

# Massachusetts CTE Teacher Testing Program Baking Content Outline

## Written and Performance Exam General Overview

- The intent of this exam is to assess the candidate's ability to teach the skills found in the Massachusetts Technical Education Framework.
- The written exam is a state-developed exam aligned to the frameworks which can be accessed [here](#). The performance exam is a NOCTI-developed teacher test and has been determined by DESE to align to the state frameworks.
- Many questions and tasks require a synthesis of knowledge based on experience in the field and may not be found in any book.
- Use this exam outline and the Massachusetts Technical Education Framework to focus your preparation for the exams.
- Candidates are encouraged to prepare for their written exam by reviewing textbooks and reference material which have been listed as part of this exam outline. These resources can be found using online search tools, online vendors, and websites.

## Written Exam

- Number of Questions: 100
- Administration Time: 3 hours
- Passing Score: 70.0%
- Administration Method: Remote Proctored Online Testing Session

## Written Exam Content Coverage

<b>25%</b>	<b><i>Fundamentals of Baking</i></b>	<ul style="list-style-type: none"> <li>• Properties and functions of ingredients</li> <li>• Baking terms</li> <li>• Baking equipment</li> <li>• Mixing methods</li> </ul>
<b>8%</b>	<b><i>Frosting and Finished Baked Goods</i></b>	
<b>14%</b>	<b><i>Fundamentals of Health and Safety</i></b>	<ul style="list-style-type: none"> <li>• Health and safety practices</li> <li>• SDS</li> <li>• Safe Serve</li> <li>• HACCP</li> <li>• Cross contamination</li> <li>• Sanitation</li> </ul>
<b>4%</b>	<b><i>Baking Related Mathematics</i></b>	
<b>41%</b>	<b><i>Preparation of Baking Goods</i></b>	<ul style="list-style-type: none"> <li>• Lean and rich dough</li> <li>• Rolled in products</li> <li>• Quick breads</li> <li>• Biscuits and muffins</li> <li>• Pie dough products</li> <li>• Fat and egg foam cakes</li> <li>• Cookies</li> <li>• Pâté-a-choux products</li> </ul>

**4%     *Baking and Nutrition***

- Basic nutrition
- Food allergies

**4%     *Preparation of Desserts***

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**Written Exam Reference Materials (Reference Current Edition)**

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- **The Bakers' Manual for Quantity Baking and Pastry Making** by Joseph Amendola
- **Professional Baking** by Wayne Gisslen
- **On Baking** by Sarah Labensky, Priscilla Martel, et al.
- **Baking and Pastry: Mastering the Art and the Craft** by The Culinary Institute of America

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**Materials Needed for the Written Exam**

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- A four-function calculator is included in the online testing system. No other calculators are permitted.
- Scrap paper and pencil/pen are permitted.

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**Written Exam Sample Items**

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Each question on the exam consists of one incomplete sentence or question followed by four choices. Some items reference an image or diagram. A few sample items are included below; the correct answer is designated with an asterisk (\*).

Shortenings are used in baking to:

- Shorten bread's rising time.
- Make the finished product tender. (\*)
- Make it easier to mix the dough.
- As a binding agent.

The makeup method for biscotti is:

- bagged.
- sheet.
- icebox.
- bar. (\*)

## NOCTI Performance Exam

- Administration Time: 4 hours and 45 minutes
- NOCTI Criterion-Referenced Cut Score/Passing Score: 84.3%
- Administration Method: Onsite at a DESE approved Massachusetts Area Testing Center (MATC) location. Candidates must register and schedule their exam session through NOCTI.

### Performance Exam Content Coverage

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#### **21% Soft Dinner Roll Dough**

*Participants will scale, round, and shape dough into rolls and loaf, prepare and apply egg wash, proof the dough, bake, and cool.*

#### **23% Cake Decorating**

*Participants will slice the cake in half, fill and ice the cake, decorate the cake with writing, borders, leaves and a flower, and follow instructions for storage and display.*

#### **31% Fruit Pie and Unbaked Fluted Pie Shell**

*Participants will scale ingredients, mix ingredients for pie dough and crumb topping, then refrigerate dough, roll, trim, and flute two pie shells. One shell will be left empty for evaluation; the other will be filled, topped, and baked. Participant will follow instructions for storage and display.*

#### **25% Pâté-à-choux**

*Participants will scale ingredients, cook paste, mix ingredients, pipe with a pastry bag, bake the product to correct doneness, and follow instructions for storage and display.*

### Performance Exam Requirements

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#### **Candidate Supplied**

Candidates must bring all appropriate Personal Protective Equipment (PPE), attire/uniform, and any other safety items as is routinely expected to be used by an employee in the related industry. If the candidate does not bring what is needed to safely complete all jobs on the exam as required in the workplace, the testing session will need to be rescheduled at the candidate's expense.

#### **Site Supplied**

Additional equipment and supplies needed to complete the jobs on the performance test will be provided by the testing site.

### Performance Exam Site Requirements

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Testing sites may have individual requirements based on location and any relevant and current guidance from the Center for Disease Control and Prevention (CDC).