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>



**LEARNING TASKS**

3. Assemble and decorate tiered and celebration cakes

**CONTENT**

- Planning
  - Environmental considerations
  - Cake types
    - Fake/faux
    - Real
  - Structural support
  - Transportation
  - Other
- Cutting
- Filling
- Masking
- Finishing
- Components
  - Rolled fondant
  - Icings
  - Marzipan
  - Airbrush
  - Glazes

**Achievement Criteria**

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Performance | The learner will be able to assemble and decorate tiered and celebration cakes to an industry standard for quality and production time                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Conditions  | The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Criteria    | <p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul> |



**Achievement Criteria**

Performance	The learner will be able to prepare advanced custards, puddings and mousses to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	The learner will be evaluated on <ul style="list-style-type: none"><li>• Occupational Skills<ul style="list-style-type: none"><li>○ Conduct</li><li>○ Safety</li><li>○ Personal hygiene</li><li>○ Sanitation</li><li>○ Time management</li></ul></li><li>• Product Assessment<ul style="list-style-type: none"><li>○ Yield accuracy</li><li>○ Volume</li><li>○ Shape</li><li>○ Colour</li><li>○ Texture, grain and crumb</li><li>○ Taste and aroma</li><li>○ Consistency of product</li></ul></li></ul>

**Line (GAC): G PREPARE DESSERTS**

**Competency: G2 Prepare plated desserts**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe specialty plated desserts
- Describe the principles of preparing specialty plated desserts
- Prepare specialty plated desserts

**LEARNING TASKS**

1. Describe specialty plated desserts
  
2. Describe the principles of preparing specialty plated desserts
  
3. Prepare specialty plated desserts

**CONTENT**

- Types of specialty plated desserts
  - Composed desserts
    - Multi-temperature components
    - Texture
  - Souffles
  - Other
- Components
  - Espuma
  - Spherification
  - Other
- Components
  - Selection
  - Textures
  - Temperature
  - Balance
- Faults and causes
- Components
  - Portioning
  - Preparation
- Finishing touches
- Service
  - Timing
  - Temperature

**Achievement Criteria**

Performance	The learner will be able to prepare specialty plated desserts to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	The learner will be evaluated on <ul style="list-style-type: none"> <li>• Occupational Skills             <ul style="list-style-type: none"> <li>○ Conduct</li> </ul> </li> </ul>

- Safety
- Personal hygiene
- Sanitation
- Time management
- Product Assessment
  - Yield accuracy
  - Volume
  - Shape
  - Colour
  - Texture, grain and crumb
  - Taste and aroma
  - Consistency of product



**LEARNING TASKS**

3. Prepare frozen desserts

4. Freeze and store frozen desserts

**CONTENT**

- Inclusions/textures
- Alcohol
- Cooking methods
- Freezing methods
  - Traditional
  - Advanced machinery
  - Liquid nitrogen
- Overrun
- Storage consideration
  - Temperature
- Faults and causes
- Measurement
  - Ingredients
  - Components
- Equipment preparation
  - Sanitation
  - Temperature
- Product preparation
  - Cooking method
  - Mixing method
  - Temperature
- Base
  - Cooling
  - Maturing
- Commercial mixes
- Processing methods
- Storage
- Service

**Achievement Criteria**

**Performance** The learner will be able to prepare frozen desserts to an industry standard for quality and production time

**Conditions** The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment

**Criteria** The learner will be evaluated on

- Occupational Skills
  - Conduct
  - Safety
  - Personal hygiene
  - Sanitation
  - Time management
- Product Assessment

- Yield accuracy
- Volume
- Shape
- Colour
- Texture, grain and crumb
- Taste and aroma
- Consistency of product



Performance	The learner will be able to apply advanced dessert presentation techniques to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>

<b>Line (GAC):</b>	<b>H</b>	<b>PREPARE CHOCOLATE AND CONFECTIONERY</b>
<b>Competency:</b>	<b>H2</b>	<b>Prepare chocolate products and garnishes</b>

**Objectives**

To be competent in this area, the individual must be able to:

- Describe chocolate processing techniques
- Prepare chocolate products and garnishes

**LEARNING TASKS**

1. Describe chocolate processing techniques

2. Prepare chocolate products and garnishes

**CONTENT**

- Tools and equipment
- Ingredient
  - Selection
  - Functions
  - Temperature
- Melting and tempering methods
- Techniques
  - Dipping procedures
    - Product preparation
  - Moulding
    - Preparation
    - Procedures
  - Fillings
  - Assembling
    - Specialty pieces
    - Truffles
    - Solid pieces
  - Chocolate writing
- Finishing techniques
  - Textures
  - Air-brushing
  - Colouring
- Ingredients
  - Selection
  - Functions
  - Temperature
- Tools and equipment selection
- Melt and crystallizing of product
- Products and garnishes preparation
  - Dipped
  - Piped
  - Moulded chocolates
  - Truffles

**LEARNING TASKS**

**CONTENT**

- Plaques
- Small showpieces
- Other
- Cooling
- Finishing
- Storage

**Achievement Criteria**

Performance	The learner will be able to prepare chocolate and garnishes to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>• Occupational Skills           <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>• Product Assessment           <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>

**Line (GAC):** H **PREPARE CHOCOLATE AND CONFECTIONERY**  
**Competency:** H3 **Prepare confectionery products and garnishes**

**Objectives**

To be competent in this area, the individual must be able to:

- Describe confectionery products and garnishes
- Prepare confectionery products and garnishes

**LEARNING TASKS**

1. Describe sugar garnishes

2. Prepare sugar garnishes

Describe confectionery products

**CONTENT**

- Ingredient selection
- Safety
- Tools and equipment
- Process
  - Temperature stages
  - Caramel
  - Other
- Methods
  - Poured
  - Spun
  - Pulled
  - Blown
  - Other
- Ingredient selection
- Tools and equipment selection
- Temperature stages
- Prepare garnishes
- Cooling
- Finishing
- Storage
- Types
  - Caramels and candies
  - Candied peel
  - Fudge
  - Pâte de fruits
  - Marshmallows
  - Other
- Ingredient selection
- Safety
- Tools and equipment
- Temperature stages
- Techniques
  - Basic pulling

**LEARNING TASKS**

Prepare confectionery products

**CONTENT**

- Moulding
- Other
- Ingredient selection
- Tools and equipment selection
- Temperature stages
- Prepare confectionery products
- Cooling
- Finishing
- Storage

**Achievement Criteria**

Performance	The learner will be able to prepare confectionery products and garnishes to an industry standard for quality and production time
Conditions	The learner will be given formulas, a workstation, appropriate ingredients and tools and equipment
Criteria	<p>The learner will be evaluated on</p> <ul style="list-style-type: none"> <li>● Occupational Skills <ul style="list-style-type: none"> <li>○ Conduct</li> <li>○ Safety</li> <li>○ Personal hygiene</li> <li>○ Sanitation</li> <li>○ Time management</li> </ul> </li> <li>● Product Assessment <ul style="list-style-type: none"> <li>○ Yield accuracy</li> <li>○ Volume</li> <li>○ Shape</li> <li>○ Colour</li> <li>○ Texture, grain and crumb</li> <li>○ Taste and aroma</li> <li>○ Consistency of product</li> </ul> </li> </ul>

# **Section 4**

## **ASSESSMENT GUIDELINES**

**Assessment Guidelines – Level 1**

**Level 1 Grading Sheet: Subject Competency and Weightings**

PROGRAM: IN-SCHOOL TRAINING:		BAKER LEVEL 1	
LINE	SUBJECT COMPETENCIES	THEORY WEIGHTING	PRACTICAL WEIGHTING
A	PERFORM OCCUPATIONAL SKILLS	15%	0%
B	APPLY FOOD SCIENCE	5%	0%
C	PREPARE FERMENTED GOODS	15%	20%
D	PREPARE PASTRIES	20%	25%
E	PREPARE CAKES AND COOKIES	20%	25%
F	DECORATE AND FINISH BAKED GOODS	10%	15%
G	PREPARE DESSERTS	10%	10%
H	PREPARE CHOCOLATE AND CONFECTIONARY	5%	5%
	Total	100%	100%
<b>In-school theory/practical subject competency weighting</b>		30%	70%
<b>Final in-school percentage score</b>		IN-SCHOOL %	

<b>In-school Percentage Score</b> Combined theory and practical subject competency multiplied by	80%
<b>Standardized Level Exam Percentage Score</b> The exam score is multiplied by	20%
<b>Final Percentage Score</b>	FINAL%

**Assessment Guidelines – Level 2**

**Level 2 Grading Sheet: Subject Competency and Weightings**

PROGRAM: IN-SCHOOL TRAINING:		BAKER LEVEL 2	
LINE	SUBJECT COMPETENCIES	THEORY WEIGHTING	PRACTICAL WEIGHTING
B	APPLY FOOD SCIENCE	5%	0%
C	PREPARE FERMENTED GOODS	15%	15%
D	PREPARE PASTRIES	20%	20%
E	PREPARE CAKES AND COOKIES	25%	25%
F	DECORATE AND FINISHED BAKED GOODS	10%	10%
G	PREPARE DESSERTS	15%	15%
H	PREPARE CHOCOLATE AND CONFECTIONARY	10%	15%
	Total	100%	100%
<b>In-school theory/practical subject competency weighting</b>		30%	70%
<b>Final in-school percentage score</b>		IN-SCHOOL %	

<b>In-school Percentage Score</b> Combined theory and practical subject competency multiplied by	80%
<b>Standardized Level Exam Percentage Score</b> The exam score is multiplied by	20%
<b>Final Percentage Score</b>	FINAL%

**Assessment Guidelines – Level 3**

**Level 3 Grading Sheet: Subject Competency and Weightings**

PROGRAM: IN-SCHOOL TRAINING:		BAKER LEVEL 3	
LINE	SUBJECT COMPETENCIES	THEORY WEIGHTING	PRACTICAL WEIGHTING
A	PERFORM OCCUPATIONAL SKILLS	10%	0%
B	APPLY FOOD SCIENCE	10%	0%
C	PREPARE FERMENTED GOODS	10%	10%
D	PREPARE PASTRIES	10%	10%
F	DECORATE AND FINISH BAKED GOODS	15%	25%
G	PREPARE DESSERTS	25%	30%
H	PREPARE CHOCOLATE AND CONFECTIONARY	20%	25%
	Total	100%	100%
<b>In-school theory/practical subject competency weighting</b>		30%	70%
<b>Training Provider enters final in-school mark into SkilledTradesBC Portal</b>		Calculation of final in-school percentage	

# **Section 5**

# **TRAINING PROVIDER STANDARDS**

## **Facility Requirements**

### **Classroom Area**

- Desks and chairs for a class of apprentices
- Screen and projector
- High speed internet access

### **Shop Area**

- 200m<sup>2</sup> kitchen with tile floor

### **Lab Requirements**

- |                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• Access to retail sales area</li> <li>• Dry storage rooms</li> <li>• H/VAC System</li> <li>• Hand sinks</li> <li>• Instructor demo table with mirror</li> <li>• Janitorial room</li> <li>• Sanitizing sink</li> <li>• Stand alone freezer</li> <li>• Stand alone fridge</li> <li>• Walk-in freezer</li> <li>• Walk-in fridge</li> </ul> | <ul style="list-style-type: none"> <li>• Ingredient shelves/cabinets</li> <li>• Electrical outlets (Multi)</li> <li>• Work stations</li> <li>• Oven rack</li> <li>• Work benches (Wood and SS)</li> <li>• Bread racks</li> <li>• Plastic proofing jackets</li> <li>• Pan racks</li> <li>• SS racks for tools and pans</li> <li>• Ingredient bins</li> <li>• Proofer</li> </ul> |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

### **Student Facilities**

- Lockers
- Student change rooms
- Washrooms

### **Instructor's Office Space**

- Camera
- Computer and monitor, printer
- File cabinet, shelving, desk and drawers
- Office furniture and electronics

### **Other**

- Fire suppression equipment
- First aid and safety equipment
- Goggles
- PPE

## **Tools and Equipment**

### **Shop Equipment**

#### ***Required***

- 10 L mixers
- 20 L vertical mixers
- 60 L mixer
- Bench mixers
- Bun divider/rounder
- Convection oven
- Deck oven with steam
- Grater attachment
- Sheeter
- Spiral bread mixer 50 L
- Stove with oven
- Proofer
- Label printer
- Compressor
- Air gun
- Fryer
- Microwave
- Digital scales
- Food processor
- Bread slicer
- Overwrapper
- Air brush
- Balance scales

#### ***Recommended***

- Combi oven
- Steam kettle

### **Shop (Facility) Tools**

#### ***Standard Tools***

- Immersion blender
- China caps
- Copper pots
- Measuring cups
- Muffin pans
- Cutting boards
- Pie shells
- Rolling pins
- Scales
- Sieves
- Silicon mats
- Stainless steel bowls
- Stainless steel pots – various sizes
- Turntables
- Waffle iron
- Bar mixer
- Cake frames (assorted sizes)
- Plastic storage containers (assorted sizes)
- Ramekins
- Aluminium pans (assorted sizes)
- Tart shells
- Cake rings (assorted sizes)
- Cake pans (assorted sizes)
- Donut screens
- Four strap bread pans
- Flan shells
- Strainers
- Pullman loaf pans
- Marble slabs
- Steel bun pans

#### ***Specialty Tools***

- Chocolate warmers
- Chocolate moulds
- Sugar lamps and equipment
- Metal rod sets for caramel
- Chocolate shaver
- Textured mats for decorative sponge
- Decorative sponge comb
- Silicone moulds – various shapes
- Cutter sets – various shapes

**Student Tools (supplied by student)**

***Required***

- Bench scraper
- Calculator
- Knife guards (various sizes)
- Pastry brush
- Plastic bowl scraper
- Digital thermometer
- Hat and hair nets
- Scissors
- Wooden spoons
- Serrated knife
- Ruler (centimetres and inches)
- Microplane
- Three Dipping forks (1 x 2-prong, 1 x 3-prong and 1 x circle)
- Peeler
- Serrated paring knife
- Decorating and piping tips (various shapes and sizes) and couplers
- Straight spatula
- Cutters (round and fluted shaped)
- Digital scale
- Offset spatula
- Rubber spatula
- Piping bags (disposable, reusable, various sizes)
- French knife
- Decorating comb
- Digital timer
- Whisk
- Measuring spoons
- Paring knife
- Pastry or pizza wheel

## Reference Materials

### *Required*

- Professional Baking (Wayne Gisslen)  
John Wiley & Sons      ISBN : 978-1-118-08374-1

### *Recommended*

- go2hr [www.go2hr.ca](http://www.go2hr.ca)
- SkilledTradesBC [www.skilledtradesbc.ca](http://www.skilledtradesbc.ca)
- Inter-Provincial Red Seal Program [www.red-seal.ca](http://www.red-seal.ca)
- Baking Association of Canada [www.baking.ca](http://www.baking.ca)

### *Suggested*

- Advanced Bread and Pastry  
Michael Suas (Cengage Learning)      ISBN: 978-1-418-01169-7
- On Baking (Sarah R. Labensky, Eddy van Damme, Priscilla Martel)  
Pearson Canada      ISBN-10: 0-131-57923-1
- The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional  
Rinsky & Rinsky      ISBN: 978-0-470-22729-9
- The Flavour Bible: The Essential Guide to Culinary Creativity  
Page and Dornenburg      ISBN-10: 0316118400
- How Baking Works (Paula Figoni)  
John Wiley & Sons      ISBN : 978-0-470-39267-6
- Professional Cake Decorating, 2nd Edition (Toba M. Garrett)  
John Wiley & Sons      ISBN: 978-0-470-38009-3
- Professional Bakers' Manual (George Rudolph, Ken Sohm et al 2001)  
Crown Publication Services (BC) Product #7960003524 (print) #7630000027 (digital)
- Bread Bakers Apprentice (Peter Reinhart)  
Ten Speed Press      ISBN: 978-1580082686
- Bread: A Baker's Book of Techniques and Recipes (Jeffrey Hamelman)  
John Wiley & Sons      ISBN : 978-1-118-13271-5
- The Professional Pastry Chef: Fundamentals of Baking and Pastry (Bo Friberg)  
John Wiley & Sons      ISBN: 978-0-471-35925-8
- Advanced Professional Pastry Chef (Bo Friberg)  
John Wiley & Sons      ISBN: 978-0-471-35926-5
- In the Hands of a Baker (Culinary Institute of America)  
John Wiley & Sons      ISBN : 978-0-470-58785-0
- The New Food Lover's Companion (Ron Herbst, Sharon Tyler Herbst)  
Barron's      ISBN: 978-1438001630

## **Instructor Requirements**

### **Occupation Qualification**

The instructor must possess:

- Baker - Certificate of Qualification with the Interprovincial Red Seal Endorsement or equivalent

### **Work Experience**

A minimum of 10 years of experience working in the industry as a journeyperson.

### **Instructional Experience and Education**

It is preferred that the instructor also possesses one of the following:

- Be enrolled in or have completed a provincially recognized teaching certificate program, such as the BC Instructor's Diploma Program or equivalent. (If in progress, a maximum of two years to completion.)

# Appendices

**Appendix A  
Acronyms**

<b>ADT</b>	Actual dough temperature
<b>FDT</b>	Final dough temperature
<b>FIFO</b>	First In First Out
<b>GMO</b>	Non-genetically modified
<b>HACCP</b>	Hazard Analysis Critical Control Points
<b>PPE</b>	Personal protective equipment
<b>RDT</b>	Required dough temperature
<b>RWT</b>	Required water temperature
<b>SDS</b>	Safety Data Sheets
<b>UPC</b>	Universal product code
<b>WHMIS</b>	Workplace Hazardous Materials Information System

## Appendix B Summary of Achievement Criteria

Achievement Criteria are included for competencies that require a practical assessment. The intent of including Achievement Criteria in the Program Outline is to ensure consistency in training across the many training institutions in British Columbia. Their purpose is to reinforce the theory and to provide a mechanism for evaluation of the learner’s ability to apply the theory to practice. It is important that these performances be observable and measurable and that they reflect the skills spelled out in the competency. The conditions under which these performances will be observed and measured must be clear to the learner as well as the criteria by which the learner will be evaluated. The learner must also be given the evaluation criteria.

The performance spelled out in the Achievement Criteria is a suggested performance and is not meant to stifle flexibility of delivery. Training providers are welcome to substitute other practical performances that measure similar skills and attainment of the competency. Multiple performances may also be used to replace individual performances where appropriate.

The following tables summarize the practical assessments for each level. **For details, please refer to the Achievement Criteria following the competency in the Program Content section.**

BAKER – LEVEL 1 SUMMARY OF ACHIEVEMENT CRITERIA	
SUBJECT COMPETENCY	ACHIEVEMENT CRITERIA TASK
<b>C1</b> Prepare basic doughs and products	The learner will be able to prepare basic breads and rolls to an industry standard for quality and production time
<b>C2</b> Prepare laminated doughs and products	The learner will be able to prepare croissants and danish to an industry standard for quality and production time
<b>C3</b> Prepare specialty doughs and products	The learner will be able to prepare basic specialty fermented breads and products to an industry standard for quality and production time
<b>D1</b> Prepare pies and tarts	The learner will be able to prepare basic pies and tarts to an industry standard for quality and production time
<b>D2</b> Prepare laminated pastry doughs and pastry products	The learner will be able to prepare basic laminated pastry products to an industry standard for quality and production time
<b>D3</b> Prepare specialty pastries	The learner will be able to prepare choux paste products to an industry standard for quality and production time
<b>D4</b> Prepare deep fried pastries and products	The learner will be able to prepare donuts to an industry standard for quality and production time
<b>E1</b> Prepare cookies, squares and bars	The learner will be able to prepare basic cookies, squares and bars to an industry standard for quality and production time
<b>E2</b> Prepare quick breads	The learner will be able to prepare quick breads to an industry standard for quality and production time
<b>E3</b> Prepare cakes	The learner will be able to prepare basic cakes to an industry standard for quality and production time
<b>E4</b> Prepare specialty cakes and tortes	The learner will be able to prepare cheesecakes to an industry standard for quality and production time

<b>F1</b> Prepare icings, fillings, glazes, sauces and meringues	The learner will be able to prepare basic icings, fillings, glazes, sauces and meringues to an industry standard for quality and production time
<b>F3</b> Assemble and decorate cakes and sweet and savoury pastries	The learner will be able to assemble and decorate basic cakes and pastries to an industry standard for quality and production time.
<b>G1</b> Prepare custards and mousses	The learner will be able to prepare basic custards to an industry standard for quality and production time
<b>G3</b> Prepare ice cream and sorbet	The learner will be able to prepare ice cream and sorbet to an industry standard for quality and production time
<b>H1</b> Demonstrate the principles of working with chocolate and confectionery	The learner will be able to basic chocolate and sugar products to an industry standard for quality and production time

**BAKER – LEVEL 2  
SUMMARY OF ACHIEVEMENT CRITERIA**

<b>SUBJECT COMPETENCY</b>	<b>ACHIEVEMENT CRITERIA TASK</b>
<b>C1</b> Prepare basic doughs and products	The learner will be able to prepare basic breads with additions and substitutions, to an industry standard for quality and production time
<b>C2</b> Prepare laminated doughs and products	The learner will be able to prepare advanced croissants and danish pastry products to an industry standard for quality and production time
<b>C3</b> Prepare specialty doughs and products	The learner will be able to prepare enriched specialty fermented breads and products to an industry standard for quality and production time The learner will be able to prepare specialty fermented breads and products to an industry standard for quality and production time
<b>C4</b> Prepare natural ferments and Artisan breads	The learner will be able to prepare dough products with natural ferments and pre-ferments, to an industry standard for quality and production time
<b>D1</b> Prepare pies and tarts	The learner will be able to prepare specialty pies and tarts to an industry standard for quality and production time
<b>D2</b> Prepare laminated pastry doughs and products	The learner will be able to prepare laminated pastry products to an industry standard for quality and production time
<b>D3</b> Prepare specialty pastries	The learner will be able to prepare specialty pastries to an industry standard for quality and production time
<b>D4</b> Prepare deep fried pastries and products	The learner will be able to prepare cruller, fritters and other to an industry standard for quality and production time
<b>E1</b> Prepare cookies, squares and bars	The learner will be able to prepare advanced cookies to an industry standard for quality and production time
<b>E3</b> Prepare cakes	The learner will be able to prepare cakes to an industry standard for quality and production time
<b>E4</b> Prepare specialty cakes and tortes	The learner will be able to prepare specialty cakes and tortes to an industry standard for quality and production time

<b>F1</b> Prepare icings, fillings, glazes, sauces and meringues	The learner will be able to prepare specialty icings, fillings, glazes and meringues to an industry standard for quality and production time
<b>F3</b> Assemble and decorate cakes and sweet and savoury pastries	The learner will be able to assemble and decorate specialty cakes and pastries to an industry standard for quality and production time
<b>F4</b> Prepare decorative pastes and garnishes	The learner will be able to prepare decorative pastes and garnishes to an industry standard for quality and production time
<b>G1</b> Prepare custards and mousses	The learner will be able to prepare custards, puddings and mousses to an industry standard for quality and production time
<b>G2</b> Prepare plated desserts	The learner will be able to prepare basic hot plated desserts to an industry standard for quality and production time
<b>G4</b> Apply dessert presentation techniques	The learner will be able to prepare basic dessert presentation techniques to an industry standard for quality and production time
<b>H2</b> Prepare chocolate products and garnishes	The learner will be able to basic chocolate and garnishes to an industry standard for quality and production time

<b>BAKER – LEVEL 3 SUMMARY OF ACHIEVEMENT CRITERIA</b>	
<b>SUBJECT COMPETENCY</b>	<b>ACHIEVEMENT CRITERIA TASK</b>
<b>C4</b> Prepare natural ferments and Artisan breads	The learner will be able to prepare products with natural ferments and pre-ferments to an industry standard for quality and production time
<b>D3</b> Prepare specialty pastries	The learner will be able to prepare specialty pastries to an industry standard for quality and production time
<b>F3</b> Assemble and decorate cakes and sweet and savoury pastries	The learner will be able to assemble and decorate specialty cakes and pastries to an industry standard for quality and production time
<b>F4</b> Prepare decorative pastes and garnishes	The learner will be able to prepare advanced decorative pastes and garnishes to an industry standard for quality and production time
<b>F5</b> Assemble and decorate tiered and celebration cakes	The learner will be able to assemble and decorate tiered and wedding cakes to an industry standard for quality and production time
<b>G1</b> Prepare custards, puddings and mousses	The learner will be able to prepare advanced custards, puddings and mousses to an industry standard for quality and production time
<b>G2</b> Prepare plated desserts	The learner will be able to prepare specialty plated desserts to an industry standard for quality and production time
<b>G3</b> Prepare ice creams and frozen desserts	The learner will be able to prepare frozen desserts to an industry standard for quality and production time
<b>G4</b> Apply dessert presentation techniques	The learner will be able to apply advanced dessert presentation techniques to an industry standard for quality and production time
<b>H2</b> Prepare chocolate products and garnishes	The learner will be able to prepare chocolate and garnishes to an industry standard for quality and production time

<b>H3</b> Prepare confectionery products and garnishes	The learner will be able to prepare confectionery products and garnishes to an industry standard for quality and production time
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