

PROGRAM UPDATE

Issued: December 23, 2024

Trade: BAKER

To: SkilledTradesBC Training Providers
Articulation Chair
System Liaison Person
Youth Train in Trades School Districts

Subject: **BAKER Interprovincial Exams aligned to the 2023 RSOS will be implemented**

From: SkilledTradesBC Program Standards

Effective Date: February 14, 2025

Summary: Interprovincial (IP) exams aligned to the 2023 **Baker** Red Seal Occupational Standard (RSOS) will be implemented by SkilledTradesBC as of February 14, 2025. Candidates who write a **Baker** IP exam ending on or after February 14, 2025, will receive an exam aligned to the 2023 RSOS.

IP Table: The IP table can be found at <https://skilledtradesbc.ca/baker>



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

Details: The Interprovincial Red Seal exam is a summative assessment intended to test an apprentice's trade knowledge gained through both on-the-job experience and technical training. Exam questions are developed by certified trade worker subject matter experts (SMEs) as well as instructors and are intended to reflect trade practices in Canada. The exams are edited, translated, and peer reviewed by additional SMEs before they are implemented. The exams are developed to test the sub-tasks of the most recent Red Seal Occupational Standard.

The **Baker** 2023 RSOS can be [downloaded here](#).

A comparative analysis of the sub-task changes from the previous standard can be found on the SkilledTradesBC trade page (<https://skilledtradesbc.ca/baker>).

For more information contact: SkilledTradesBC Program Standards
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cc: SkilledTradesBC Staff