

Baker Harmonized Level 2

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 2 SLE*.

Number of questions on each exam: 100

Level 2 GAC/Competency	#
B. APPLY FOOD SCIENCE	5
B1. Use product and nutritional information	1
B3. Adapt baking practices to meet dietary requirements	4
C. PREPARE FERMENTED GOODS	20
C1. Prepare basic doughs and products	3
C2. Prepare laminated doughs and products	8
C3. Prepare specialty doughs and products	4
C4. Prepare natural ferments and Artisan breads	5
D. PREPARE PASTRIES	20
D1. Prepare pies and tarts	6
D2. Prepare laminated pastry doughs and products	6
D3. Prepare specialty pastries	6
D4. Prepare deep fried pastries and products	2
E. PREPARE CAKES AND COOKIES	20
E1. Prepare cookies, squares and bars	5
E3. Prepare cakes	8
E4. Prepare specialty cakes and tortes	7
F. DECORATE AND FINISH BAKED GOODS	10
F1. Prepare icings, fillings, glazes, sauces and meringues	6
F3. Assemble and decorate cakes and sweet and savoury pastries	2
F4. Prepare decorative pastes and garnishes	2
G. PREPARE DESSERTS	15
G1. Prepare custards, puddings and mousses	8

Baker: Harmonized Level 2 SLE Breakdown

September 1, 2024

Level 2 GAC/Competency	#
G2. Prepare plated desserts	4
G4. Apply dessert presentation techniques	3
H. PREPARE CHOCOLATE AND CONFECTIONERY	10
H2. Prepare chocolate products and garnishes	10
Total:	100