

Commercial Baking

I. Prepare six baked goods made from scratch and/or from a fresh or frozen dough, and one iced and decorated cake in a bakery setting to RBA industry standards using a five-point scale

Tasks Instructions:

Each number to the right refers to a single student/candidate (1-10). Place a check (✓) in the respective column for the appropriate student/candidate number (1-10) if the skills listed below are observed as stated. Leave blank if not observed. Student/candidate will only get credit for the skills they have demonstrated.

	1	2	3	4	5	6	7	8	9	10
Read and understand standard bakery formulas										
Select correct ingredients given the provided formula										
Weigh and measure ingredients accurately given the provided formula										
Assemble ingredients in the correct sequence given the provided formula										
Apply appropriate preparation procedure given the provided formula										
Apply (i.e., blend, fold, mix) the mixing procedure given the provided formula according to RBA industry standard										
Correctly leaven and back product to RBA industry standard										
Correctly finish baked product (i.e. glaze, ice, or fill) to RBA industry standard										
<i>Safety and infection control are adhered to during all aspects of this task.</i>										
<i>The student completed task within the time limit.</i>										
Points earned										
Total possible points (10)										

II. Demonstrate knowledge of commonly accepted OSHA safety standards in a bakery, including lifting techniques and safety management

Tasks Instructions:

	1	2	3	4	5	6	7	8	9	10
Use appropriate lifting techniques										
Keep work area well organized and free of hazards										
Follow safety requirements for operating equipment										
Work with a regard for safety and of self and others										
<i>Safety and infection control are adhered to during all aspects of this task.</i>										
<i>The student completed task within the time limit.</i>										
Points earned										
Total possible points (6)										

III. Demonstrate appropriate, commonly accepted OSHA sanitation practices in a bakery

Tasks Instructions:

	1	2	3	4	5	6	7	8	9	10
Wash hands sufficiently and at appropriate times during baking process										
Inspect tools and equipment before using and correctly clean items										
Use a clean side towel and replace as needed during the day										
Avoid actions that can potentially contaminate food										
Wear gloves when working with RTEs										
<i>Safety and infection control are adhered to during all aspects of this task.</i>										
<i>The student completed task within the time limited.</i>										
Points earned										
Total possible points (7)										

IV. Demonstrate production efficiency practices in a bakery

Total possible points (6)														
VI. Demonstrate appropriate, commonly accepted OSHA personal hygiene and grooming practices in a bakery														
<u>Tasks Instructions:</u>														
	1	2	3	4	5	6	7	8	9	10				
Dress in a commonly accepted professional manner														
Maintain a clean uniform (shirt, pants, skirts, shoes, hat, towel, etc.)														
Wear head gear or other covering at all times														
Maintain clean hands at all times														
<i>Safety and infection control are adhered to during all aspects of this task.</i>														
<i>The student completed task within the time limited.</i>														
Points earned														
Total possible points (6)														
Total points earned for all sections (A)														
Total possible points for all sections (B) 42														
Student/candidate score (divide A/B)														