

24/06/08/10 (BKP-2) Theory

Baker

**Interprovincial
Qualification**

COUNSELLING INFORMATION

150 TOTAL QUESTIONS

Number of Questions

SECTION 1 OCCUPATIONAL SKILLS	27
Task 1 Uses tools and equipment.	10
Task 2 Organizes work.	10
Task 3 Manages products and information.	7
SECTION 2 YEAST-RAISED GOODS	42
Task 4 Prepares dough.	19
Task 5 Forms dough.	12
Task 6 Finishes yeast-raised goods.	11
SECTION 3 COOKIES, CAKES, PASTRIES AND QUICK BREADS	33
Task 7 Prepares cookies.	7
Task 8 Prepares quick breads.	6
Task 9 Prepares pastry.	9
Task 10 Prepares cakes.	11
SECTION 4 CREAMS, CUSTARDS, FILLINGS, ICINGS, GARNISHES AND FINISHES	24
Task 11 Prepares creams, custards, fillings and icings.	6
Task 12 Prepares sauces, glazes and garnishes.	4
Task 13 Finishes baked goods.	6
Task 14 Assembles and finishes cakes and French pastries.	8

SECTION 5 CHOCOLATE AND CONFECTIONS	14
Task 15 Prepares chocolate.	9
Task 16 Prepares confections.	5
SECTION 6 DESSERTS, ICE CREAMS AND ICES	10
Task 17 Prepares plated desserts.	4
Task 18 Prepares ice creams and ices.	3
Task 19 Prepares frozen desserts.	3

TIME ALLOWED 4 HOURS
PASS MARK 70%

- This is a multiple choice type examination.
- This information is to be used for candidate counselling purposes only.