

BAKER					
NOA STRUCTURE - 2015		Moved to	RSOS FINAL STRUCTURE - 2023		Moved from
Block A	COMMON OCCUPATIONAL SKILLS		MWA A	Performs common occupational skills	
Task 1	Performs safety and sanitation related functions		Task 1	Performs safety- and hygiene-related functions	
1.01	Maintains safe and sanitary work environment.	1.01	1.01	Maintains safe work environment	1.01
1.02	Uses personal protective equipment (PPE) and safety equipment.	1.02	1.02	Uses personal protective equipment (PPE) and safety equipment	1.02
1.03	Sanitizes tools and equipment.	2.04	1.03	Maintains professional appearance and personal hygiene	NEW
1.04	Applies safe food practices.	new Task 2			
			Task 2	Practices food safety procedures	NEW
			2.01	Maintains safe condition and temperature of raw ingredients and finished products	
			2.02	Prevents cross-contamination of raw ingredients and finished products	
			2.03	Cleans and sanitizes tools and equipment	1.03
			Task 3	Uses and maintains tools and equipment	2.03
			3.01	Uses non-mechanized tools	2.03
			3.02	Uses mechanized tools and equipment	NEW
Task 2	Organizes work.	Task 4	Task 4	Organizes work	
2.01	Schedules production and workflow.		4.01	Schedules production and workflow	2.01
2.02	Organizes workplace and workspace.	4.02	4.02	Organizes workplace and workspace	2.02
2.03	Maintains tools and equipment.	New Task 3			
Task 3	Manages products and information.		Task 5	Manages products and information	Task 3
3.01	Manages inventory.	5.03	5.01	Orders products	NEW
3.02	Performs quality control assessments.	5.04	5.02	Receives products	NEW
3.03	Stores bakery products.	5.05	5.03	Manages inventory	
3.04	Packages bakery products.	5.06	5.04	Performs quality control assessments on bakery products	3.01
			5.05	Stores bakery products	3.02
			5.06	Packages bakery products	3.03
			6.07	Uses documentation	3.04
Task 4	Applies food science.		Task 6	Performs routine work practices	
4.01	Uses formulations.	6.03	6.01	Performs portion control	NEW
4.02	Applies nutritional and allergen information.	6.04	6.02	Uses convenience foods	NEW
			6.03	Uses formulations	4.01
			6.04	Applies dietary information	4.02
			Task 7	Adapts baking practices to meet dietary requirements	NEW
			7.01	Adapts bakery practices to meet dietary requirements	
			7.02	Selects ingredients to meet dietary requirements	
			7.03	Prepares food to meet dietary requirements	
			Task 8	Uses communication and mentoring techniques	NEW
			8.01	Uses communication techniques	
			8.02	Uses mentoring techniques	
Block B	FERMENTED GOODS		MWA B	Prepares fermented goods	
Task 5	Prepares dough.	Task 10	Task 9	Prepares pre-ferment	NEW
5.01	Manages dough temperature.	10.01	9.01	Mixes ingredients for pre-ferment	
5.02	Mixes ingredients for fermented goods.	10.02	9.02	Manages pre-ferment process	
5.03	Allows dough to rest.	10.03			
Task 6	Forms dough.		Task 10	Prepares dough	Task 5
6.01	Portions dough.	11.01	10.01	Manages dough temperature	5.01
6.02	Shapes dough.	11.02	10.02	Mixes ingredients for fermented goods	5.02
6.03	Pans dough.	11.02	10.03	Manages bulk fermentation	5.03
6.04	Monitors final proof.	11.03 and 12			
6.05	Performs make-up of laminated doughs.	Task 12	Task 11	Forms dough	
			11.01	Divides dough	6.01
			11.02	Shapes dough	6.02 and 6.03
Task 7	Finishes fermented goods.		11.03	Monitors final proof of dough	6.04
7.01	Applies pre bake finish.	13.01			
7.02	Bakes fermented goods.	13.02	Task 12	Forms laminated dough	NEW
7.03	Deep-fries fermented goods.	13.03	12.01	Laminates dough	NEW
			12.02	Performs make-up of laminated dough products	6.05
			12.03	Monitors final proof of laminated dough products	6.04
			Task 13	Finishes fermented goods	
			13.01	Applies pre bake finish	7.01
			13.02	Bakes fermented goods	7.02
			13.03	Deep-fries fermented goods	7.03
BLOCK C	COOKIES, BARS, CAKES, PASTRY AND QUICK BREADS		MWA C	Prepares cookies, bars, quick breads, pastry doughs and cakes	
Task 8	Prepares cookies and bars.		Task 14	Prepares cookies and bars	
8.01	Mixes cookie and bar ingredients.	14.01	14.01	Mixes cookie and bar ingredients	8.01
8.02	Portions mixture for cookies and bars.	14.02	14.02	Performs make-up of cookies and bars	8.02 and 8.03
8.03	Performs make-up of cookies and bars.	14.02	14.03	Bakes cookies and bars	8.04
8.04	Bakes cookies and bars.	14.03			
Task 9	Prepares quick breads.		Task 15	Prepares quick breads	
9.01	Mixes quick bread ingredients.	15.01	15.01	Mixes quick bread ingredients	9.01
9.02	Portions mixture for quick breads.	15.02	15.02	Performs make-up of quick breads	9.02 and 9.03
9.03	Performs make-up of quick breads.	15.02	15.03	Bakes quick breads	9.04
9.04	Bakes quick breads.	15.03	Task 16	Prepares pastry doughs	
			16.01	Mixes pastry dough ingredients	10.01
Task 10	Prepares pastry doughs.		16.02	Performs make-up of pastry doughs	10.02 and 10.03
10.01	Mixes pastry doughs.	16.01	16.03	Bakes pastry doughs	10.04
10.02	Portions pastry doughs.	16.02			
10.03	Performs make-up of pastry doughs.	16.02	Task 17	Prepares cakes	
10.04	Cooks pastry doughs by baking and frying.	16.03	17.01	Mixes cake ingredients	11.01

			17.02	Portions mixture for cakes		11.02
Task 11	Prepares cakes.		17.03	Bakes cakes		11.03
11.01	Mixes cake ingredients.	17.01				
11.02	Portions mixture for cake.	17.02				
11.03	Bakes cake.	17.03				
BLOCK D ASSEMBLY AND FINISHING			MWA D Prepares assembly and finishing			
Task 12	Prepares creams, custards, fillings, decorating pastes and icings.		Task 18	Prepares creams, custards, sweet fillings, decorating pastes and icings		
12.01	Performs make-up of creams, custards, fillings, decorating pastes and icings.	12.01	18.01	Performs make-up of creams, custards, sweet fillings, decorating pastes and icings		12.01
12.02	Cooks creams and custards.	12.02	18.02	Cooks creams, custards and sweet fillings		12.02
12.03	Holds products for use.	12.03	18.03	Holds products for use		12.03
			Task 19	Prepares savoury fillings		NEW
			19.01	Performs make-up of savoury fillings		
			19.02	Holds savoury fillings for use		
			19.03	Portions savoury fillings		
Task 13	Prepares sauces, glazes and garnishes.		Task 20	Prepares sauces, glazes and garnishes		
13.01	Performs make-up of sauces and glazes.	20.01	20.01	Performs make-up of sauces and glazes		13.01
13.02	Performs make-up of garnishes.	20.02	20.02	Performs make-up of garnishes		13.02
			20.03	Hold sauces, glazes and garnishes for use		NEW
Task 14	Prepares cakes, pastries and other baked goods for decorating.		Task 21	Assembles and bakes sweet and savoury pastries		
14.01	Mixes pastry ingredients and components.	Removed	21.01	Performs make-up and assembly of sweet and savoury pastries		14.03
14.02	Cuts cakes and pastries.	22.02	21.02	Bakes sweet and savoury pastries		14.04
14.03	Assembles cakes, pastries and other baked goods.	21.01, 22.01				
14.04	Bakes pastries.	21.02	Task 22	Assembles cakes and other baked goods		
14.05	Portions cakes, pastries and other baked goods.	22.02	22.01	Performs make-up and assembly of cakes and other baked goods		14.03
			22.02	Portions cakes and other baked goods		14.02 and 14.05
Task 15	Finishes and decorates baked goods.		Task 23	Decorates and finishes baked goods		
15.01	Applies sauces, toppings and glazes.	23.01	23.01	Applies sauces, toppings and glazes		15.01
15.02	Applies garnishes and decorative products.	23.02	23.02	Applies garnishes and decorative products		15.02
BLOCK E CHOCOLATE AND CONFECTIONS			MWA E Prepares chocolate, confections and sugar work			
Task 16	Prepares chocolate.		Task 24	Prepares chocolate		
16.01	Selects quality and types of chocolate.	24.01	24.01	Selects quality and types of chocolate		16.01
16.02	Prepares fillings for chocolate.	24.02	24.02	Prepares fillings for chocolate		16.02
16.03	Prepares couvertures and compounds.	24.03	24.03	Prepares couvertures and compounds		16.03
16.04	Uses couvertures and compounds.	24.04	24.04	Uses couvertures and compounds		16.04
Task 17	Prepares confections.		Task 25	Prepares confections and sugar work		
17.01	Boils sugar.	25.01	25.01	Boils sugar and sugar substitutes		17.01
17.02	Forms sugar.	25.02	25.02	Forms sugar and sugar substitutes		17.02
17.03	Creates artistic garnishes.	25.03	25.03	Creates artistic garnishes and sugar work		17.03
			25.04	Prepares confections		NEW
BLOCK F DESSERTS, ICE CREAMS AND ICES			MWA F Prepares desserts, ice creams and ices			
Task 18	Prepares plated desserts.		Task 26	Prepares plated desserts		
18.01	Plans plate design.	26.01	26.01	Plans plate design		18.01
18.02	Assembles components	26.02	26.02	Assembles components		18.02
Task 19	Prepares ice creams and ices.		Task 27	Prepares ice creams and ices		
19.01	Prepares bases for ice creams and ices.	27.01	27.01	Prepares bases for ice creams and ices		19.01
19.02	Performs make-up of ice creams and ices.	27.02	27.02	Performs make-up of ice creams and ices		19.02
Task 20	Prepares frozen desserts.		Task 28	Prepares frozen desserts		
20.01	Performs make-up of frozen desserts.	28.01	28.01	Performs make-up of frozen dessert components		20.01
20.02	Holds frozen desserts.	28.02	28.02	Assembles frozen dessert components		20.02
20.03	Assembles components for frozen desserts.	28.03	28.03	Holds frozen desserts		20.03