

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

Baker

**Interprovincial  
Qualification**

**COUNSELLING INFORMATION**

**150 TOTAL QUESTIONS**

Number of Questions

<b>SECTION 1 OCCUPATIONAL SKILLS</b>	<b>27</b>
Task 1 Uses tools and equipment.	10
Task 2 Organizes work.	10
Task 3 Manages products and information.	7
<b>SECTION 2 YEAST-RAISED GOODS</b>	<b>42</b>
Task 4 Prepares dough.	19
Task 5 Forms dough.	12
Task 6 Finishes yeast-raised goods.	11
<b>SECTION 3 COOKIES, CAKES, PASTRIES AND QUICK BREADS</b>	<b>33</b>
Task 7 Prepares cookies.	7
Task 8 Prepares quick breads.	6
Task 9 Prepares pastry.	9
Task 10 Prepares cakes.	11
<b>SECTION 4 CREAMS, CUSTARDS, FILLINGS, ICINGS, GARNISHES AND FINISHES</b>	<b>24</b>
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

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<b>SECTION 5 CHOCOLATE AND CONFECTIONS</b>	<b>14</b>
Task 15 Prepares chocolate.	9
Task 16 Prepares confections.	5
<b>SECTION 6 DESSERTS, ICE CREAMS AND ICES</b>	<b>10</b>
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.