



## Job Ready Assessment Blueprint

### Retail Commercial Baking



Test Code: 3010 / Version: 01

**“Measuring What Matters”**

## 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
- Use operating manuals and directions appropriately
- Exhibit familiarity with laws and rules, pertaining to the food service industry, of regulatory agencies such as OSHA
- Demonstrate proper personal hygiene
- Identify causes and signs of biological, physical, and chemical contamination
- Identify and demonstrate steps to avoid contamination, cross-contamination, and time/temperature abuse of food, as stated in a HACCP plan
- Store, prepare, cook, hold, and transport foods using correct food safety procedures, as stated in a HACCP plan



### Weights and Measures; General Baking Math

- Perform basic mathematical operations pertaining to the food service industry (addition, subtraction, multiplication, division)
- Weigh and measure accurately
- Perform basic weight and volume conversions including wet/dry
- Perform calculations and conversions using fractions, decimals, and percentages
- Compute number of servings based on average serving size
- Calculate preparation temperatures based on known variables
- Calculate net cost after discount
- Interpret baking formulas



***Specific Competencies and Skills continued:*****Identification, Classification, and Properties of Ingredients**

- Define terms relating to classification and characteristics of ingredients
- Identify the source of baking ingredients
- Explain the strengthening or weakening effect of ingredients in the production of doughs and batters
- Identify the effect of heat on various ingredients in doughs and batters
- Select specific ingredients appropriate to method and desired product outcome
- Identify and describe physical, chemical, and biological leaveners
- Compare and contrast ingredients within a food type (flours, fats, etc.)
- Provide correct ingredient substitutions

**Identification, Classification, and Function of Methods and Processes**

- Read instructions, recipes, formulas, menus, and policies with comprehension
- 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, genoise, 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 decorating and garnishing techniques for various products
- 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

### ***Specific Competencies and Skills continued:***

#### **Mise en Place**

- Demonstrate mise en place by planning assignment inventory of ingredients, equipment, and tools
- Break down assignments into tasks
- Prepare a sequenced and prioritized timeline, utilizing convenience products if and when necessary
- Set up a workstation with efficient work flow for assignment
- Identify and demonstrate proper selection of equipment and utensils for specific applications

#### **Analysis/Assessment/Troubleshooting**

- Identify desired physical properties and qualities of finished baked goods
- Identify common faults and problems and their causes for baked goods
- Identify doneness for properly baked goods

#### **Merchandising of Products**

- Determine methods of promoting baked goods
- Describe display techniques based on product
- Describe seasonal merchandising strategies

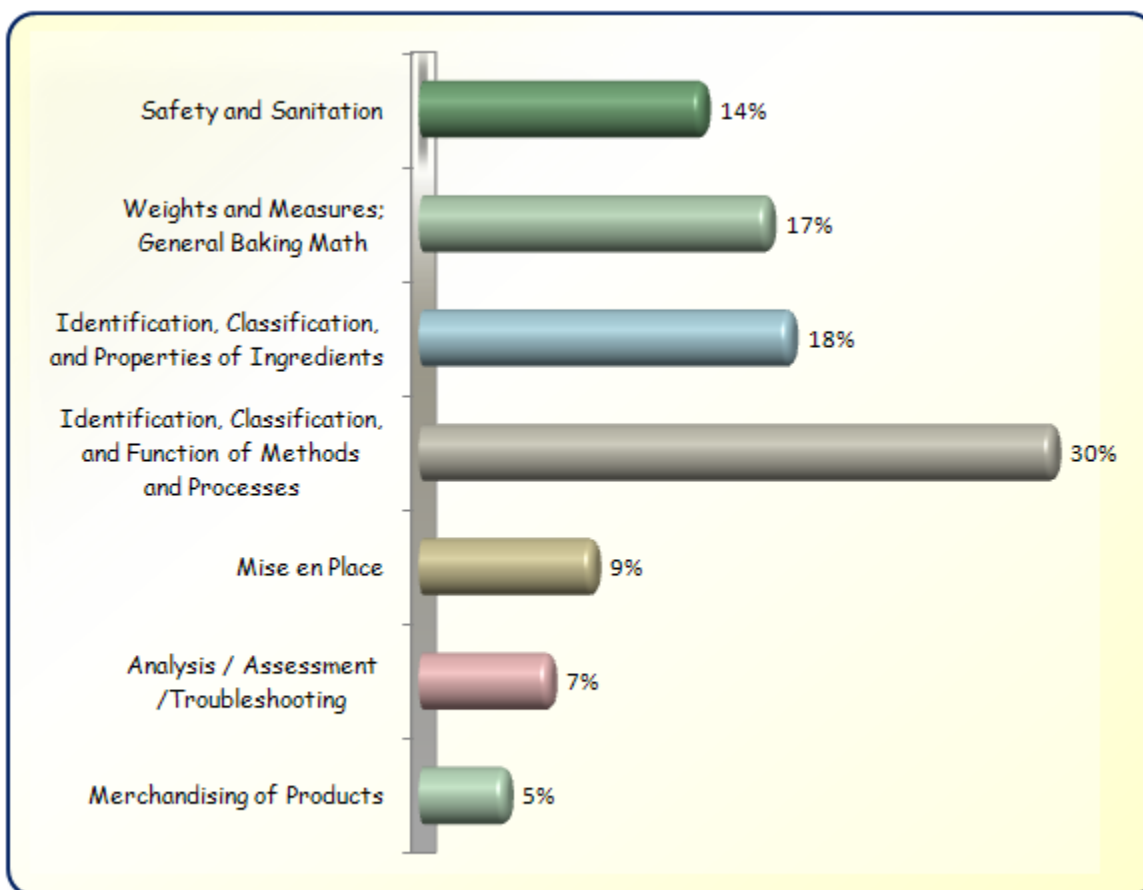


## Written Assessment:

Administration Time: 3 hours

Number of Questions: 201

### Areas Covered:



**Sample Questions:**

When a grease fire occurs in a pan,

- A. run for the fire door
- B. smother with a tight lid
- C. spray the pan with water
- D. evacuate the building

Egg white is

- A. agar
- B. albumen
- C. casein
- D. diastase

Mise en place refers to

- A. French pastries
- B. a yeast
- C. a dry storeroom
- D. time management

All cookies should be the same size so they

- A. are easy to package
- B. bake evenly
- C. will fit on the pan
- D. will all taste the same

Giving away samples of pumpkin pie in late October is an example of

- A. word of mouth
- B. seasonal merchandising
- C. upselling a trend
- D. promoting nutritional baking



## Performance Assessment:

**Administration Time:** 5 hours and 30 minutes

**Number of Jobs:** 5

### Areas Covered:

#### 14% **Soft Dinner Roll Dough**

Scaling, shaping and panning, proofing, baking and finishing, and timeliness of job.

#### 20% **Puff Pastry (Cream Horns)**

Portioning and wrapping, brushing, panning, resting, baking, finishing, and timeliness of job.

#### 22% **Cake Decorating**

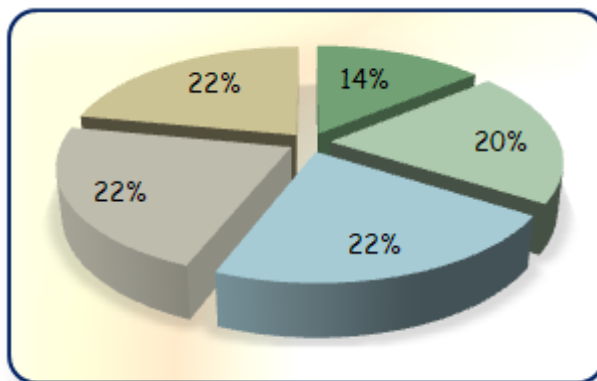
Slicing cake in half horizontally, cake assembly, icing cake, writing, borders and flowers, display, work area is cleaned, and timeliness of job.

#### 22% **Biscuits**

Scaling, mixing, resting, rolling and cutting, baking, taste, and timeliness of job.

#### 22% **Pate A Choux**

Scaling, cooking, mixing, piping, baking, taste, and timeliness of job.



- Sample Job:** Puff Pastry (Cream Horns)
- Maximum Time:** 1 hour
- Participant Activity:** The participant will prepare cream filled horns using the dough that is provided, water wash and sprinkle with sugar, and will follow instructions for product storage and display.



The American Culinary Federation's Education Foundations Accrediting Commission (ACFEF AC), the largest group of professional culinarians in America, believes that the confirmation of knowledge is one of the major building blocks in beginning a career in the world of culinary arts. Students who understand the importance of substantiating their knowledge of common culinary terms, techniques, equipment, and real-world scenarios will have a great advantage over their competitors. The ACFEF AC validates this assessment as a proper display of student's comprehension of standards and curriculum in the culinary industry.

The Association for Career and Technical Education (ACTE), the leading professional organization for career and technical educators, commends all students who participate in career and technical education programs and choose to validate their educational attainment through rigorous technical assessments. In taking this assessment you demonstrate to your school, your parents and guardians, your future employers and yourself that you understand the concepts and knowledge needed to succeed in the workplace. Good Luck!

