



Baker

Inter-provincial examinations – Tasks and related number of questions
Number of questions on each exam - 150

Based on 2023 RSOS

Major Work Activity	Task	Number of Questions
A – PERFORMS COMMON OCCUPATIONAL SKILLS	Task 1 – Performs safety- and hygiene- related functions	3
	Task 2 – Practices food safety procedures	3
	Task 3 – Uses and maintains tools and equipment	3
	Task 4 – Organizes work	4
	Task 5 – Manages products and information	4
	Task 6 – Performs routine work practices	3
	Task 7 – Adapts bakery practices to meet dietary requirements	3
	Task 8 – Uses communication and mentoring techniques	0
B – PREPARES FERMENTED GOODS	Task 9 – Prepares pre-ferment	6
	Task 10 – Prepares dough	11
	Task 11 – Forms dough	9
	Task 12 – Forms laminated dough	7
	Task 13 – Finishes fermented goods	8
C – PREPARES COOKIES, BARS, QUICK BREADS, PASTRY DOUGHS AND CAKES	Task 14 – Prepares cookies and bars	7
	Task 15 – Prepares quick breads	7
	Task 16 – Prepare pastry doughs	9
	Task 17 – Prepare cakes	10
D – PERFORMS ASSEMBLY AND FINISHING	Task 18 – Prepares creams, custards, sweet fillings, decorating pastes and icings	6
	Task 19 – Prepares savoury fillings	3
	Task 20 – Prepares sauces, glazes and garnishes	4
	Task 21 – Assembles and bakes sweet and savoury pastries	4
	Task 22 – Assembles cakes and other baked goods	5
	Task 23 – Decorates and finishes baked goods	4
E – PREPARES CHOCOLATE, CONFECTIONS AND SUGAR WORK	Task 24 – Prepares chocolate	9
	Task 25 – Prepares confections and sugar work	6
F – PREPARES DESSERTS, ICE CREAMS AND ICES	Task 26 – Prepares plated desserts	4
	Task 27 – Prepares ice creams and ices	4
	Task 28 – Prepares frozen desserts	4
		150