

Baker Harmonized Level 1

STANDARDIZED LEVEL EXAM (SLE) BREAKDOWN

The following table shows the number of questions per General Area of Competency (GAC) and Competency on the *Baker Harmonized Level 1 SLE*.

Number of questions on each exam: 100

Level 1 GAC/Competency	#
A. PERFORM OCCUPATIONAL SKILLS	11
A1. Demonstrate workplace safety procedures	2
A2. Apply safe food handling practices	2
A3. Apply interpersonal skills	0
A4. Use and maintain baking tools and equipment	2
A5. Plan and organize production	1
A6. Manage bakery products and inventory	3
A8. Apply packaging and merchandizing procedures	1
B. APPLY FOOD SCIENCE	20
B2. Apply baking science and trade calculations	20
C. PREPARE FERMENTED GOODS	15
C1. Prepare basic doughs and products	8
C2. Prepare laminated doughs and products	5
C3. Prepare specialty doughs and products	2
D. PREPARE PASTRIES	15
D1. Prepare pies and tarts	7
D2. Prepare laminated pastry doughs and products	3
D3. Prepare specialty pastries	3
D4. Prepare deep fried pastries and products	2
E. PREPARE CAKES AND COOKIES	19
E1. Prepare cookies, squares and bars	7
E2. Prepare quick breads	3
E3. Prepare cakes	7

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E4. Prepare specialty cakes and tortes	2
F. DECORATE AND FINISH BAKED GOODS	10
F1. Prepare icings, fillings, glazes, sauces and meringues	4
F2. Prepare savoury fillings	2
F3. Assemble and decorate cakes and sweet and savoury pastries	4
G. PREPARE DESSERTS	7
G1. Prepare custards, puddings and mousses	5
G3. Prepare ice creams and frozen desserts	2
H. PREPARE CHOCOLATE AND CONFECTIONERY	3
H1. Demonstrate the principles of working with chocolate and confectionery	3
Total:	100