

Competency Report

Multiple Choice Assessment

Items Correct by Participant

Site Code:
 Test Title: Retail Commercial Baking 4010 v1
 Test Date: 04/17/2019

Level: Secondary
 Type: Post-Test

Standard	Competency Description	# Items Possible per Comp	Average Correct by Group	1	2	3	4	5	6	7	8	9	10	11	12
Safety and Sanitation	1 Identify causes and prevention of kitchen accidents, including burns, fires, and slips	4	2.7	3	4	1	2	3	2	3	3				
	2 Demonstrate safe/sanitary procedures for operating/maintaining large equipment, hand tools, etc.	5	4.0	4	5	4	4	5	3	3	4				
	3 Exhibit familiarity with laws and rules pertaining to the food service industry/regulatory agencies	3	1.8	1	3	2	2	1	3	2	1				
	4 Identify Critical Control Points during food handling processes; demonstrate proper personal hygiene	3	2.5	2	3	2	2	3	3	3	2				
	5 Identify causes and signs of biological, physical, and chemical contamination	3	2.7	3	3	2	3	2	3	3	3				
	6 Describe use, storage, and disposal of types of cleaners and sanitizers and their proper use (MSDS)	3	1.8	1	3	2	2	2	1	2	1				
	7 Identify proper methods of waste disposal and recycling	3	1.8	1	3	1	1	2	2	2	2				
	8 Identify/describe microorganisms related to food spoilage/food-borne illness/growth environments	3	2.4	3	2	1	2	3	3	2	2				
Business and Math Skills	9 Perform basic math operations pertaining to food service industry (e.g., compute number of servings)	12	9.4	11	11	4	11	8	10	11	9				
	10 Weigh and measure accurately	8	5.8	7	8	0	7	5	8	7	6				
Identification, Classification, and Properties of Ingredients	11 Calculate preparation temperatures based on known variables (friction factor, altitude, etc.)	3	2.2	2	2	3	2	2	2	2	1				
	12 Identify, compare, and contrast ingredients and their sources	3	2.5	2	3	3	2	2	3	3	2				
	13 Explain the strengthening or weakening effect of ingredients in the production of doughs and batters	4	2.1	2	2	1	4	2	4	2	0				
	14 Select specific ingredients and/or substitutions appropriate to method and desired product outcome	4	2.8	4	4	3	4	3	3	2	1				
	15 Identify and describe physical, chemical, and biological leaveners	4	2.6	3	4	0	3	3	4	2	1				
Baking Preparation (Mise en Place)	16 Demonstrate mise en place by planning assignment inventory of ingredients, equipment, and tools	6	4.7	6	4	5	5	5	5	6	4				
	17 Break down assignments into tasks	3	2.0	2	3	1	2	2	2	3	1				
	18 Utilize convenience products if and when necessary, preparing a sequenced and prioritized timeline	4	3.0	3	4	2	3	1	4	4	3				
	19 Demonstrate a variety of cooking methods: baking, frying, boiling, blanching, poaching, and steaming	5	2.5	4	4	1	1	3	3	4	2				
Basic Baking	20 Identify and use herbs, spices, and flavor extracts	3	2.4	3	2	2	2	2	3	2	2				
	21 Display understanding of basic bakery production/planning principles, incl. importance of	3	2.1	3	2	1	2	2	2	3	2				
	22 Read and prepare standardized recipes/formulas and menus	3	2.0	3	2	1	3	1	3	2	2				
	23 Define terms related to baking methods, processes, and techniques	5	3.8	5	4	2	4	5	5	4	4				
	24 Describe, compare, and contrast yeast and laminate dough types and related methods and processes	5	3.1	2	2	3	3	5	4	3	3				
	25 Describe, compare, contrast quick breads, incl. muffin/biscuit dough types/related methods/processes	3	2.1	3	2	2	2	3	1	3	1				
	26 Describe, compare, and contrast pie dough types and related methods and processes	3	2.8	3	2	2	3	3	3	3	3				
	27 Describe, compare, and contrast fruit pie filling methods	3	2.0	3	1	2	3	1	1	2	2				
	28 Describe/compare/contrast creaming/two-stage methods as they relate to cakes, cookies, quick breads	4	2.2	1	3	2	3	2	3	2	1				
	29 Describe, compare, contrast egg foam method as it relates to sponge, genoise, angel food, chiffon	4	2.2	3	3	1	2	3	3	3	2				

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Basic Baking	30 Describe, compare, and contrast frosting, icing, and glaze types and methods	3	1.5	3	1	1	1	2	3	2	1		
	31 Describe Pâte à Choux and products derived from it	4	3.5	4	4	3	4	3	3	4	3		
	32 Describe, compare, and contrast custard types and related methods	4	2.3	2	4	3	4	2	3	3	1		
	33 Describe proper gluten development in relationship to product outcomes	6	5.0	6	6	4	6	5	5	5	5		
	34 Relate cooking times and temperatures to methods, products, and ingredients	6	4.1	5	4	4	4	4	5	5	3		
	35 Indicate order for adding ingredients given various methods	3	2.3	3	3	1	3	3	2	2	2		
Product Merchandising	36 Determine methods of promoting baked goods, including seasonal merchandising strategies	8	6.7	7	8	4	8	7	7	8	5		
	37 Create menu item descriptions for bakery goods	3	2.0	2	3	1	3	3	3	2	0		
	38 Demonstrate food presentation techniques	6	4.4	5	5	5	6	4	5	4	4		
Purchasing, Receiving, Inventory, and Storage	39 Describe proper techniques of receiving and storing fresh, frozen, refrigerated, and staple goods	4	2.5	2	4	2	2	1	3	3	2		
	40 Examine various inventory systems (FIFO, etc.)	3	2.5	3	3	3	2	1	3	3	2		
	41 Discuss ethical issues as they relate to purchasing	3	1.7	3	2	2	1	2	2	2	1		
	42 Order food requisitions from appropriate/reliable sources	3	2.2	2	3	1	3	3	3	2	1		
Nutrition	43 Discuss various diets (e.g., food allergies, alternative dieting), and dietary guidelines	4	2.9	3	3	2	4	2	3	4	3		
	44 Interpret food labels in terms of the portion size, ingredients, and nutritional value	4	3.2	3	4	1	4	3	4	3	3		
Human Relations and Career Skills	45 Demonstrate effective communication skills, employment skills, personal traits, interpersonal skills	7	6.1	7	7	3	6	6	7	7	7		
	46 Identify career opportunities in the baking industry	3	2.5	3	3	2	3	3	3	2	1		
	47 Identify professional organizations and explain their purposes and benefits to the industry	4	3.4	4	3	3	3	3	4	4	4		