



## ***CUSTOMIZED TEACHER ASSESSMENT BLUEPRINT***

### **RETAIL COMMERCIAL BAKING**

**Test Code: 5918**

**Version: 01**

#### ***Specific Competencies and Skills Tested in this Assessment:***

##### **Safety and Sanitation**

Identify causes and prevention of kitchen accidents, including burns, fires, and slips  
Demonstrate safe and sanitary procedures for operating and maintaining large equipment, hand tools, and small wares  
Exhibit familiarity with laws and rules pertaining to the food service industry, of regulatory agencies such as OSHA  
Identify the Critical Control Points during all food handling processes, including demonstrating proper personal hygiene, as a method for minimizing the risk of food-borne illnesses (HACCP system)  
Identify causes and signs of biological, physical, and chemical contamination  
Describe use, storage, and disposal of types of cleaners and sanitizers and their proper use (MSDS)  
Identify proper methods of waste disposal and recycling  
Identify and describe microorganisms related to food spoilage and food-borne illness, including growth environments

##### **Business and Math Skills**

Perform basic mathematical operations pertaining to the food service industry (addition, subtraction, multiplication, division)  
Weigh and measure accurately  
Calculate preparation temperatures based on known variables (friction factor, altitude, etc.)

##### **Identification, Classification, and Properties of Ingredients**

Identify, compare, and contrast ingredients and their sources  
Explain the strengthening or weakening effect of ingredients in the production of doughs and batters  
Select specific ingredients and/or substitutions appropriate to method and desired product outcome  
Identify and describe physical, chemical, and biological leaveners

##### **Baking Preparation (Mise en Place)**

Demonstrate mise en place by planning assignment inventory of ingredients, equipment, and tools  
Break down assignments into tasks  
Utilize convenience products if and when necessary, preparing a sequenced and prioritized timeline  
Demonstrate a variety of cooking methods: baking, frying, boiling, blanching, poaching, and steaming  
Identify and use herbs, spices, and flavor extracts  
Display understanding of basic bakery production and planning principles, including the importance of planning to the overall operation of a baking facility

## ***Retail Commercial Baking (continued)***

### **Basic Baking**

Read and prepare standardized recipes/formulas and menus  
Define terms related to baking methods, processes, and techniques  
Describe, compare, and contrast yeast and laminate dough types and related methods and processes  
Describe, compare, and contrast quick breads, including muffin and biscuit dough types and related methods and processes  
Describe, compare, and contrast pie dough types and related methods and processes  
Describe, compare, and contrast fruit pie filling methods  
Describe, compare, and contrast creaming and two-stage methods as they relate to cakes, cookies, quick breads, brownies, and short dough  
Describe, compare, and contrast egg foam method as it relates to sponge, génoise, angel food, chiffon, meringues, mousse, and soufflés  
Describe, compare, and contrast frosting, icing, and glaze types and methods  
Describe Pâte à Choux and products derived from it  
Describe, compare, and contrast custard types and related methods  
Describe proper gluten development in relationship to product outcomes  
Relate cooking times and temperatures to methods, products, and ingredients  
Indicate order for adding ingredients given various methods

### **Product Merchandising**

Determine methods of promoting baked goods, including seasonal merchandising strategies  
Create menu item descriptions for bakery goods  
Demonstrate food presentation techniques

### **Purchasing, Receiving, Inventory, and Storage**

Describe proper techniques of receiving and storing fresh, frozen, refrigerated, and staple goods  
Examine various inventory systems (FIFO, etc.)  
Discuss ethical issues as they relate to purchasing  
Order food requisitions from appropriate/reliable sources

### **Nutrition**

Discuss various diets (e.g., food allergies, alternative dieting), and dietary guidelines  
Interpret food labels in terms of the portion size, ingredients, and nutritional value

### **Human Relations and Career Skills**

Demonstrate effective communication skills, employment skills, personal traits, and interpersonal skills  
Identify career opportunities in the baking industry  
Identify professional organizations and explain their purposes and benefits to the industry

***Retail Commercial Baking (continued)***

**Written Assessment:**

Administration Time: 3 hours

Number of Questions: 191

***Areas Covered:***

13%	Safety and Sanitation
12%	Business and Math Skills
8%	Identification, Classification, and Properties of Ingredients
12%	Baking Preparation (Mise en Place)
29%	Basic Baking
8%	Product Merchandising
7%	Purchasing, Receiving, Inventory, and Storage
4%	Nutrition
7%	Human Relations and Career Skills

***Sample Questions:***

After touching hands, face, or body, bakery workers must

- A. wash hands properly
- B. put new gloves on
- C. use hand sanitizer
- D. change the apron

Whole-wheat flour contains which of these three parts of the wheat kernel?

- A. endosperm, pectin, and starch
- B. bran, endosperm, and germ
- C. germ, seed, and gluten
- D. starch, protein, and chalazae

The mixing of shortening with sugar is called

- A. kneading
- B. whipping
- C. blending
- D. creaming

The straight dough method consists of

- A. combining the liquid, yeast, and part of the flour
- B. combining all the ingredients and mixing
- C. creaming fat and sugars
- D. blending flour, fat, and sugar

Sugars are classified as

- A. carbohydrates
- B. proteins
- C. fats
- D. minerals

***Retail Commercial Baking (continued)***

**Performance Assessment:**

Administration Time: 4 hours and 30 minutes

Number of Jobs: 4

***Areas Covered:***

- |     |  |
|-----|--|
| 18% | <b><u>Soft Dinner Roll Dough</u></b><br><i>Scaling, shaping and panning, proofing, baking and finishing, and time to complete Job 1.</i>   |
| 28% | <b><u>Cake Decorating</u></b><br><i>Slicing cake in half horizontally, cake assembly, iced cake, writing (inscription), borders and flowers, display, work area cleaned, and time to complete Job 2.</i> |
| 26% | <b><u>Fruit Pie</u></b><br><i>Scaling, mixing, refrigerating, rolling and trimming, baking, taste, and time to complete Job 3.</i>   |
| 28% | <b><u>Pâte à Choux</u></b><br><i>Scaling, cooking, mixing, piping, baking, taste, and time to complete Job 4.</i>  |

***Sample Job:*** Soft Dinner Roll Dough

***Maximum Job Time:*** 1 hour

***Participant Activity:*** The participant will follow the instructions provided and prepare the soft dinner roll dough.